

The 13th
Australian Wine Industry
Technical Conference
Adelaide Convention Centre
Adelaide, South Australia
28 July - 2 August 2007

Workshop Program

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Workshop Program Sponsored by:

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the 13th

The Thirteenth Australian Wine Industry Technical Conference workshop program is designed to provide an intensive and, in many cases, 'hands-on' learning experience. To ensure that participants obtain maximum benefit from the workshop, places are strictly limited and maximum numbers vary depending on the workshop. Most of the workshops will accept between 30 and 54 participants, whilst three others have places for between 90 and 120 participants. The majority of the workshops will be held at the Adelaide Convention Centre, however, some workshops will be held offsite and two held in the Barossa Valley.

In choosing the workshop(s) you wish to attend, please take note of workshops scheduled at concurrent times to ensure that you do not choose to attend two workshops that are held at the same time. Note also that some workshops are repeated on different days, as indicated in this booklet. In this workshop booklet you will find details of how workshop places will be allocated. Workshop places are strictly limited.

Registrations must be received by Friday, 25 May 2007 for us to guarantee you a position in one workshop. The Conference organisers cannot guarantee that 'first choice' workshops will be available and encourage delegates to nominate, in order of preference, at least four workshops they would like to attend (see below for details). Delegates may register to attend more than one workshop - confirmation of additional workshop places will be made after 25 May 2007. Note for Workshop presenters only: if you are making a presentation in a workshop, then you are guaranteed of a position in two workshops if you register for them by 25 May 2007, and will also be eligible for further workshop places that are still available after 25 May 2007, on the same basis as outlined herein.

Please only include payment for your first-choice workshop with your registration form. We will contact you, should you not be successful in obtaining a place in that workshop, and make any necessary arrangements for refunds or additional payments. Please also note that by placing your workshop options in the spaces provided you are not committing yourself to attending those workshops. Please indicate in the box provided the total number of workshops that you would ideally like to attend.

Further information on workshops can be obtained from the Workshop Coordinators:

Teegan Waples or Sarah Kobelt (workshops@awitc.com.au)
Tel: +61 (0) 8 8303 6600

Peter Godden (peter.godden@awri.com.au)
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The information provided in this booklet is correct at time of printing. It is subject to change without notice, and exact details will be provided with confirmation of your registration. Please refer to your confirmation of registration to ensure that workshop times and venues are the same as published here.

All times quoted are Australian Central Standard Time.

The 13th
Australian Wine Industry
Technical Conference
Adelaide, South Australia
28 July to 2 August 2007

Workshops

Saturday - 28th July 2007

<i>Duration</i>	<i>Code</i>	<i>Name of Workshop</i>
10:00 am - 5.30 pm	W01	Grape and wine flavour
1:00 pm - 5:30 pm	W02	Applications of spectroscopy: from laboratory to the consumer
1:00pm - 5:30 pm	W03	A - Z of labelling for the domestic and export marketplace (repeated as W46 Thursday)
1:00 pm - 5:30 pm	W04	Measuring key indicators of grape quality (repeated as W15 Sunday)
1:00 pm - 5:30 pm	W05	How oak casks can be used in winemaking to influence quality & style (repeated as W36 Tuesday)
1:00 pm - 5:30 pm	W06	Process improvements for profitability (repeated as W52 Thursday)
10:00 am - 5:00 pm	W07	Irrigated root zone salinity
10:00 pm - 5:30 pm	W08	Tannin and other phenolics in grapes and wine (repeated as W50 Thursday)
1:00 pm - 5:30 pm	W09	Pinot research and Pinot passion (repeated as W40 Tuesday)
1:00 pm - 5:30 pm	W10	The power of yeast in influencing wine flavour and quality
1:00 pm - 5:30 pm	W11	E-commerce for viticulture

