



Grape and Wine Roadshow

ADAPTING TO DIFFICULT VINTAGES

Renmark Workshop

Renmark Hotel, Murray Avenue, Renmark

Wednesday, 13 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	-	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 and 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