

Event Program

CANBERRA SEMINAR

THURSDAY, 17 OCTOBER 2019

Quality Hotel Dickson, (The Tradies), Speedwell Room, Cnr Badham Street & Cape Street, Dickson ACT 2602

9:00 am - 12:30 pm

Time	Agenda	Presenter
09:00 - 09:45	Welcome and introduction	Matt Holdstock
09:45 – 10:10	The beneficial style and performance effects of oxygen addition during fermentation	Martin Day
10:10 - 10:35	How to improve fruit set in cool climates	Marcel Essling
10:35 – 11:00	How can you maximise the phenolic potential of grapes through innovative winemaking?	Keren Bindon
11:00 – 11:30	Morning tea	
11:30 – 11:55	How can you predict wine tannin and colour in the vineyard?	Keren Bindon
11:55 – 12:20	Managing grapevine trunk diseases	Matthew Ayres, SARDI
12:20 – 12:25	Session close	

Booking is essential

Cost: \$25.00 including GST (morning tea provided)

To book and for more information, please contact:

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