

DAY ONE: MONDAY, 2nd JUNE 2014**INTRODUCTION & PALATE ALIGNMENT****MC:** Con Simos**Guest judges:** Glenn James, Samantha Connew & Reid Bosward

TIME	AGENDA	ROOM
8:00 - 8:15	15 mins Registration	Boardroom
8:15 - 8:45	30 mins Welcome and Introduction	Boardroom
8:45 - 9:00	15 mins Introduction: How it all works	Boardroom
9:00 - 10:05	65 mins Tasting & Discussion of Flavour Standards*	Seminar
10:05 - 10:35	30 mins Morning Tea	Boardroom
10:35 - 11:35	60 mins Tasting & Discussion of Simulated Faulty Wines*	Seminar
11:35 - 12:00	25 mins Introduction to wine show judging	Boardroom
12:00 - 12:40	40 mins Lunch	Boardroom
12:40 - 12:55	15 mins Introduction to Benchmarking. Differentiation between wines of varying quality	Boardroom
12:55 - 1:25	30 mins D1T1: 12 Riesling Wines Tasting	Seminar
1:25 - 2:00	35 mins Discussion	Seminar
2:00 - 2:20	20 mins Break for clearing and pouring	Boardroom
2:20 - 2:50	30 mins D1T2: 12 Chardonnay Wines Tasting	Seminar
2:50 - 3:25	35 mins Discussion	Seminar
3:25 - 3:45	20 mins Afternoon Tea	Boardroom
3:45 - 4:15	30 mins D1T3: 12 Shiraz Wines Tasting	Seminar
4:15 - 4:50	35 mins Discussion	Seminar
4:50 - 5:05	15 mins Break for clearing and pouring	Boardroom
5:05 - 5:35	30 mins D1T4: 12 Cabernet Wines Tasting	Seminar
5:35 - 6:05	35 mins Discussion	Seminar
6:05 - 7:00	55 mins Day one sessions conclude, prepare for dinner	
7:00 - 9:00	120 mins Dinner - Andre's Cucina & Polenta Bar - 94 Frome Street, Adelaide	

*Brackets that do not contain wines for statistical analysis

DAY TWO: TUESDAY, 3rd JUNE 2014

SHOW JUDGING & THEMED TASTINGS

MC: Geoff Cowey**Guest judges:** Phil Reedman, Louise Radman & Tim White

TIME	AGENDA	ROOM
8:00 - 8:15	15 mins Preamble to Sparkling Wine	Seminar Rooms
8:15 - 9:15	60 mins D2T1: 24 Sparkling Wines Tasting	Seminar Rooms
9:15 - 10:20	65 mins Discussion	Seminar Rooms
10:20 - 10:35	15 mins Break for clearing and pouring	Boardroom
10:35 - 10:55	20 mins D2T2: 8 Moscato Wines Tasting	Seminar Rooms
10:55 - 11:15	20 mins Discussion	Seminar Rooms
11:15 - 11:35	25 mins Morning Tea	Boardroom
11:35 - 1:35	120 mins D2T3: 12 White Wines Panel Tasting*	Seminar Rooms
1:35 - 2:20	50 mins Lunch	Boardroom
2:20 - 3:05	45 mins D2T4: 24 Mixed White Wines Tasting (8 S.Blanc, 8 Semillon, 8 Pinot G)	Seminar Rooms
3:05 - 4:15	70 mins Discussion	Seminar Rooms
4:15 - 4:35	25 mins Afternoon Tea	Boardroom
4:35 - 5:10	35 mins D2T5: 16 Mixed White varietals Tasting	Seminar Rooms
5:10 - 5:50	40 mins Discussion	Seminar Rooms
5:50 - 6:20	30 mins Tour of the AWRI Building	

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DAY THREE: WEDNESDAY, 4th JUNE 2014
SHOW JUDGING & THEMED TASTINGS

MC: Matt Holdstock

Guest judges: David Ridge, Marie Clay & Tim White

TIME		AGENDA		ROOM
8:00	- 8:30	30mins	D3T1: 12 Red Wines Panel Tasting*	Seminar Rooms
8:30	- 10:00	90 mins	Discussion (Individual panels & group)	
10:00	- 10:20	20 mins	Morning Tea	Boardroom
10:20	- 10:50	30 mins	D3T2: 12 Pinot Noir Wines Tasting	Seminar Rooms
10:50	- 11:20	30 mins	Discussion	Seminar Rooms
11:20	- 11:45	25 mins	Break to clear and pour	Boardroom
11:45	- 12:25	40 mins	D3T3: 20 Red Wines Tasting (Shiraz & Cabernet)	Seminar Rooms
12:25	- 13:20	55 mins	Discussion	Seminar Rooms
13:20	- 14:05	45 mins	Lunch	Boardroom
14:05	- 15:05	60 mins	D3T4: 30 Mixed Red Wines Tasting	Seminar Rooms
15:05	- 16:45	90 mins	Discussion	Seminar Rooms
16:45	- 17:10	25 mins	Afternoon Tea	Boardroom
17:10	- 17:45	35 mins	D3T5: 14 Sweet Wines Tasting	Seminar Rooms
17:45	- 18:45	60 mins	Discussion	Seminar Rooms

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DAY FOUR: THURSDAY, 5th JUNE 2014
SHOW JUDGING & PALATE EVALUATION

MC: Con Simos

Guest judges: Peter Leske, Glenn James & Toby Barlow

TIME			AGENDA	ROOM	
8:20	-	9:40	80 mins	D4T1: 40 Mixed White Wines Tasting	Seminar Rooms
9:40	-	11:20	100 mins	Discussion	Seminar Rooms
11:20	-	12:20	60 mins	Lunch and completion of statistical analysis (white wines)	Boardroom
12:20	-	13:50	90 mins	D4T2: 40 Mixed Red Wines Tasting	Seminar Rooms
13:50	-	15:20	90 mins	Discussion	Seminar Rooms
15:20	-	16:00	40 mins	Afternoon Tea and completion of statistical analysis (red wines)	Boardroom
16:00	-	16:25	25 mins	Palate performance and statistical evaluation presentation	Boardroom
16:25	-	17:15	50 mins	D4T3: Trophy taste-off; wines of various styles	Seminar Rooms
17:15	-	17:20	5 mins	Course close / feedback forms	Seminar Rooms

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