

Thursday, 29 SEPTEMBER 2022

McLaren Vale Event Centre – Stump Hill Gallery
Main Rd &, Caffrey St
McLaren Vale SA 5171

9:00 am – 12:30 pm

Time	Agenda	Presenter
09:00 – 09:25	Welcome and introduction	Matt Holdstock (AWRI)
09:25 – 09:50	How to improve fruit set in cool climates	Mardi Longbottom (AWRI)
09:50 – 10:15	MLF research roundup: applications and insights from current research at the AWRI	Peter Costello (AWRI)
10:15 – 10:40	Managing irrigation during dry winters (and springs)	Paul Petrie (SARDI)
10:40 – 11:15	Morning tea	
11:15 – 11:40	Autonomous tractors and robots	Simon Nordestgaard (AWRI)
11:40 – 12:05	Winemaking with non-Saccharomyces yeasts	Anthony Borneman (AWRI)
12:05 – 12:30	Sensor options for monitoring ferments	Simon Nordestgaard (AWRI)

Booking is essential

Please book [here](#) and for more information, please contact:

AWRI Events

Ph. 08 8313 6600 | Email: events@awri.com.au



*Wine, Food,
Beaches, Trails,
Markets, Art*

**Wine
Australia
for
Australian
Wine**

Matt Holdstock – Senior Oenologist, Industry Development & Support
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Matt is a Senior Oenologist at the Australian Wine Research Institute. Matt graduated from the Flinders University of South Australia in 1996 with a BSc, majoring in chemistry, and commenced at the AWRI in the same year. He has worked in the Analytical Service laboratory as a laboratory technician as well as supervising the laboratory for a number of years prior to moving across to Industry Development and Support group. Matt completed a post graduate degree in Oenology in 2003 at the University of Adelaide and has worked in both the Sonoma Valley and Bordeaux. Matt currently works across both the AWRI Helpdesk and AWRI extension projects.

Dr Mardi Longbottom – Manager Sustainability and Viticulture
mardi.longbottom@awri.com.au

Mardi began her career in the wine industry in the early 1990s helping to establish her family's vineyards in Padthaway, South Australia. Shortly afterwards she gained her viticultural degree and held technical and vineyard management positions across numerous Australian wine regions. Mardi returned to the University of Adelaide in 2002 where she completed a Masters and PhD in Viticulture and was a Lecturer in Viticulture. For the past ten years, Mardi has focused on research and extension of wine industry sustainability projects including regional climate risk analyses, benchmarking greenhouse gas emissions from vineyards and the management of corporate water assets. She now manages the Australian wine industry's sustainability program, Sustainable Winegrowing Australia. Mardi is a graduate of the SA Governor's Leadership Foundation Program and a former director of Australian Grape and Wine Inc and the Australian Society of Viticulture and Oenology.

Paul Petrie – Principal Scientist – Viticulture, SARDI
paul.petrie@sa.gov.au

Paul Petrie is the Principal Scientist – Viticulture and Program Manager of the Irrigated Crops group at the South Australian Research and Development Institute. He has extensive experience in the Australian wine industry which includes working in research and extension at the Australian Wine Research Institute and as the National Viticulturist at Treasury Wine Estates. Paul grew up helping his parents establish a vineyard in New Zealand and before moving to Australia for a role at CSIRO he completed a PhD on canopy management at Lincoln University. Paul leads a viticultural research program aiming to improve the resilience of Australian vineyards; improving their productivity and ability to adapt to climate change. This work includes projects developing strategies to better manage dry winters and to understand and manage vintage compression. He also has an active interest in the application of technology to the wine industry and has previously developed a system to assess grapevine water status using a thermal camera mounted on a smartphone and is currently working on a project to assess and map grapevine trunk diseases using an action camera. Paul supports a wide range of horticultural projects; including the development of high density almond orchards and the assessment of the recovery of apples and cherries after bushfire damage.

Peter Costello - Research Scientist, Wine Biosciences
peter.costello@awri.com.au

Peter is a Research Scientist in Biosciences at The Australian Wine Research Institute and has worked in the Australian wine industry at research and industry level for over 30 years. He has co-authored over 20 publications with a focus on wine lactic acid bacteria, malolactic fermentation and bacterial spoilage of wine, and his PhD (University of Adelaide) research investigated Formation of Mousy Off-Flavour in Wine by Lactic Acid Bacteria. Other research interests have included the ecology of lactic acid bacteria in winemaking, yeast-bacteria interactions, and potential use of lysozyme to manage lactic acid bacteria populations in wine. More recent research has focussed on phenotypic diversity and SO₂ stress in *O. oeni*, and improving MLF efficiency.



Simon Nordestgaard - Senior Engineer, Affinity Labs

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Simon Nordestgaard has worked in wine industry research and development for more than a decade. This has included an engineering PhD relating to grape pressing, and industry projects relating to heat stability, refrigeration efficiency, lees management, and wine transport. Simon has a passion for winery process and equipment innovation.



Dr Anthony Borneman - Research Manager, Research & Development

anthony.borneman@awri.com.au

Dr Anthony Borneman is Research Manager - Molecular Biology at the Australian Wine Research Institute and an Affiliate of the University of Adelaide. He leads research that is focused on applying genomics to understand the genetic basis of biological diversity in winemaking, including grapevines, commercial wine yeast and bacteria and wild ferments.