



Pinot Noir Masterclass

Campbell Town, Tasmania; Yering Station, Yarra Valley; Elgee Park,
Mornington Peninsula
8-11th October, 2012

Time	Agenda	Presenter
9.30 am	Registration and arrival tea and coffee	
10.00 am	Introduction to day and setting the scene	Dr Richard Smart, Smart Viticulture
10.15 am	SESSION 1 Managing Pinot Noir in the vineyard for high quality production	
	Pinot Noir research as a guide to improving wine quality	Dr Richard Smart
	Managing Pinot Noir quality in the vineyard: crop load and canopy management	Dr Fiona Kerslake, Tasmanian Institute of Agriculture (TIA)
	The influence of vine stress and leaf health on Pinot Noir quality	Dr Reuben Wells, TIA
	Pruning and canopy management for sparkling grape production	Dr Fiona Kerslake, TIA
	Panel discussion – ‘what are the key components to growing high quality Pinot Noir in the Mornington Peninsula region?’	
12.30 pm	Lunch	
1.15 pm	SESSION 2 Managing Pinot Noir in the Winery for high quality production	
	Manipulating Pinot Noir quality through via novel winemaking techniques	Dr Bob Dambergs, AWRI
	Utilising the tannin compartments of Pinot noir grapes via differing winemaking practices	Angela Sparrow, TIA
	Panel discussion ‘Getting the best out of Pinot Noir in the winery – tricks of the trade’	
2.30 pm	Afternoon Tea	
2.45pm	SESSION 3 Pinot Noir Masterclass tasting and discussion session	
	Benchmark tasting session of high quality Pinot Noir wines from across Australia, New Zealand, France and North America.	
2.45 pm	Panel led by Regional Pinot Noir Experts	
4.15 pm	Summary and final discussion	
4.30 pm	Close	

Program partners



REGISTRATION FORM

Pinot Noir Masterclass Yering Station, 'The Barn', Melba Highway, Yarra Glen Wednesday 10th October, 2012

Please return your completed registration form to Susanne Pyle, YVWGA, by **Thursday 4th October**.

Fax: (03) 9730 1400, Postal address: PO Box 571, Yarra Glen, Vic, 3775.

Email: info@wineyarravalley.com.au, Phone: (03) 9730 2800

Only 34 positions available, so get in quick with payment to secure your ticket!

YOUR DETAILS:

Name: _____

Company: _____

Position: _____

Email: _____

Telephone: _____ Mobile: _____

Registration fee - \$25 (fee is GST inclusive and includes lunch and morning tea)

PAYMENT DETAILS:

Direct debit** (BSB: 083 672, Acct: 554 106 384, Name: YVWGA)

VISA Mastercard

Credit card authorisation for the amount selected at "Registration" above:

Card Number: _____ Expiry: ____/____

CVV Number: _____ (Not sure what your CVV is? Go to www.cvvnumber.com for guidance)

Name on Card: _____

Cardholders signature: _____

A tax invoice/receipt for your payment will be issued immediately upon receipt of your payment.

Special requirements (please list any dietary or other requirements)

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