



The Australian Wine
Research Institute



Rheinland-Pfalz

Dienstleistungszentren
Ländlicher Raum

Unveiling the secrets of German Riesling and terroir

Presented by winemaker and researcher Ulrich Fischer, visiting scientist at the AWRI, this workshop is a unique opportunity to learn more about Germany's great Riesling wines. The workshop will include discussion of viticulture and oenology of German Riesling plus a structured tasting of wines rarely available in Australia.

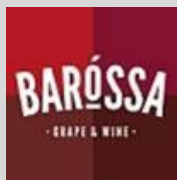
The tasting will include exemplary wines produced from eight different terroirs, in addition to a comparison of three terroirs from the same producer and the same bedrock type from three wine estates. All wines are from the 2012 Vintage and classified as belonging to the Große Gewächse category (comparable to Grand Cru).

Current winemaking trends such as skin maceration or spontaneous fermentation will be discussed as well as how the concept of terroir is used in wine marketing.

This seminar is a great opportunity to discover more about how Riesling is grown and made in Germany and to discuss differences and similarities with Australian Riesling production.

**The Platinum Room, Wolf Blass Visitor Centre,
97 Sturt Highway, Nuriootpa SA 5355
Tuesday, 22nd July, 2014
1.30 pm – 4.00 pm**

Booking is essential and can be made here: [AWRI website](#)



Or by contacting **Ashleigh Fox, Barossa Grape & Wine Association Inc., Ph. 8563 0650**
BGWA@barossa.com
\$80.00 (includes GST)
Limited spaces are available

About the Presenter:

Born and raised in the Mosel valley in Bernkastel-Kues, Ulrich Fischer started his career with a two year hands-on apprenticeship in the Mosel and the Pfalz. After graduating from Geisenheim with a B.Sc. in Viticulture and Oenology, he worked with Ann C. Noble and received a M.Sc. in Food Science at UC Davis on time-intensity studies on bitterness and astringency. Returning to Germany he completed his PhD at the University of Hannover on flavour chemistry and sensory properties of dealcoholised wines.



Since 1995, Uli has been based at the Teaching and Research Centre in Neustadt, where he now leads the Viticulture & Oenology Department as Professor of Oenology and Sensory Science.

Current research projects include:

- the sensory and chemical impact of terroir on German Riesling
- micro-oxygenation of red wines
- causes of bitterness in white wine
- measurement of grape derived aroma precursors by FT-IR analysis
- sensory changes induced by partially dealcoholised wines.

Uli is also involved in extension and consults for several wine estates, wineries and wine distributors. Since 2001, he has served on the board of the international Mundus Vini wine competition, which attracts more than 6,000 entries from 40 countries every year, and utilises the tasting skills of 200 judges from 35 countries. Currently Uli is in Australia as a visiting scientist at the AWRI.