



STANTHORPE SEMINAR

THURSDAY, 21 FEBRUARY 2019

Queensland College of Wine Tourism,
22 Caves Road, Stanthorpe QLD 4380

9:00 am – 4:30 pm

Time	Agenda	Presenter
09:00 – 09:45	Welcome and introduction	Con Simos
09:45 – 10:10	Managing grapevine trunk diseases	Mark Sosnowski, SARDI
10:10 – 10:35	Best practice approaches to assessing harvest time – grape maturity and pest and disease levels	Mardi Longbottom
10:35 – 11:00	Copper – the good, the bad and the ugly	Simon Schmidt
11:00 – 11:30	Morning tea	
11:30 – 11:55	Causes and management of slow and stuck fermentations	Con Simos
11:55 – 12:20	The beneficial style and performance effects of oxygen addition during fermentation	Simon Schmidt
12:20 – 13:05	Interactive session	Con Simos
13:05 – 14:00	Lunch	
14:00 – 16:30	Cabernet Sauvignon trial tasting	Con Simos

Booking is essential

Cost: \$70.00 including GST (morning tea and lunch provided)

[Register here](#)

For more information, please contact:
AWRI Events Ph: (08) 8313 6600 Email: events@awri.com.au