



Riverland Viticulture and Winemaking Seminars

Wednesday, 8 June 2016

9:00 am – 12:30 pm

Berri Hotel, Riverview Drive, Berri SA 5343

**Concurrent morning sessions (Viticulture and Winemaking)
Presented by The Australian Wine Research Institute**

	Viticulture Seminar Cocos Room – Berri Hotel	Winemaking Seminar Riverview Lounge – Berri Hotel
09:00 – 09:20	Welcome and introduction	Welcome and introduction
09:20 – 09:45	The changing style of the ripening grape	Maximising quality during bulk wine transportation
09:45 – 10:10	Agrochemical update	Copper in winemaking, the good, the bad and the ugly
10:10 – 10:35	Vine balance – how does it affect yield and quality?	Thinking outside the bottle: Insights on how Chinese consumers choose wine
10:35 – 11:00	Morning tea	
11:00 – 11:25	Great wine from grafted vines	What are the relationships between grape chemical composition, grape allocation grade and final wine style?
11:25 – 11:50	Do you ignore your vineyard after harvest?	Get the best out of your winery using 'lean production'
11:50 – 12:30	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:

The Australian Wine Research Institute, Events Team

events@awri.com.au

(08) 8313 6600