



Stanthorpe Seminar

Thursday, 23 June 2016

9.00am – 2.20pm

Queensland College of Wine Tourism, Caves Road, Stanthorpe QLD 4380

Time	Agenda	Presenter
09:00 – 09:30	Welcome and introduction	Con Simos
09:30 – 09:55	Vine balance – how does it affect yield and quality?	Mardi Longbottom
09:55 – 10:20	Manipulation of Pinot Noir red wine phenolic profiles during winemaking	Keren Bindon
10:20 – 10:45	Morning tea	
10:45 – 11:10	Microbial spoilage of wine: a refresher on how to prevent it	Peter Costello
11:10 – 11:35	Putting the texture back into white wine – the role of white wine phenolics	Josh Hixson
11:35 – 12:00	Does soil and vine nutrient status affect wine quality?	Mardi Longbottom
12:00 – 12:25	Strategies for a successful MLF	Peter Costello
12:25 – 13:10	Lunch	
13:10 – 14:10	Interactive session	
14:10 – 14:20	Features of the AWRI website and close	Con Simos

Bookings are essential and can be made by clicking the link below:

<https://www.eventbrite.com.au/e/awri-seminar-stanthorpe-tickets-25734128471>

Jim Barnes, on behalf of Queensland Wine Industry Association

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For more information, please contact:

AWRI Events Ph: (08) 8313 6600 Email: events@awri.com.au

\$40.00 incl. GST (morning tea and lunch included)