



AWRI Grape and Wine Roadshow

Pemberton Seminar

Pemberton

Gloucester Motel, Ellis Street, Pemberton WA 6260

Wednesday, 22nd October, 2014

8.45 am – 3:30 pm

08.45 – 09.30	Welcome and introduction	Con Simos
09.30 – 09.55	Does soil and vine nutrient status affect wine quality?	Marcel Essling
09.55 – 10.20	Crafting diverse wine styles through an understanding of how grape composition affects wine composition	Keren Bindon
10.20 – 10.50	Morning Tea	
10.50 – 11.15	Is it possible to control bunch rot without fungicides?	Marcel Essling
11.15 – 11.40	The changing wine style of the ripening grape	Keren Bindon
11.40 – 12.05	Increasing red and white wine complexity with AWRI's bayanus yeast	Paul Henschke
12.05 – 12.50	Lunch	
12.50 – 13.50	Interactive session	Con Simos
13.50 – 14.15	Putting the texture back into white wine – the role of white wine phenolics	Paul Henschke
14.15 – 14.45	Afternoon Tea	
14.45 – 15.10	Influence of climate and variety on the effectiveness of cold maceration	Richard Fennessy
15.10 – 15.30	Features of the AWRI website and close	Con Simos

Booking is essential and can be made by contacting:

Pemberton Wine Region Association

Leanne Rowe, Mob. 0400 907 139 pembertonwine@westnet.com.au

\$25.00 (includes GST and booking fee)

Tea, coffee and lunch provided