



The Australian Wine  
Research Institute

# Event Program

## RUTHERGLEN SEMINAR

**TUESDAY, 24 OCTOBER 2017**

Tuileries Conference Centre,  
13 Drummond Street, Rutherglen VIC 3685  
9:00 am – 1:00 pm

Time	Agenda	Presenter
09:00 – 09:30	<b>Welcome and introduction</b>	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	<b>Morning tea</b>	
11:15 – 11:40	Can you influence your wine styles through MLF?	Peter Costello
11:40 – 12:05	Innovations in destemming and automated sorting technologies for wineries	Simon Nordestgaard
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	<b>Session close/ lunch</b>	

### Booking is essential

Cost: \$20.00 including GST (morning tea and lunch provided)

To book and for more information, please contact:

Fleur Lankesheer, Executive Officer,  
Winemakers of Rutherglen,  
Ph. (02) 6033 6301 | Email: [fleur@winemakers.com.au](mailto:fleur@winemakers.com.au)