



AWRI Grape and Wine Roadshow Griffith Seminar

Monday, 4th November, 2013

9:00 am – 3:00 pm

Griffith Exies Club, Jondaryan Avenue, Griffith NSW

09.00 – 09.30	Welcome and introduction	Con Simos
09.30 – 09.55	Tannin from grape to wine: new insights on a complex system	Keren Bindon
09.55 – 10.20	Choose the right yeast to achieve the red wine style you want	Chris Curtin
10.20 – 10.50	Morning Tea	
10.50 – 11.15	Wild ferments – what are the alternatives?	Chris Curtin
11.15 – 11.40	Grape ripeness and wine composition (Cabernet Sauvignon)	Keren Bindon
11.40 – 12.05	Did you know that DAP can strongly affect the flavour profile and style of wine?	Chris Curtin
12.05 – 12.45	Lunch	
12.45 – 13.30	Interactive session	Con Simos
13.30 – 13.55	An update on the Griffith node activities	Richard Muhlack
13.55 – 14.20	Complex yeast nutrients – how do they fit into your fermentation management strategy?	Chris Curtin
14.20 – 14.45	Features of the AWRI website and close	Con Simos
14.45 – 15.00	Afternoon Tea	

Booking is essential and can be made by completing the registration form or by contacting:

Riverina Winemakers Association

Stuart McGrath-Kerr, mcgrathkerr@netspace.net.au

Tickets: \$30.00 incl. GST

Book early to avoid disappointment