



Albarino
Arinto
Arneis
Assyrtiko
Carricante
Falanghina
Fiano
Furmint
Garganega
Greco
Gouveio
Gruener veltliner
Harslevelu
Insolia
Loureiro
Pecorino
Petit Manseng
Savagnin
Verdejo
Vermentino



Agiorgitiko
Aglianico
Bobal
Carmenere
Casavecchia
Frappato
Fumin
Lagrein
Limburger
Marzemino
Mencia
Montepulciano
Negro Amaro
Nero d'Avola
Piedirosso
Sagrantino
Saperavi
Tannat
Trincadeira
Xynomavro

Alternative Varieties - getting creative for the future...

The Australian Wine Research Institute provides Research to Practice training to help you manage future vineyard planting decisions.

- What attributes should I look for in an alternative variety?
- Where do I get the information I need?
- How do I source planting material?
- Which 'emerging' varieties have suitable characteristics for my region?
- What do the alternative varieties taste like?

Alternative varieties – emerging options for a changing environment

8:30am-4:00pm, Friday, 9 September 2011

The Australian Wine Research Institute, Wine Innovation Cluster Central Building, corner Paratoo Road and Hartley Grove, Urrbrae, South Australia



The registration fee for this one-day workshop is \$300 and includes all course materials, wine tasting and catering. Eligible primary producers may be reimbursed up to 65% of registration and associated costs by FarmReady (www.farmready.gov.au).

For more information please contact Mardi Longbottom via email (rtp@awri.com.au) or telephone (08 8313 6834).



Alternative varieties – emerging options for a changing environment

Prepared and presented by: Libby Tassie*

This training will give viticulturists and winemakers an awareness of the implications that climate change may have on grape production in their region. It comes with a colour manual that includes researched findings on 40 varieties that may have potential in the Australian environment.

An in-depth analysis of 15 varieties selected for regional suitability will include viticultural and winemaking characteristics as well as the historical background of each variety. A wine tasting component will showcase local and/or imported wines from the varieties that have potential to succeed in the local conditions.

This regionally-specific training will provide an awareness of the skills in recognising the potential and requirements of 'alternative varieties'. Case studies examining the approaches taken by Yalumba and Brown Brothers will be used to highlight the positives and pitfalls in trying something new.

* Former University lecturer and Southcorp viticulturist, Libby Tassie brings years of local and international experience to this training course. With qualifications in viticulture and winemaking from Turin Italy and personal experience in the importation of Italian varieties, Libby has a genuine and passionate interest in the subject of Alternative Varieties.



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Nero d'Avola
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Registration and Payment Form

Title	First Name	Surname
Company/Organisation		
Company Address		
Receipt Recipient (name of person or organisation receiving receipt)		
Telephone	Mobile	Fax
Email		

I have authorised payment of **\$300** (inclusive of GST) to attend:

Alternative varieties – emerging options for a changing environment

AWRI, WIC Central Building, Friday, 9 September 2011

MasterCard **VISA** Please note the AWRI does not accept AMEX or Diners Club Credit Cards.

Card #

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Direct deposit ** (BSB: **065-125** Account number: **351 448**)

**If transferring payment directly into our bank account, please do so only if you have been contacted and advised of a place in the course. Please ensure that a remittance advice is faxed or emailed directly to myself.

Cheque (payable to AWRI)

Please return this page to: Mardi Longbottom, The Australian Wine Research Institute, PO Box 197, Glen Osmond, SA, 5064 Ph: (08) 8313 6834, Fax: (08) 8303 6601, Email: mardi.longbottom@awri.com.au