



The Australian Wine
Research Institute

Event Program

CLARE VALLEY SEMINAR

THURSDAY, 14 SEPTEMBER 2017

Clare Valley Motel
Main North Road, Clare SA 5453
10:00 am – 2:15 pm

Time	Agenda	Presenter
10:00 – 10:30	Morning tea / Welcome and introduction	Paul Petrie
10:30 – 10:55	Earlier, shorter, hotter? Is vintage compression really happening and what can you do about it	Paul Petrie
10:55 – 11:20	Be alert: Is fungicide resistance coming to your vineyard?	Barbara Hall
11:20 – 11:45	Innovations in on-harvester destemming and sorting	Simon Nordestgaard
11:45 – 12:10	Struck match and tropical fruit: the role of varietal thiols in Australian Chardonnay	Leigh Francis
12:10 – 12:55	Lunch	
12:55 – 13:20	The beneficial style and performance effects of oxygen addition during fermentation	Martin Day
13:20 – 13:45	Copper – the good, the bad and the ugly	Eric Wilkes
13:45 – 14:10	Complexity, texture and flavor... or green, hard and herbal? Incorporation of stems and leaves in cool climate Shiraz fermentation	Leigh Francis
14:10 – 14:15	Session close	

Booking is essential

Cost: \$37.00 including GST (morning tea and lunch provided)

[Register here](#)

For more information, please contact:
Tania Matz, Executive Officer,
Clare Valley Winemakers Inc.

Mob: 0427 168 109 | Email: admin@clarevalleywinemakers.com.au