Sunday - 29th July 2007

<i>Duration</i>	<i>Code</i>	<i>Name of Workshop</i>
All Sunday workshops commence at 8:00 am and conclude at 12:30 pm	W12	Environmental monitoring - rapid analytical methods
	W13	White wine colour: how to measure it and what the data mean
	W14	The pros and cons to health from wine consumption
	W15	Measuring key indicators of grape quality (repeated as W04 Saturday)
	W16	Control of powdery mildew
	W17	Sensory evaluation methods (repeated as W48 Thursday)
	W18	Benchmarking
	W19	Nitrogen - friend or foe? (Nitrogen nutrition and wine quality)
	W20	<i>Brettanomyces</i> - perception, detection and control (repeated as W30 Monday)
	W21	Winemaking with non-conventional yeast (repeated as W29 Monday)

Monday - 30th July 2007

<i>Duration</i>	<i>Code</i>	<i>Name of Workshop</i>
All Monday workshops commence at 1:45 pm and conclude at 6:15 pm	W22	Application of process engineering improvements for wineries
	W23	Flowering and fruitset
	W24	Practical advice on choosing rootstocks
	W25	Screwcaps for small winemakers
	W26	Myth busters
	W27	The relevance and future of the Australian wine show
	W28	Dealing with high wine alcohol (repeated as W49 Thursday)
	W29	Winemaking with non-conventional yeast (repeated as W21 Sunday)
	W30	<i>Brettanomyces</i> - perception, detection and control (repeated as W20 Sunday)
	W31	Reducing pesticide use in viticulture

Tuesday - 31st July 2007

Duration

All Tuesday workshops commence at 1.45 pm and conclude at 6.15 pm

Code

W32

W33

W34

W35

W36

W37

W38

W39

W40

W41

W42

Name of Workshop

Legal perspectives of the impacts of climate change on the wine industry

Practical wine microbiology

Managing vine nutritional requirements

Maximising natural biological control of pests and diseases in vineyards: latest research results, practical methods for the vineyard, costs savings and marketing advantages

How oak casks can be used in winemaking to influence quality & style (repeated as W05 Saturday)

Irrigating in variable environments

Traceability

Deciding on harvest date

Pinot research and Pinot passion (repeated as W09 Saturday)

Got MLF? Tips, tricks and food for thought on how to ensure fast malolactic fermentation

Multi-variate analysis: applications in the grape and wine industry

Thursday - 2nd August 2007

Duration

9.00 am - 4.30 pm

8.30 am - 1.00 pm

9.00 am - 4.30 pm

8.30 am - 1.00 pm

8.30 am - 1.00 pm

8.30 am - 1:00 pm

8.30 am - 2.00 pm

9.00 am - 4.30 pm

9.00 am - 4.30 pm

8.30 am - 1.00 pm

10.00 am - 4.30 pm

10.00 am - 4.30 pm

1.40 pm - 3.40 pm

4.00 pm - 6.00 pm

10.00 am - 3.40 pm

Code

W43

W44

W45

W46

W47

W48

W49

W50

W51

W52

W53

W54

W56

W57

W59

Name of Workshop

Using some new (and old) technologies to rationalise vineyard management and wine grape pricing

How to build a successful spectroscopic calibration

Winery wastewater management

A - Z of labelling for the domestic and export marketplace (repeated as W03 Saturday)

Malolactic fermentation

Sensory evaluation methods (repeated as W17 Sunday)

Dealing with high wine alcohol (repeated as W28 Monday)

Tannin and other phenolics in grapes and wine (repeated as W08 Saturday)

The avoidance of taints and chemical instabilities during winemaking

Process improvements for profitability (repeated as W06 Saturday)

New clonal and varietal development in Australia and France

Integrated soil management

Wine and music: mysterious resonances (repeated as W57 Thursday)

Wine and music: mysterious resonances (repeated as W56 Thursday)

Organic viticulture: a modern approach for quality and viability

Programs

Saturday

28th July 2007



W01

Grape and wine flavour

The aroma and flavour of wine is largely determined by its volatile components. The amounts of these volatile components, in turn, depend on many complex factors, including the composition of the grape; the performance of yeast; other intended and unintended microbial modifications; the use of oak; the method of packaging; and storage and transport conditions.

Over the years, oenologists have gained some understanding of how these variables affect wine composition, but how this then impacts on a wine's sensory properties is not always so clear. This is for several reasons. First, the impact of a single compound can be affected by the presence of other wine components. Second, the language used by different people to describe the same compound can be highly variable. Finally, individuals can sometimes vary, not only in the language they use to describe aromas and flavours, but in their sensitivities to various compounds.

