

What have we learnt about Pinot?

A review of the AWRI / TIA Tasmania Node's work on Pinot Noir

plus

GWRDC Vineyard Care: Post harvest management

Tuesday the 24th and Wednesday the 25th of June 2014

Venue: Josef Chromy Wines, 370 Relbia Road, Relbia

Tuesday the 24th of June (The restaurant at Josef Chromy Wines)

Registration		08:45 – 09:15
Peter Godden	Welcome	09:15 - 09:20
Dugald Close	Introduction	09:20 – 09:30
Fiona Kerslake	Sparkling Pinot viticulture:	
	putting winemakers out of a job since 2008	09:30 – 10:10
Joanna Jones	Achieving target yields in cool climate Pinot Noir:	
	pruning, bud fruitfulness and carbohydrate balance	10:10 - 10:45
	Questions	10:45 – 10:55
	Coffee	10:55 – 11:20
Reuben Wells	Linking canopy condition with wine quality	11:20 – 12:00
	Questions	12:00 – 12:10
Bob Dambergs	Phenolics 101: Measuring and understanding	
	red wine phenolics	12:10 – 12:45
	Lunch	12:45 – 13:30
Anna Carew	Changing the outcome with yeast	13:30 – 13:50
Angela Sparrow	Can't see the skin for the seeds	13:50 – 14:30
	Questions	14:30 – 14:40
	Coffee	14:40 – 15:05
Bob Dambergs	Manipulating Pinot Noir phenolic quality with	
	the winemaking process	15:05 – 15:45
	Questions	15:45 – 15:55
Anna Carew	Alternative maceration techniques	15:55 – 16:35
	Questions	16:35 – 16:45
Dugald Close	Concluding comments	16:45 - 16:55

To register contact: Wine Tasmania (03) 6223 3770

Both days \$150 + GST; Day one only \$65 + GST; Day two only \$90 + GST

Wednesday the 25th of June

**GWRDC Vineyard Care: Post harvest management
(The Boardroom at Josef Chromy Wines)**



Mark Krstic	Introduction	09:30 – 09:35
Mark Krstic	Seasonal weather extremes	09:35 – 10:00
	Post harvest Q&A session – audience questions	10:00 – 10:10
Jason Smith	Grapevine carbohydrate and nutrition	10:10 – 10:50
Mark and Jason	Summary and close	10:50 – 11:00

**11:15 - 16:45 Pinot Noir tastings (The restaurant at Josef Chromy Wines)
(Lunch provided 13:00 – 13:40)**

- 1. Angela Sparrow's Cutting edge Pinot! The 2013 trial, chopping skins in the cap**
- 2. Reuben Wells' Vine vigour trial**
- 3. Angela Sparrow's How would you like your stalks: Green, steamed, or lignified?
The stalks addition trial**
- 4. A tasting of Tasmanian and other Australian benchmark Pinot Noir wines, with full phenolic profile data including tannin provided**