



Grape and Wine Roadshow

ADAPTING TO DIFFICULT VINTAGES

Renmark Workshop

Renmark Hotel, Murray Avenue, Renmark

Wednesday, 13th May, 2015

9:00 am – 4:00 pm

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|-------|---|-------|---|----------------|
| 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 | - | 11:00 | Hotter and drier - processing ripe fruit | Adrian Coulter |
| 11:00 | - | 11:20 | Tea Break | |
| 11:20 | - | 12:05 | Bushfires and smoke taint tasting | Adrian Coulter |
| 12:05 | - | 12:20 | Salinity, sodicity and salty wine | Geoff Cowey |
| 12:20 | - | 12:40 | Growing grapes in wet seasons | Marcel Essling |
| 12:40 | - | 13:10 | Winemaking in wet seasons | Geoff Cowey |
| 13:10 | - | 14:00 | Lunch | |
| 14:00 | - | 14:30 | Q&A session and case studies | Geoff Cowey |
| 14:30 | - | 14:45 | Building resilience and sustainability in the grape and wine sector | Marcel Essling |
| 14:45 | - | 15:10 | Sustainability & efficiencies in the winery | Adrian Coulter |
| 15:10 | - | 16:00 | New varieties for a changing climate tasting | Geoff Cowey |



Booking is essential and can be made by contacting:

Kate Kroemer, Riverland Wine

on **Ph:** 8584 5816 / **Email:** admin@riverlandwine.com.au

No cost to attend

Morning tea and lunch provided