



The Australian Wine
Research Institute

Event Program

ORANGE SEMINAR

WEDNESDAY, 1 NOVEMBER 2017

Hotel Canobolas, Media Room, 1st Floor,
248 Summer Street, ORANGE NSW 2800
9:00 am – 1:00 pm

Time	Agenda	Presenter
09:00 – 09:30	Welcome and introduction	Con Simos
09:30 – 09:55	What are the strategies to better manage the risk of botrytis bunch rot?	Kerry DeGaris
09:55 – 10:20	Alternative wine varieties to meet the challenges of climate change and market needs	Peter Clingeffer
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	White wine texture: The interactive effects of phenolics, polysaccharides, acidity and alcohol	Richard Gawel
12:05 – 12:30	Struck match and tropical fruit: the role of varietal thiols in Australian Chardonnay	Leigh Francis
12:30 – 13:00	Session close	

Booking is essential

Cost: \$30.00 including GST (morning tea provided)

To book and for more information, please contact:

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