



Quality and Efficiency Workshop

Tuesday, 29 November 2016

McLaren Vale & Fleurieu Visitor Centre,
Tower Room, Main Road, McLaren Vale
9:00 am – 2:00 pm

09:00 – 09:15	Registration	
09:15 – 09:30	Your regional position – helpdesk, climate and wine composition trends	
	VITICULTURE SESSION	
09:30 – 10:00	Entwine Australia sustainability data – your regional position	
10:00 – 10:30	Benchmarking spray programs – how chemicals are used in your region versus other regions	
10:30 – 11:00	Smart tools to manage vineyard variation	
11:00 – 11:30	Morning tea – Also registration/introduction for any new attendees	
	WINEMAKING SESSION	
11:30 – 12:15	<p>Wine quality analysis Choose from:</p> <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 	<p>12:15 – 13:00 Winemaking processes that influence quality Choose from:</p> <ul style="list-style-type: none"> • Avoiding stuck fermentations • Bulk wine transport • Carboxymethylcellulose (CMC) tartrate inhibitor • Filtration impact on colour/quality • Flotation to clarify juice • New Brett treatment options • Optimising MLF and preventing spoilage • Oxygen use in winemaking • Reverse osmosis and techniques to remove alcohol, Brett, smoke, acetic acid • Sulfides and copper treatment • TCA removal using polyethylene
13:00 – 14:00	Lunch	

Booking is essential

Cost: \$25.00 incl. GST (includes morning tea and lunch)



[Register here](#)

For more information, please contact:

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