



Quality and Efficiency Workshop

Tuesday, 22 November 2016

The Rising Sun Hotel, Dining Room,
19 Main North Road, Auburn SA 5451
10:00 am – 3:00 pm

10:00 – 10:15	Registration
10:15 – 10:30	Your regional position – helpdesk, climate and wine composition trends
	VITICULTURE SESSION
10:30 – 11:00	Entwine Australia sustainability data – your regional position
11:00 – 11:30	Canopy management
11:30 – 12:00	Smart tools to manage vineyard variation
12:00 – 1:00	LUNCH
12:40 – 1:00	Also registration/introduction for any new attendees
	WINEMAKING SESSION
1:00 – 1:45 Wine quality analysis Choose from: <ul style="list-style-type: none">• Analysis correlation with quality?• AWRI laccase test• Brett monitoring – aroma, chemical, micro and molecular tests ((Veriflow®, Scorpion™)• Colour and tannin• pH and TA – getting it right• Saturation temp (TSat) cold stability test• Smoke taint analysis and interpretation• Sugar and estimating potential alcohol• Update on manganese restrictions, water additions, nutrition labelling, proctase use	1:45 – 14:30 Winemaking processes that influence quality Choose from: <ul style="list-style-type: none">• Avoiding stuck fermentations• Bulk wine transport• Brett -new treatment options• Carboxymethylcellulose (CMC) tartrate inhibitor• Filtration impact on colour/quality• Flotation to clarify juice• Optimising MLF and preventing spoilage• Oxygen use in winemaking• Techniques to remove acetic acid, alcohol, smoke TCA• Sulfides and copper treatment
14:30 – 15:00	Networking

Booking is essential

Cost: \$33.00 incl. GST (includes morning tea and lunch)

[Register here](#)

For more information, please contact:
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