



## GEELONG SEMINAR

**FRIDAY, 1 FEBRUARY 2019**

Deakin University, Geelong Waterfront Campus,  
John Hay Building D, Level 2, D2.331 Classroom,  
1 Gheringhap Street, Geelong VIC 3220  
9:00 am – 1:00 pm

<b>Time</b>	<b>Agenda</b>	<b>Presenter</b>
09:00 – 09:45	<b>Welcome and introduction</b>	Matt Holdstock
09:45 – 10:10	How to improve fruit set in cool climates	Tony Hoare
10:10 – 10:35	Alternative wine varieties to meet the challenges of climate change and market needs	Peter Clingeleffer, CSIRO
10:35 – 11:00	What can I do to protect my vineyard from climate change?	Paul Petrie, SARDI
11:00 – 11:30	<b>Morning tea</b>	
11:30 – 11:55	Struck match and tropical fruit: the role of varietal thiols in Australian Chardonnay	Richard Gawel
11:55 – 12:20	Causes and management of slow and stuck fermentations	Matt Holdstock
12:20 – 12:45	White wine texture: the interactive effects of phenolics, polysaccharides, acidity and alcohol	Richard Gawel
12:45 – 12:55	<b>Session close</b>	

### **Booking is essential**

Cost: \$15.00 including GST (morning tea provided)

To book and for more information, please contact:

Jo Wealands, Geelong Winegrowers Association Inc.  
Mobile: 0417 476 698 | Email: [info@winegeelong.com.au](mailto:info@winegeelong.com.au)