



## Pinot Noir Symposium

**Thursday, 4 July 2019**

Marnong Estate, 2335 Mickleham Road, Mickleham VIC 3064

9:15-9:45 30 mins **Arrival and registration** (tea, coffee and morning tea available)

### Session 1 – Growing smart Pinot Noir

9:45-9:55	10 mins	<b>Welcome and setting the scene</b> Dr Mark Krstic (AWRI)
9:55-10:25	30 mins	<b>Overview of Australian Pinot Noir sales performance</b> Peter Bailey (Wine Australia)
10:25-10:50	25 mins	<b>Insights into the performance of Pinot Noir clones – own rooted and when grafted to rootstocks</b> Nick Dry (Yalumba Nursery)
10:50-11:15	25 mins	<b>The challenge of finding the right sites in a changing climate</b> Dr Dave Jordan (Vine to Wine to Market Ltd)
11:15-11:40	25 mins	<b>Managing vine balance and optimising yield</b> Brett McClen (Brown's Family Wine Group)
11:40-12:05	25 mins	<b>Pinot Noir provenance</b> Dr Fiona Kerslake/Dr Rocco Longo (UTAS)
12:05-12:15	10 mins	<b>General discussion and questions</b>
12:15-13:00	45 mins	<b>Lunch</b>

### Session 2 – Making sexy Pinot Noir

13:00-13:20	20 mins	<b>The tannin story – how do we get near Burgundy?</b> Dr Bob Damberg (AWRI)
13:20-13:50	30 mins	<b>Trends in modern Australian Pinot Noir winemaking</b> Mark O'Callaghan (Wine Network Consulting)
13:50-14:10	20 mins	<b>Insights into Pinot winemaking at Hoddles Creek</b> Franco D'Anna (Hoddles Creek)
14:10-14:40	20 mins	<b>Insights into Pinot winemaking at Montalto</b> Simon Black (Montalto)
14:40-15:00	20 mins	<b>Insights into Pinot winemaking at Stargazer</b> Samantha Connew (Stargazer)
15:00-15:10	10 mins	<b>General discussion and questions</b> All
15:10-15:50	40 mins	<b>Afternoon Tea</b>

### Session 3 – Pinot Masterclass tasting

15:50-17:20	90 mins	<b>Pinot masterclass tasting and general discussion</b> Panel - Mark O'Callaghan (Chair), Franco D'Anna, Simon Black and Samantha Connew
17:20-17:30	10 mins	<b>Summary of the day</b> Dr Mark Krstic (AWRI)

#### Booking essential

Cost: \$175.00 incl. GST (includes morning tea, afternoon tea with real coffee, lunch and masterclass tasting)

Wine  
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for  
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Wine

For more information, please contact:  
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**Register here**

