

Workshop program

Addressing regional challenges – Stanthorpe

Thursday, 21 September 2017

Queensland College of Wine Tourism, Caves Road, Stanthorpe QLD 4380 9:00 am – 2:00 pm

09:00 - 09:15	Registration
	VITICULTURE SESSION
09:15 - 09:45	Benchmarking spray programs – how chemicals are used in your region versus
	other regions
09:45 - 10:15	Canopy management to optimise quality
10:15 - 10:45	Morning tea – also registration for any new arrivals
10:45 - 11:30	Your regional position – helpdesk, climate and wine composition trends, fuel and
	power use in your region from Entwine Australia sustainability benchmarking
11:30 – 11:35	Option for growers/viticulturists to depart
11:35 – 13:00	WINEMAKING SESSION
	pH and TA getting it right
	 Sugar and estimating potential alcohol
	 Optimising MLF and preventing spoilage
	Filtration impact on colour/quality
	Sulfides and copper treatment
	Oxygen use in winemaking
13:00 – 14:00	Lunch

Booking is essential

Cost: \$40.00 including GST (includes morning tea and lunch)

To book and for more information please contact:

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