



AVOCA AND PYRENEES SEMINAR

WEDNESDAY, 25 OCTOBER 2017

Blue Pyrenees Estate,
656 Vinoca Road, Avoca VIC 3467
9:00 am – 1:00 pm

| Time | Agenda | Presenter |
|---------------|---|---------------------------|
| 09:00 – 09:30 | Welcome and introduction | Peter Godden |
| 09:30 – 09:55 | Soil health – what is it and how can we manage it? | Mardi Longbottom |
| 09:55 – 10:20 | Complexity, texture and flavour... or green, hard and herbal? Incorporation of stems and leaves in cool climate Shiraz fermentation | Leigh Francis |
| 10:20 – 10:45 | Understanding and manipulating grape berry development / ripening | Christopher Davies, CSIRO |
| 10:45 – 11:15 | Morning tea | |
| 11:15 – 11:40 | The beneficial style and performance effects of oxygen addition during fermentation | Martin Day |
| 11:40 – 12:05 | Innovations in destemming and automated sorting technologies for wineries | Simon Nordestgaard |
| 12:05 – 12:30 | Avoiding spoilage issues caused by wine bacteria: prevention is better than cure | Peter Costello |
| 12:30 – 12:55 | Keep calm and keep face: understanding Chinese wine consumers | Leigh Francis |
| 12:55 – 13:00 | Session close | |

Booking is essential

Cost: \$20.00 (morning tea provided)

To book and for more information, please contact:

Lyn Hughes,
Pyrenees Grapegrowers & Winemakers.
Ph. 0407 345 783 | Email: lhughes24@bigpond.com