This workshop will explore the factors responsible for variation in wine composition and will be illustrated by presentation of spiked wines for aroma assessment. This will allow participants to relate composition to their own sensory experiences and to determine their own sensitivities to various wine components.

Date: Saturday, 28 July 2007

Time: 10:00 am - 5:30 pm

Location: Holiday Inn

Rooms: Hindley Rooms 1 & 2

Workshop Convenor: Mark Sefton,
The Australian Wine Research Institute

Cost of workshop: \$150

Dr Mark Sefton is the Principal Research Chemist at The Australian Wine Research Institute where he is responsible for leading the AWRI's research on the impact of volatile compounds on wine aroma and flavour. His research interests include aroma and flavour derived directly from the grape, from oakwood, from fermentation and various forms of wine taint.

W02

Applications of spectroscopy: from laboratory to the consumer

This workshop will describe a range of applications of visible, near-infrared and mid-infrared spectroscopy in the wine industry. The applications will span the whole winemaking process from grapes to finished wines, and speakers from industry and research will share their experiences and discuss application of this technology in the 'real world'. Topics will include use of this methodology for routine grape and wine analysis plus future applications currently being explored by research in this area.

Date: Saturday, 28 July 2007

Time: 1.00 pm - 5.30 pm

Location: Adelaide Convention Centre

Rooms: Meeting Room 1

Workshop Convenors: Dr Bob Dambergs
and Dr Daniel Cozzolino The Australian Wine
Research Institute

Cost of workshop: \$120

Dr Bob Dambergs has an Honours Degree in Immunology from the University of Adelaide and a PhD in Biochemistry from the University of Queensland. Bob originally worked in the medical research field at the Queensland Institute of Medical Research, before commencing a 16 year career in the wine industry with Berri Remano Wines (prior to their merger with BRL Hardy). As the Technical Services Manager with BRL Hardy, Bob initiated research into the use of NIR spectroscopy for grape and wine analysis in collaboration with Mark Gishen of The Australian Wine Research Institute. Bob joined AWRI in 2001 to continue his work.

W03

(also W46)

A - Z of labelling for the domestic and export marketplace

This workshop provides an update of changing and developing labelling requirements by Food Standards Australia and New Zealand, such as allergen, health warning and nutrition labelling. It also provides an update on changing labelling requirements in old as well as new export markets such as China, Japan and Korea, and discusses common problems and a potential checklist for exporters. Also discussed will be labelling in relation to the Agreement between the EU and Australia on trade in wine, and other bilateral and multilateral agreements such as the Free Trade Agreements and World Wine Trade Group.

Date: Saturday, 28 July 2007
Time: 1.00 pm - 5.30 pm
Location: Adelaide Convention Centre
Rooms: Meeting Room 2
Workshop Convenors: Creina Stockley,
The Australian Wine Research Institute
Steve Guy and Jessica Pater, Australian Wine
and Brandy Corporation
Cost of workshop: \$120

Creina Stockley, a Clinical Pharmacologist, has been the Health and Regulatory Information Manager at the AWRI since 1991. She is an Australian Government representative at the Organisation International de la Vigne et du Vin (OIV). She is also a member of the Wine Industry Technical Advisory Committee and Wine Industry National Environment Committee and is the author of AWRI's publication 'Analytical Specifications for the Export of Australian Wine'.

W04 (also W15)

Measuring key indicators of grape quality

This workshop aims to examine the processes and procedures associated with sampling and measuring the key indicators of grape quality, including Brix/Baume, pH, TA, total colour, total phenolics, and total tannins. It will also aim to have some discussion around the measurement of anthocyanin and tannin profiles in grapes and an overview of berry sensory analysis. This workshop is aimed at conference participants who are keen to gain a better understanding of how to measure these key wine grape quality indicators and understand the factors affecting their measurement.

