



QUEENSLAND SEMINAR

TUESDAY, 10 MAY 2022

Queensland College of Wine Tourism
22 Caves Road,
Stanthorpe, QLD 4380

9:00 am – 12:30 pm

Time	Agenda	Presenter
09:00 – 09:25	Welcome and Introduction	Marcel Essling
09:25 – 9:50	Scale and mealybug - what can you do to control these sap-sucking insects?	Marcel Essling
9:50 – 10:15	Bringing science to wild wine	Anthony Borneman
10:15 – 10:40	Causes and management of slow and stuck fermentations	Simon Schmidt
10:40 – 11:15	Morning Tea	
11:15 - 11:40	The beneficial style and performance effects of oxygen addition during fermentation	Simon Schmidt
11:40 – 12:05	Increasing wine flavour with glycoside additions	Josh Hixson
12.05 – 12.30	Be alert: is fungicide resistance coming to your vineyard?	Marcel Essling

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

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