



Riverland Viticulture and Winemaking Seminars

Friday, 12 May 2017

9:00 am – 12:45 pm

Loxton Research Centre,
1801 Bookpurnong Road, Loxton SA 5333

Concurrent morning sessions (Viticulture and Winemaking)

	Viticulture Seminar Conference Room	Winemaking Seminar Conference Room
09:00 – 09:30	Welcome and introduction	Welcome and introduction
09:30 – 09:55	Best practice approaches to assessing harvest time – grape maturity and pest and disease levels	How to maximise the phenolic potential of grapes through innovative winemaking
09:55 – 10:20	Be alert: is fungicide resistance coming to your vineyard?	Rapid extraction techniques for red wine production
10:20 – 10:45	Soil health – what is it and how can we manage it?	Sulfur dioxide, what are we really measuring?
10:45 – 11:15	Morning tea	
11:15 – 11:40	Organic vs conventional practices compared – what's stopping you from going organic?	How to predict the performance of your ferments: using the new AWRI Ferment Simulator
11:40 – 12:05	Maximising vine water use efficiency: linking irrigation, rootstocks and vine physiology	How to build demand and premiums paid for Riverland Wine
12:05 – 12:45	Interactive session	Interactive session

Bookings are essential and can be made by contacting:

Kate Kroemer, Riverland Wine

Ph. (08) 8584 5816 Email: admin@riverlandwine.com.au

When registering please advise which session you would like to attend.

Free to attend (includes morning tea)

Further information, contact:

AWRI events team

events@awri.com.au

(08) 8313 6600