



# Grape and Wine Roadshow

## ADAPTING TO DIFFICULT VINTAGES

### Orange Workshop

Wednesday, 16 September 2015

9:00 am – 4:00 pm

Orange Agricultural Institute, Training Centre,  
Forest Road, Orange NSW 2800

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	<b>Tea Break</b>	
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	<b>Lunch</b>	
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:  
**Bob Colton, Orange Region Vignerons Association,**  
Ph: (02) 6361 8964 or Mob. 0429 618 964 / Email: [bob.colton@gmail.com](mailto:bob.colton@gmail.com)  
Cost: \$25.00 incl. GST  
Book early to avoid disappointment