



SWAN VALLEY SEMINAR

FRIDAY, 2 DECEMBER 2016

Faber Vineyard, Barrel Hall,
233 Haddrill Road, Baskerville WA 6056
9:00 am – 1:00 pm

Time	Agenda	Presenter
09:00 – 09:30	Welcome and introduction	Con Simos
09:30 – 09:55	Organic vs. conventional practice compared – what's stopping you from going organic?	Paul Petrie
09:55 – 10:20	What are the causes and management strategies of dealing with "Brettanomyces"?	Con Simos
10:20 – 11:00	Morning tea	
11:00 – 11:25	How to maximise the phenolic potential of grapes through innovative winemaking.	Keren Bindon
11:25 – 11:50	Clones to markets – DAFWA research, science and innovation	Glynn Ward
11:50 – 12:15	Causes and management of slow and stuck fermentations	Con Simos
12:15 – 12:55	Interactive session	Con Simos
12:55 – 13:00	Session close	

Booking is essential

Cost: \$25.00 including GST (morning tea provided)

To book and for more information, please contact:

Deb Tucker,
Swan Valley and Regional Winemakers Association,
Mobile: 0430 622 130 | Email: info@swanvalleywinemakers.com.au