



HUNTER VALLEY SEMINAR

WEDNESDAY, 1 JUNE 2022

Hunter Valley Resort
917 Hermitage Road
Pokolbin, NSW 2320

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	The beneficial style and performance effects of oxygen addition during fermentation	Simon Schmidt
10:20 – 10:45	Is <i>Brettanomyces</i> able to evolve increasing sulfite tolerance?	Cristian Varela
10:45 – 11:15	Morning tea	
11:15 – 11:40	Using maceration techniques to tailor red winemaking styles	Keren Bindon
11:40 – 12:05	Scale and mealybug – what can you do to stop these sap sucking insects	Marcel Essling
12:05 – 12:30	Q&A session	

Booking is essential

Cost is \$40 (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

HUNTER VALLEY
WINE AND TOURISM ASSOCIATION



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