



# Grape and Wine Roadshow

## ADAPTING TO DIFFICULT VINTAGES

### Bendigo Workshop

Balgownie Estate, 46 Hermitage Rd, Maiden Gully 3551  
(off Marong Rd – Hwy A79 – at Maiden Gully, West of Bendigo)

Monday, 17<sup>th</sup> November, 2014

9:00 am – 4:00 pm

|       |   |       |  |
|-------|---|-------|--|
| 09:00 | - | 09:10 | Registration                                 |
| 09:10 | - | 09:20 | Welcome and introduction                     |
| 09:20 | - | 10:00 | A changing environment                       |
| 10:00 | - | 10:25 | Hotter and drier in the vineyard             |
| 10:25 | - | 11:00 | Hotter and drier - processing ripe fruit     |
| 11:00 | - | 11:20 | <b>Tea Break</b>                             |
| 11:20 | - | 12:05 | Bushfires and smoke taint tasting            |
| 12:05 | - | 12:20 | Salinity, sodicity and salty wine            |
| 12:20 | - | 12:40 | Growing grapes in wet seasons                |
| 12:40 | - | 13:10 | Winemaking in wet seasons                    |
| 13:10 | - | 14:00 | <b>Lunch</b>                                 |
| 14:00 | - | 14:45 | Q&A session and case studies                 |
| 14:45 | - | 15:10 | Sustainability & efficiencies in the winery  |
| 15:10 | - | 16:00 | New varieties for a changing climate tasting |

Booking is essential and can be made by contacting:

**Tim Parry, Bendigo Winegrowers Association**

on Ph: 0418 305 409 / Email: [secretary@bendigowine.org.au](mailto:secretary@bendigowine.org.au)

Cost: \$37.50

Morning tea and lunch provided