



Grape & Wine Roadshow Seminar Bendigo

Wednesday, 14th August, 2013
9.00 am – 4.00 pm

Marong Family Hotel
26 High Street
MARONG VIC 3515

Booking is essential and can be made by contacting **Tim Parry**,
Bendigo Winegrowers Association
on **Ph:** 0418 305 409 / **Email:** secretary@bendigowine.org.au

Registration due by Friday, 9th August
\$25.00 incl GST (Morning Tea, Lunch & Afternoon Tea provided)

09.00 – 09.45	Welcome and introduction	Mark Krstic
09.45 – 10.10	How can irrigation management strategies be used to manipulate wine quality?	Mark Krstic
10.10 – 10.35	Pepper and spice in Shiraz: what influences rotundone levels in wine?	Leigh Francis
10.35 – 11.00	Morning Tea	
11.00 – 11.25	Does soil and vine nutrient status affect wine quality?	Mark Krstic
11.25 – 11.50	Using MLF to accentuate wine aroma and flavor	Eveline Bartowsky
11.50 – 12.15	Carboxymethylcellulose an important tool for white wine tartrate stabilization	Eric Wilkes
12.15 – 13.00	Lunch	
13.00 – 13.45	Interactive Session	
13.45 – 14.10	VESDA – The new risk assessment tool for smoke taint	Ricky James, DEPI Victoria
14.10 – 14.35	Afternoon Tea	
14.35 – 15.00	Using the timing of MLF inoculation to optimise your winemaking	Eveline Bartowsky
15.00 – 15.25	Causes and management of slow and stuck fermentations	Paul Henschke
15.25 – 15.50	Features of the AWRI website and close	Mark Krstic

The Australian Wine Research Institute provides its services free of charge.
Payment will secure your place in the seminar.