Date: Saturday, 28 July 2007
Time: 1.00 pm - 5.30 pm
Location: Adelaide Convention Centre
Rooms: Meeting Room 3
Workshop Convenor: Mark Krstic, DPI Victoria
Cost of workshop: \$130

Dr Mark Krstic has worked for the Department of Primary Industries in Mildura, Victoria, Australia, for seven and a half years where he is employed as a Senior Research Scientist in viticulture and oenology. He is currently responsible for leading the physiology and food science group in Mildura and managing a number of viticultural research programs across Victoria, predominantly in the area of wine grapes, but with some projects in the table grape and dried grape production areas.

Broadly, research programs include work in the areas of sampling grape quality parameters, quality and differentiation, crop development and regulation, use of rootstocks and new irrigation techniques. Mark has had viticultural research experience in most regions of Australia, through research trial or industry liaison work. Prior to working with the Department of Primary Industries, Mark was employed for three years as a Post Doctoral Research Scientist at CSIRO Plant Industry, Merbein. His work there focussed on developing systems that aided in yield prediction in the wine grape industry, but included detailed research into factors controlling crop development, in the varieties Chardonnay, Shiraz and Cabernet Sauvignon. Studies on crop regulation techniques to improve ripening and wine grape quality were also undertaken.

W05 (also W36)

How oak casks can be used in winemaking to influence quality and style

The aim of the tasting is to compare and contrast the effect, in a number of wine samples, of oak of different origins and with different toasting treatments.

In addition, packaged and finished wines will be presented to show the final product to provide some benchmark examples of wine and oak usage. Analytical data, as well as some information on the regional and varietal composition of the wines, will be presented.

Date: Saturday, 28 July 2007
Time: 1:00 pm - 5:30 pm
Location: Adelaide Convention Centre
Rooms: Meeting Room 4
Workshop Convenor: Aldo Bratovic,
Seguin Moreau
Cost of workshop: \$125

Aldo is a fourth generation winemaker from Italian ancestry. After obtaining a degree in Town Planning, he joined Petaluma in 1979 as assistant winemaker. Following further study, he became Production Manager. After three years consulting in Italy, Aldo returned to Petaluma to head up the Export Division. In 2002, he left Lion Nathan to return to consultancy, then joined Seguin Moreau as territory manager. He currently consults to clients in Asia and Europe as well as making wine from the family vineyard. Industry involvement includes Wine Inspector at AWBC, past Chairman of Export Committee, International, and Capital City Wine show judge, Chairman Swan Valley wine show. Aldo owns a 4 hectare Chardonnay and Pinot Noir vineyard in the Piccadilly Valley.

W06 (also W52)

Process improvements for profitability

Learn the latest research findings, technological developments and techniques to help you improve your bottom line. Arm yourself to achieve operational excellence (essential in the current competitive economic environment) through the application of state-of-the-art knowledge from industry experts.

This workshop, with conference-style forum of presentations, provides relevant information to combat economic pressures in the modern wine industry. Subject areas are expected to cover advancement in scheduling methods, harvesting operations, clarification, waste minimisation, packaging and maturation. All presentations will be peer reviewed by an independent panel for their technical rigor and alignment with the workshop theme prior to acceptance. The Wine Industry Engineering Excellence Award will also be presented upon completion of the forum to the presentation deemed by an independent panel to provide the most significant benefit to the wine industry.

Date: Saturday, 28 July 2007

Time: 1.00 pm to 5.30 pm

Location: Adelaide Convention Centre

Rooms: Meeting Room 5

Workshop Convenor: Vincent O'Brien,
Provisor

Cost of workshop: \$125

Dr Vincent O'Brien has managed Provisor's Innovation and Development team for the past three years providing practical technical support and services to the wine industry. His team provides a capacity to quantify, qualify and improve all processing stages and supplies used in winemaking from the grape to the bottle. Vincent's qualifications include a Chemical Engineering Degree from The University of Adelaide and a PhD in Fluid Mechanics from the University of Queensland.

He has subsequently gained expertise in the application of technical engineering principles to industrial processes, having worked for mineral processing, polymer processing, paper coating, photography, wool processing and food industries prior to joining Provisor. His previous roles have included Operations Development Manager for textile company, Michell Australia, Contract Research Fellow for AGFA Gevart in Belgium, Research Engineer at CSIRO Telecommunications and Industrial Physics and at Comalco Research and Technology Mineral Processing Division.

