



Grape and Wine Roadshow

ADAPTING TO DIFFICULT VINTAGES

Mildura Workshop

Sunraysia Institute of TAFE, SuniTaste Training Restaurant, Mildura Campus,
Benetook Avenue, Mildura 3500

Tuesday, 12 May, 2015

9:00 am – 4:00 pm

09:00	-	09:10	Registration	
09:10	-	09:20	Welcome and introduction	Geoff Cowey
09:20	-	10:00	A changing environment	Darren Ray
10:00	-	10:25	Hotter and drier in the vineyard	Marcel Essling
10:25	-	10:50	Tea Break	
10:50	-	11:30	Hotter and drier - processing ripe fruit, high sugar juices	Geoff Cowey
11:30	-	11:45	Salinity, sodicity and salty wine	Geoff Cowey
11:45	-	12:00	Building resilience and sustainability in the grape and wine sector	Marcel Essling
12:00	-	12:20	Greenhouse gas emissions abatement in viticulture	Paul Petrie
12:20	-	12:40	Growing grapes in wet seasons	Marcel Essling
12:40	-	13:10	Winemaking in wet seasons	Adrian Coulter
13:10	-	14:00	Lunch	
14:00	-	14:30	Q&A session and case studies	All
14:30	-	15:00	Sustainability & efficiencies in the winery	Adrian Coulter
15:00	-	16:00	New varieties for a changing climate tasting	Geoff Cowey



Booking is essential and can be made by contacting:
Karla Fox, Mildura Development Corporation
on **Ph:** 03 5022 0722 / **Email:** info@milduraregion.com.au
Cost: \$35.00 incl. GST
Morning tea and lunch provided