



## Aeration of red ferments

The AWRI is presenting an online workshop on the use of aeration in red ferments, in preparation for vintage 2022. The workshop is aimed both at winemakers who currently use aeration during fermentation and those who would like to try it next vintage. The workshop will cover the equipment needed, how to set it up and use it, as well as insights into the latest technology for measuring oxygen during fermentation. Two winemakers at different ends of the scale will discuss how they use aeration and what they have learnt over the years.

Workshop attendees will walk away with knowledge required to implement aeration of red ferments in their winery, as well as where to find more information and support.

**Tuesday, 30 November 2021**

**9:00 am – 11:00 am (ACDT)**

Online

<b>Time</b>	<b>Agenda</b>	<b>Presenter</b>
09:00 – 09:10	Introduction	Matt Holdstock
09:10 – 09:30	Practical application of air addition to ferments	Luke Wilson, Yalumba Wines
9:30 – 09:50	Aeration during red wine fermentation – a Calabria Family Wines perspective	Jeremy Nascimben, Calabria Wines
09:50 – 10:20	Redox probes and the control of redox potential during wine fermentations.	Prof Roger Boulton, University of California, Davis, CA, USA
10:20 – 10:40	Windowrie Wines' aeration experience	Anthony D'Onise, Windowrie Wines
10.40 – 11.00	<b>Questions and session close</b>	All

**Booking is essential, please register [here](#)**

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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