



## MUDGEES SEMINAR

**WEDNESDAY, 18 MAY 2022**

The Pavillion at LOWE  
Tinja Lane, Eurunderee  
NSW 2850

9:00 am – 12:30 pm

Time	Agenda	Presenter
09:00 – 09:30	Welcome and introduction	Con Simos
09:30 – 9:55	Organic vs conventional practices compared – what's stopping you from going organic?	Marcel Essling
9:55 – 10:20	Cold stability	Keren Bindon
10:20 – 10:45	Is <i>Brettanomyces</i> able to evolve increasing sulfite tolerance?	Cristian Varela
10:45 – 11:15	<b>Morning tea</b>	
11:15 – 11:40	The beneficial style and performance effects of oxygen addition during fermentation	Marlize Bekker
11:40 – 12:05	Using maceration techniques to tailor red winemaking styles	Keren Bindon
12:05 – 12:30	<b>Q&amp;A session</b>	

### Booking is essential

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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