W07

Irrigated root zone salinity

History has shown that root zone salinity management is the key to sustainable irrigation. However, this is even more important in modern vineyards where the vines are grown under water stress for a considerable portion of the growing season.

The Tri-State Salinity team has developed four tools for salinity management at farm level. One of these, the Soil Water Extractor, is now being tested with assistance from growers at 17 sites in the Lower Murray region (Sunraysia, Riverland, Langhorne Creek and McLaren Vale).

The researchers will describe and demonstrate the four tools. The growers will present their data and discuss their experience with the Soil Water Extractor.

Date: Saturday, 28 July 2007

Time: 10.00 am to 5.00 pm

Location: Adelaide Convention Centre

Rooms: Meeting Room 6 & 7

Workshop Convenors: Gerrit Schrale,
SARDI (with Tapas Biswas, SARDI, Kerry DeGaris, Hardy Wine Company, Brian Caddy, grapegrower, Barmera)

Cost of workshop: \$115

Dr Gerrit Schrale, Principal Scientist (Water Resources and Irrigation), SARDI, has 25 years experience in agricultural water management; initially as an irrigation research officer with projects throughout South Australia. During 1988, he worked with USDA Agricultural Research Services in California on managing toxic drainage generated by irrigated agriculture. Over the years, he undertook many specialist consultancies in Middle East countries. Upon his return he became leader of PIRSA's Sustainable Irrigation Development Program, which was subsequently incorporated in DWLBC. About three years ago, he joined SARDI to build up a R&D team on water resources and irrigation management, with strong links to the CRC for Irrigation Futures.

He is also a Winter Rainfall Zone leader. Gerrit leads the large 'Tri-State Salinity' research project undertaken by an interstate team with major cash funding from Land and Water Australia, Murray-Darling Basin Commission and the local River Murray Catchment Water Management Board.

W08

(also W50)

Tannin and other phenolics in grapes and wine

Phenolic compounds such as anthocyanins, catechins and tannins are critical for mouth-feel and colour in red wine. The evolution of these compounds during red wine fermentation and maturation will be discussed. The discussion will also cover methods of analysis, including rapid methods suited to industry use. Examples from recent research and winemaking trials will be used in this workshop to explore how some viticultural and winemaking practices influence wine characteristics.

Date: Saturday, 28 July 2007

Time: 10.00 am to 5.30 pm

Location: Adelaide Convention Centre

Rooms: Riverbank Room 1

Workshop Convenor: Paul Smith,
The Australian Wine Research Institute

Cost of workshop: \$120

Dr Paul Smith received his PhD in Chemistry from Flinders University (2000), where he undertook research into organic synthesis. For his Post Doctoral research, Paul first worked at CSIRO Molecular Science division in Melbourne. Subsequently, his interest in aspects of molecular recognition and drug-discovery led him to take up a NH&MRC-funded research position with the Department of Clinical Pharmacology at Flinders University, where he studied structure-function relationships of human drug-metabolising enzymes (2001-2003), before joining the Tannin team at the AWRI.

His current research is focussed on phenolic and tannin chemistry related to colour and mouth-feel properties, structure-function relationships and rapid analysis methods suitable for industry application.

W09

(also W40)

Pinot research and Pinot passion

This workshop will be a review of the cutting edge of world Pinot Noir research with a special emphasis on the last five years. Research in Pinot Noir is best viewed in the market and cultural context of this most complex and interesting of varieties. We begin with a review of the key contemporary events in Pinot Noir culture in the US, Burgundy and Europe and in focused regions of the Southern Hemisphere. There will also be an AC Nielsen presentation of key market dimensions and trends.

Wine writer, Max Allen, will lead us through three brackets of wine showcasing excellence in tradition, Pinot innovation and market success. These will be tasted as we review world research from Europe, North America and the Southern Hemisphere. We finish with a whirlwind tour of Pinot Noir soils and a view of the future of Pinot Noir regions in the context of climate change. Other speakers include Soil Scientist, Richard Doyle, Tony Scherer, President of the Tasmanian Pinot Noir Forum, Dr Steve Price from ETS Laboratories in the US, outspoken wine climate researcher, Dr Richard Smart and Winemaking researcher Reuben Wells.

