



Grape and Wine Roadshow

ADAPTING TO DIFFICULT VINTAGES

Gippsland Workshop

Century Inn, 5 Airfield Road, Latrobe Valley, VIC 3844

Tuesday, 29th October, 2013

9:00 am – 4:00 pm

09:00	-	09:10	Registration & welcome	
09:10	-	09:40	A changing environment	Dale Grey
09:40	-	10:00	Why is harvest getting earlier and what can we do about it?	Mark Krstic
10:00	-	10:15	Hotter and drier in the vineyard	Mark Krstic
10:15	-	10:45	Hotter and drier - processing ripe fruit	Adrian Coulter
10:45	-	10:55	Salinity and sodicity in the vineyard	Matt Holdstock
10:55	-	11:10	Salty juice and wine	Matt Holdstock
11:10	-	11:30	Tea Break	
11:30	-	11:55	Bushfires and smoke taint tasting	Adrian Coulter
11:55	-	12:15	Growing grapes in wet seasons	Mark Krstic
12:15	-	12:35	Winemaking in wet seasons	Matt Holdstock
12:35	-	13:05	Sustainability & efficiencies in the winery	Adrian Coulter
13:05	-	13:55	Lunch	
13:55	-	14:45	Practical vineyard and winery group exercise	Mark Krstic
14:45	-	15:45	New varieties for a changing climate tasting	Matt Holdstock
15:45	-	16:00	Question time	

Booking is essential and can be made by contacting:

Wines of Gippsland Inc.

Alistair Hicks: (03) 5148 0372 mail@bluegables.com.au

\$40.00 (includes GST and booking fee)

Tea, Coffee and Lunch provided

The Australian Wine Research Institute provides its services free of charge.
Payment will secure your place in the workshop.

The Australian Wine Research Institute, a member of the Wine Innovation Cluster in Adelaide, is supported by Australia's grapegrowers and winemakers through their investment body, the Grape and Wine Research Development Corporation, with matching funds from the Australian government.