



LAUNCESTON SEMINAR

WEDNESDAY, 10 FEBRUARY 2021

Tailrace Centre
1 Waterfront Drive,
Riverside Launceston, TAS 7250

9:00 am – 12:30 pm

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

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

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