



Grape and Wine Roadshow

ADAPTING TO DIFFICULT VINTAGES

Griffith Workshop

TAFE NSW Riverina Institute,
Griffith Campus, Room DG01, Griffith
Wednesday, 22nd October, 2014
8:30 am – 3:30 pm

08:30	-	08:40	Registration
08:40	-	08:50	Welcome and introduction
08:50	-	09:30	A changing environment
09:30	-	09:55	Hotter and drier in the vineyard
09:55	-	10:30	Hotter and drier - processing ripe fruit
10:30	-	10:50	Tea Break
10:50	-	11:35	Bushfires and smoke taint tasting
11:35	-	11:50	Salinity, sodicity and salty wine
11:50	-	12:10	Growing grapes in wet seasons
12:10	-	12:40	Winemaking in wet seasons
12:40	-	13:30	Lunch
13:30	-	14:15	Q&A session and case studies
14:15	-	14:40	Sustainability & efficiencies in the winery
14:40	-	15:30	New varieties for a changing climate tasting

Booking is essential and can be made by contacting:

Riverina Winemakers Association

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

Tickets: \$30.00 incl. GST

Morning Tea and Lunch provided