Date: Saturday, 28 July 2007

Time: 1.00 pm - 5.30 pm

Location: Adelaide Convention Centre

Rooms: Riverbank Room 2

Workshop Convenors: Duncan Farquhar, DPIW
Tasmania (with Max Allen, Reuben Wells, Tony Scherer, Steven Price)

Cost of workshop: \$160

Duncan Farquhar has been the State Viticulturist for Tasmania for over 10 years. He has an MBA and an Agricultural Science Degree from the University of Tasmania. He has served on the Royal Hobart International Wine Show Committee for seven years and has served three years as an Associate Wine Judge.

He is a founding member of the Tasmanian Pinot Noir Forum and has conducted research into measuring site effects, clone effects and yield effects on Pinot Noir quality in collaboration with the AWRI and CSIRO. Batch wines made for this research were presented for tasting at the 11th AWITC at a workshop in the Adelaide Hills. Extending this research, Duncan will make his first vintage of Pinot from Harrisons, a replicated trial vineyard.



W10

The power of yeast in influencing wine flavour and quality

Yeast is an essential component for the conversion of sugar to alcohol in wine, however, over the last few years, scientists have discovered the amazing qualities of yeast to produce flavour and aroma compounds. In this workshop, we will practically demonstrate how yeast can affect quality and flavour by presenting wines from both small- and large-scale wineries which have used a variety of yeasts.

Over the last few years, the AWRI has been actively working in this area and are privileged to have Australian winemakers, Allen Hart (Group Research and Development Winemaker, Foster's Group) and Oliver Crawford (Penfold's Senior White Winemaker, Foster's Group) contributing to this workshop. Both Allen and Oliver were heavily involved in the AWRI yeast trials, over the last few years, as were a number of winemakers from different companies across Australia. They will be sharing their experience in implementing scientific research in the commercial wine sector and giving advice on how to optimise the technology transfer process.

To conclude the workshop, we will be presenting results on how new technology can transform the wine industry in future. We are further privileged to have Professor Hennie van Vuuren (Wine Research Centre, University of British Columbia, Vancouver, Canada) contributing to this workshop. Professor van Vuuren has been involved in wine yeast research for a number of years in South Africa and in Canada and brings to the table the latest in yeast technology for the improvement of wine quality.

Date: Saturday, 28 July 2007

Time: 1.00 pm - 5.30 pm

Location: Adelaide Convention Centre

Rooms: Riverbank Room 3

Workshop Convenors: Hentie Swiegers,
The Australian Wine Research Institute
(with Hennie van Vuuren, Allen Hart and
Oliver Crawford)

Cost of workshop: \$135

Dr Hentie Swiegers completed his PhD in 2003 at the University of Stellenbosch (South Africa) working at the Institute for Wine Biotechnology on the metabolic pathways in yeast affecting wine quality. Hentie joined AWRI in 2004 as a Research Scientist, investigating the effect of yeast metabolism on the flavour and aroma profiles of wines. He is particularly interested in how different yeast strains and yeast combinations affect the sensory quality of wine and how to develop enzymes and novel yeasts to release valuable flavour compounds from the grape.

W11

E-commerce for viticulture

In the E-commerce for viticulture workshop, learn about the capabilities and efficiencies gained through collecting, analysing and reporting on viticulture information online. Find out about vintage trials of wineries implementing online communications with growers, the hurdles, benefits and potential identified and experienced by each party. The workshop includes online demonstration using spray diary, test results, forecasting, weighbridge results, graphing and reporting tools. This part of the session will be presented from both the winery and grower perspective.

