



The Australian Wine
Research Institute

Event Program

CANBERRA SEMINAR

FRIDAY, 3 NOVEMBER 2017

Lerida Estate,
87 The Vineyards Road, Collector NSW 2581
9:00 am – 12:30 pm

Time	Agenda	Presenter
09:00 – 09:30	Welcome and introduction	Con Simos
09:30 – 09:55	How to improve fruit set in a cool climate	Kerry DeGaris
09:55 – 10:20	Alternative wine varieties to meet the challenges of climate change and market needs	Peter Clingeleffer
10:20 – 10:45	How can I predict wine tannin and colour in the vineyard?	Keren Bindon
10:45 – 11:15	Morning tea	
11:15 – 11:40	Complexity, texture and flavour... or green, hard and herbal? Incorporation of stems and leaves in cool climate Shiraz fermentation	Leigh Francis
11:40 – 12:05	How to maximise the phenolics of grapes through innovative winemaking?	Keren Bindon
12:05 – 12:30	White wine texture: the interactive effects of phenolics, polysaccharides, acidity and alcohol	Richard Gawel
12:30 – 12:35	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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