



## Addressing regional challenges - Pemberton

**Wednesday, 28 June 2017**

Pemberton Camp School, Dining Room,  
Swimming Pool Road, Pemberton WA 6260  
9:00 am – 2:00 pm

09:00 – 09:15	Registration
	<b>VITICULTURE SESSION</b>
09:15 – 09:45	Canopy management to optimise quality
09:45 – 10:15	Yield regulation – cost-benefit and the impact on quality
10:15 – 10:45	<b>Morning tea – also registration for any new winemakers</b>
10:45 – 11:30	Your regional position – helpdesk, climate and wine composition trends, fuel and power use in your region, through Entwine Australia sustainability benchmarking
11:30 – 11:35	Option for growers/viticulturists to depart
11:35 – 13:00	<b>WINEMAKING SESSION</b> <ul style="list-style-type: none"><li>• Smoke taint</li><li>• Sugar and estimating potential alcohol</li><li>• Update on manganese restrictions, water additions, nutrition labelling, proctase use</li><li>• Carboxymethylcellulose (CMC) tartrate inhibitor</li><li>• Filtration impact on colour/quality</li><li>• Techniques to remove acetic acid, alcohol, smoke, TCA</li></ul>
13:00 – 14:00	<b>Lunch</b>

### **Booking is essential**

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

To book and for more information, please contact:

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