



# Grape and Wine Roadshow

## ADAPTING TO DIFFICULT VINTAGES

### Mornington Peninsula Workshop

Merricks General Wine Store, 3460 Frankston-Flinders Road, Merricks VIC 3916

Wednesday 30<sup>th</sup> October, 2013

9:00 am – 4:00 pm

09.00 – 09.10	Registration & welcome
09.10 – 09.30	Why is harvest getting earlier and what can we do about it?
09.30 – 09.45	Hotter and drier in the vineyard
09.45 – 10.05	Hotter and drier - processing ripe fruit
10.05 – 10.15	Salinity and sodicity in the vineyard
10.15 – 10.30	Salty juice and wine
10.30 – 10.50	<b>Tea Break</b>
10.50 – 11.15	Bushfires and smoke taint tasting
11.10 – 11.30	Growing grapes in wet seasons
11.30 – 11.50	Winemaking in wet seasons
11.50 – 12.10	Efficiencies in the winery
12.10 – 12.40	Energy use and winery wastewater
12.40 – 13.30	<b>Lunch</b>
13.30 – 13.50	A changing environment
13.50 – 14.40	Practical vineyard and winery group exercise
14.40 – 15.40	New varieties for a changing climate tasting
15.40 – 16.00	Question time

Booking is essential and can be made by contacting:

**Mornington Peninsula Vignerons Association**

**Cheryl Lee: (03) 5989 2377 [cheryl@mpva.com.au](mailto:cheryl@mpva.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.