



The Australian Wine  
Research Institute

# Event Program

## LIMESTONE COAST SEMINAR

**WEDNESDAY, 14 FEBRUARY 2018**

Robe Bowling Club,  
Robe Foreshore, Robe SA 5276  
9:00 am – 1:00 pm

Time	Agenda	Presenter
09:00 – 09:30	<b>Welcome and introduction</b>	Matt Holdstock
09:30 – 09:55	Complexity, texture and flavour... or green, hard and herbal? Incorporation of stems and leaves in cool climate Shiraz fermentation	Leigh Francis
09:55 – 10:20	The beneficial style and performance effects of oxygen addition during fermentation	Martin Day
10:20 – 10:45	How to maximise the phenolic potential of grapes through innovative winemaking?	Keren Bindon
10:45 – 11:30	<b>Morning tea</b>	
11:30 – 13:00	Shiraz winemaking trials	Matt Holdstock
13:00 – 13:05	<b>Session close</b>	

### Booking is essential

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

To book please click [here](#):

For more information, please contact:  
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