



The Australian Wine  
Research Institute

# Event Program

## GRIFFITH WINEMAKING SEMINAR

**WEDNESDAY, 10 MAY 2017**

Riverina Wine and Food Technology Centre, Neville Place,  
Classroom FG22/23, Griffith NSW 2680  
9:00 am – 12:30 pm

<b>Time</b>	<b>Agenda</b>	<b>Presenter</b>
09:00 – 09:30	<b>Welcome and introduction</b>	Con Simos
09:30 – 09:50	Rapid extraction techniques for red wine production	Simon Nordestgaard
09:50 – 10:10	Copper - the good, the bad and the ugly	Marlize Bekker
10:10 – 10:30	How to maximise the potential of grapes through innovative winemaking	Keren Bindon
10:30 – 11:00	<b>Morning tea</b>	
11:00 – 11:25	Struck match and tropical fruit: the role of varietal thiols in Australian Chardonnay	Con Simos
11:25 – 11:50	The beneficial style and performance effects of oxygen addition during fermentation	Keren Bindon
11:50 – 12:30	Interactive session	

### **Booking is essential**

Free to attend (morning tea provided)

To book and for more information, please contact:

Stuart McGrath-Kerr, Riverina Winemakers' Association Inc.  
Ph: (02) 6964 3504 | Email: [info@riverinawinemakers.com.au](mailto:info@riverinawinemakers.com.au)

