



# Grape & Wine Roadshow Seminar Rutherglen

**Tuesday, 13<sup>th</sup> August, 2013**  
**9.00 am – 4.00 pm**

**Vintara Winery,**  
**105 Fraser Road, Rutherglen VIC**

Booking is essential and can be made by contacting **Judy Tanner Doyle**  
**Winemakers of Rutherglen**  
on **Ph:** (02) 6033 6301 / **Email:** [judy@winemakers.com.au](mailto:judy@winemakers.com.au)

Registration due by Tuesday, 6<sup>th</sup> August 2013  
\$40.00 incl. GST (Morning Tea, Lunch & Afternoon Tea provided)  
Enquiries only after 6<sup>th</sup> August to Damien Cofield [damien@cofieldwines.com.au](mailto:damien@cofieldwines.com.au) (02) 6033 3798

09.00 – 09.45	<b>Welcome and introduction</b>	Mark Krstic
09.45 – 10.10	Why do varieties respond differently to drought and heat stress – and what does this mean for your irrigation management?	Mark Krstic
10.10 – 10.35	Practical strategies for reducing alcohol levels in wine	Paul Henschke
10.35 – 11.00	<b>Morning Tea</b>	
11.00 – 11.25	Vine Balance – how does it affect yield and quality?	Mark Krstic
11.25 – 11.50	VESDA – The new risk assessment tool for smoke taint	Ricky James, DEPI Victoria
11.50 – 12.15	Increasing red and white wine complexity with AWRI's Bayanus yeast	Paul Henschke
12.15 – 13.00	<b>Lunch</b>	
13.00 – 13.45	Interactive Session	
13.45 – 14.10	Pepper and spice in Shiraz: what influences rotundone levels in wine?	Leigh Francis
14.10 – 14.35	<b>Afternoon Tea</b>	
14.35 – 15.00	Pressing opportunities	Eric Wilkes
15.00 – 15.25	Choose the right yeast to achieve the red wine style you want	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.