

Event Program

CLARE SEMINAR

TUESDAY 12 NOVEMBER 2019

Clare Valley Motel, 74A Main N Rd Clare, SA 5453

10:30 am - 2:30 pm

Time	Agenda	Presenter
10:30 - 11:15	Welcome and introduction	Peter Godden
11:15 – 11:40	Flavour of bottle-aged Riesling – predicting and controlling future chemistry	Josh Hixson
11:40 - 12:05	Using copper sulfate without unwanted side effects	Marlize Bekker
12:05 – 12:30	Beneficial style and performance effects of oxygen addition during fermentation	Marlize Bekker
12:30 - 13:10	Lunch	
13:10 - 13:35	Maximising vine water-use efficiency – linking irrigation, rootstocks and vine physiology	Hammad Khan, CSIRO
13:35 - 14:00	Controlling weeds without using synthetic chemicals	Tony Hoare
14:00 - 14:25	Organic and conventional practices compared	Tony Hoare
14:25 – 14:30	Session close	

Booking is essential

Cost: \$30.00 including GST (light lunch provided)

To book and for more information, please contact:

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