



Grape and Wine Roadshow

ADAPTING TO DIFFICULT VINTAGES

Canberra Workshop

Dickson Tradies, Trevor Scott Room, 2 Badham Street,
Dickson ACT 2602

Friday, 18 September 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	Agata Imielska BOM
10:00	-	10:25	Hotter and drier in the vineyard	Paul Petrie
10:25	-	11:00	Hotter and drier - processing ripe fruit	Geoff Cowey
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	Paul Petrie
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	Geoff Cowey
14:30	-	14:45	Building resilience and sustainability in the grape and wine sector	Paul Petrie
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:
Fiona Wholohan, Canberra District Vignerons Association,
Email: fiona@yarrhwines.com.au
Cost: \$45.00
Morning tea and lunch provided