



## GEELONG SEMINAR

**THURSDAY, 2 JUNE 2022**

Provenance Wines  
100 Lower Paper Mills Road,  
Fyansford, VIC 3218

9:00 am – 12:30 pm

Time	Agenda	Presenter
09:00 – 09:25	Welcome and Introduction	Robyn Dixon
09:25 – 9:50	Weed management without synthetic chemicals	Chris Penfold
9:50 – 10:15	Organic vs conventional practices compared - what's stopping you from going organic?	Robyn Dixon
10:15 – 10:40	Cover cropping	Chris Penfold
10:40 – 11:15	<b>Morning Tea</b>	
11:15 – 11:40	The effect of dissolved carbon dioxide on the taste and texture of still white and red wine	Richard Gawel
11:40 – 12:05	Managing 'reductive' aromas in wine	Marlize Bekker
12:05 – 12:30	Bringing science to wild wine	Anthony Borneman

### Booking is essential

Cost is \$30 (inc GST) per person with 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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