



## HOBART SEMINAR

**TUESDAY, 9 FEBRUARY 2021**

The Old Woolstore  
1 Macquarie Street,  
Hobart, TAS 7000

9:00 am – 12:30 pm

Time	Agenda	Presenter
09:00 – 09:30	Your regional snapshot	Con Simos
09:30 – 9:55	How to improve fruit set in cool climates	Robyn Dixon
9:55 – 10:20	Nitrogen nutrition and grape and wine production	Bruno Holzapfel
10:20 – 10:45	Organic vs conventional practices compared - what's stopping you from going organic?	Robyn Dixon
10:45 – 11:15	Morning Tea	
11:15 - 11:40	Using maceration techniques to tailor red winemaking styles	Keren Bindon
11:40 – 12:05	White wine texture: the interactive effects of phenolics, polysaccharides, acidity and alcohol	Richard Gawel
12:05 – 12:30	<b>Q&amp;A Session</b>	

### Booking is essential

(morning tea provided)

Please book [here](#) and for more information, please contact:

AWRI Events

Ph. 08 8313 6600 | Email: [events@awri.com.au](mailto:events@awri.com.au)

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