



YARRA VALLEY SEMINAR

THURSDAY, 17 NOVEMBER 2016

Yarra Glen Memorial Hall, Cnr. Melba Highway and
Anzac Avenue, Yarra Glen VIC 3775
9:00 am – 1:00 pm

Time	Agenda	Presenter
09:00 – 09:30	Welcome and introduction	Con Simos
09:30 – 09:50	Earlier, shorter, hotter? Is vintage compression really happening and what can you do about it?	Paul Petrie
09:50 – 10:10	Cover crops for the vineyard mid-rows and under-vine zones	Chris Penfold
10:10 – 10:30	Soil health – what is it and how can we manage it?	Paul Petrie
10:30 – 11:10	Morning tea	
11:10 – 11:30	Struck match and tropical fruit: the role of varietal thiols in Australian Chardonnay	Leigh Francis
11:30 – 11:50	Can you influence your wine styles through MLF?	Peter Costello
11:50 – 12:10	Complexity, texture and flavor ... or green, hard and herbal? Incorporation of stems and leaves in cool climate Shiraz fermentation.	Leigh Francis
12:10 – 12:55	Interactive session	Con Simos
12:55 – 13:00	Session close	

Booking is essential

Cost: \$15.00 including GST (morning tea provided)

To book and for more information, please contact:

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