



The Australian Wine
Research Institute

Event Program

BENDIGO SEMINAR

THURSDAY, 26 OCTOBER 2017

Mandurang Valley Winery,
77 Fadersons Lane, Mandurang VIC 3551
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	Understanding and manipulating grape berry development / ripening	Christopher Davies, CSIRO
10:20 – 10:45	Complexity, texture and flavour... or green, hard and herbal? Incorporation of stems and leaves in cool climate Shiraz fermentation	Leigh Francis
10:45 – 11:15	Morning tea	
11:15 – 11:40	Can you influence your wine styles through MLF?	Peter Costello
11:40 – 12:05	Can I improve MLF performance and reliability	Peter Costello
12:05 – 12:30	The beneficial style and performance effects of oxygen addition during fermentation	Martin Day
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 including GST (morning tea provided)

To book and for more information, please contact:

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