



This workshop will present information on two simple and practical techniques that can boost wine flavour and improve fermentation performance. The workshop is aimed at both grapegrowers and winemakers.

- The use of foliar sprays to boost tropical fruit flavour**
 Applying simple vineyard sprays containing nitrogen and sulfur can boost tropical fruit flavour in a range of white varieties. The workshop includes a tasting and experiences from four growers who have trialled this foliar spray technique in 2023, including a local grower in your region or close to your region.
- The benefits of applying aeration during fermentation**
 Aeration of red ferments with air (or oxygen) is a simple intervention that changes mouthfeel, increases red fruit characters and reduces reductive aromas. This workshop is aimed both at winemakers who currently use aeration during fermentation and those who would like to try it next vintage.

After participating in this workshop, attendees will come away with a practical understanding of how to aerate a ferment, the benefits of doing so, and the equipment required. They will also take away knowledge on how and when to apply foliar sprays in the vineyard to boost wine flavour in white grapes, and what the outcomes from local trials may taste like.

The AWRI is also looking for growers and winemakers keen to trial these techniques in vintage 2024.

Agenda

Presenter

Introduction and surveys	
Increasing wine flavour by foliar application of nitrogen and sulfur in the vineyard	Josh Hixson
Case studies of foliar applications in 2023 and tasting of trial wines	Matt Holdstock
Morning tea	
Nutrient requirement and management during fermentation	Simon Schmidt
The beneficial style and performance effects of oxygen addition during fermentation	Simon Schmidt
Networking and refreshments	