



WINES OF
WESTERN AUSTRALIA
TASTE EXTRAORDINARY

**VINE NUTRITION, SOIL HEALTH, VINEYARD PEST & DISEASE
MANAGEMENT WORKSHOPS: MARGARET RIVER**

30 May 2012, 9.00 am to 2.00 pm

Australis, Margaret River: 78 Wallcliffe Road, Margaret River

Wines of Western Australia are working with the Department of Agriculture and Food WA, to deliver regional workshops in May focusing on vine nutrition, pest and disease updates, latest funding opportunities for industry in energy efficiencies and online technical tools and resources.

Key highlights include Luke Johnston from Adelaide University, who will provide a comparison between conventional, organic and biodynamic viticulture over four years.

Agenda

9:00 – 9:15 Registration / Tea and Coffee

9:15 – 9:20 Welcome and Introduction

9:20 – 9:50 Stewart Learmonth – Entomologist, Department of Food and Agriculture WA. Stewart will cover current regional vineyard pest management issues plus questions regarding the updated 2011/12 Viticulture Spray Guide

9:50 – 10:20 Andrew Taylor – Research Officer, Department of Food and Agriculture WA. Andrew will talk about managing current vineyard disease issues

10:20 – 11:10 Tony Proffitt – Viticulture Consultant, AHA Viticulture. The title of Tony's presentation is 'Nutrition management – moving on from conventional practices'. This follows on from soon to be released, 'Managing grapevine nutrition and vineyard sustainability' publication.

11:10 – 11:30 Morning Tea

11:30 – 11:45 Keith Pekin – Sustainability Coordinator Wines of Western Australia, Perth Region NRM and Belinda Hamlyn – Marketing and Events Manager, Wines of Western Australia. Keith will present the Nutrient Management Project and Winery Energy Management publication. Belinda will demonstrate where these and other resources can be found and accessed online



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11:45 – 12:30 Luke Johnston – Researcher, Adelaide University. Luke will share a comparison between conventional, organic and biodynamic viticulture measured over four years

12:30 – 1:00 Paul Storey – Senior Microbiologist, Western Minerals Fertilisers. Paul will cover beneficial microbes and their impact on nutrient use efficiency

1:00 – 1:30 Doug Hall- Market & Industry Development Officer, Compost WA. Doug will be speaking about utilising composts to improve water and nutrient efficiencies

1:30 – 2:00 Julie Mizen - AusIndustry. Julie is joining the workshop to provide details on the dollar for dollar federal government funding opportunity available to assist wine producers minimise energy usage. An important session for anyone considering upgrading or installing energy saving equipment such as solar panels, tank insulation or variable speed drives to your brine pumps

These events are provided free as part of the GWRDC Regional Grassroots Program funding secured by Wines of Western Australia. This event is supported by: Department of Agriculture and Food WA, Caring for Our Country and the Department of Industry, Innovation, Science, Research and Tertiary Education.

To book, please visit; www.winewa.asn.au or contact us on (08) 9284 3355.

Please Note: You will need to be logged into the Wines of Western Australia website as a member or as Trade/Wine Industry to book this event. If you don't yet have a username and password you can follow the three steps below:

1. Go to www.winewa.asn.au
2. Click Sign Up here in the bottom left hand corner
3. Fill out your details and assign yourself to either a member category or trade/industry
4. Select submit

Your category will be approved within 24 hours and you can then book into the event. You will then also have access to trade discounts online across regular Wine Education courses and a range of other events.



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