Date: Saturday, 28 July 2007

Time: 1.00 pm - 5.30 pm

Location: Clifton's Computer Suites
Level 1, 80 King William St, Adelaide

Workshop Convenors: Lindel Sterenberg,
Steven Blacketer, Morton Blacketer

Cost of workshop: \$120

Stephen Blacketer, Managing Director of Morton Blacketer, has driven the development of VineAccess through collaboration with major wineries, grower groups and industry associations. In 2004, VineAccess won first prize in the Secrets of IT Innovation competition. In 2005, Morton Blacketer teamed up with four of Australia's top wine companies, and the top two grower associations, to win an Information Technology Online (ITOL) grant to develop an industry standard Hazard Analysis and Critical Control Point (HACCP) compliance system, accessible by all stakeholders online. Stephen Blacketer holds a Bachelors Degree in Computer Sciences and a Masters Degree in Business Administration, with a business strategy and marketing major. He is a Microsoft Certified Professional, and has a background in IT consulting.

Sunday

29th July 2007

W12

Environmental monitoring: rapid analytical methods

This workshop aims to present a brief overview of some of the rapid analytical techniques that are available or under development for monitoring waste water composition and quality, and of the environmental effects of winemaking by-product streams (e.g. soil stability, contamination and foliar nutrients). Such technologies include spectroscopy in the ultraviolet through to mid-infrared spectral regions which have the potential for rapid on-line multi-component analysis that could be useful for monitoring soil, winery waste water and production.

Date: Sunday, 29 July 2007
Time: 8.00 am - 12.30 pm
Location: Hyatt Regency
Rooms: Banksia Room 1
Workshop Convenor: Les Janik,
The Australian Wine Research Institute
Cost of workshop: \$115

Les Janik is a Technical Research Officer at The Australian Wine Research Institute. He has a Masters degree (Applied Chemistry) from the University of SA for research into the molecular structure and vibration theory of clay-organic compounds. After 35 years as a mid-infrared spectroscopist at the CSIRO, carrying out research into soil mineralogy and later soil organic matter chemistry and its contribution to greenhouse gasses, Les commenced work with the AWRI in 2002. He continues his spectroscopic work on wines and grapes with the Rapid Analytical Methods group.

W13 White wine colour: how to measure it and what the data mean

This workshop will cover both theoretical and practical aspects of white wine colour and oxidation, including some of the factors that influence white wine development such as choice of wine closure, addition of antioxidants and storage conditions. Methods to estimate wine oxidation through absorbance measurements will be discussed and a non destructive method to measure white wine colour in coloured wine bottles will be demonstrated. There will be a tasting of at least one set of wines to demonstrate the link between instrumental measurements of colour and wine aroma and flavour.

Date: Sunday, 29 July 2007
Time: 8.00 am to 12.30 pm
Location: Adelaide Convention Centre
Rooms: Meeting Room 1
Workshop Convenors: Elizabeth Waters,
George Skouroumounis, The Australian Wine
Research Institute
Cost of workshop: \$170

Drs Elizabeth Waters (PhD) and George Skouroumounis (PhD, DipOenol), both at The Australian Wine Research Institute, have worked on oxidation in white wines for more than ten years. Both have been active wine researchers for more than 18 years and, between them, have published more than 150 papers including book chapters, journals and technical reports. Their fields of expertise span several disciplines and include flavour chemistry, protein biochemistry, spectroscopy, analytical chemistry, separation and sensory science.

W14 The pros and cons to health from wine consumption

The workshop provides an opportunity for industry and researchers to become better informed about health benefits and harms of alcohol consumption, and provides an opportunity to discuss and debate them in context with the National Health and Medical Research Council (NH&MRC) Australian Alcohol Guidelines of 2001, which are under review. Thus, the workshop will also provide an opportunity for industry to provide constructive comment about the Guidelines and the recently reviewed and endorsed National Alcohol Strategy 2006-2009.

Date: Sunday, 29 July 2007
Time: 8.00 am - 12.30 pm
Location: Adelaide Convention Centre
Rooms: Meeting Room 2
Workshop Convenor: Creina Stockley,
The Australian Wine Research Institute
Cost of workshop: \$120

Creina Stockley, a clinical pharmacologist, has been the Health and Regulatory Information Manager at The Australian Wine Research Institute since 1991. She is actively involved in the development of drug and alcohol policy as well as research.

She is the Australian government representative on the Nutrition and Health Sub-commission of the Organisation International de la Vigne et du Vin (OIV) and is currently Vice-president of the Nutrition and Wine Expert Group. She is also an international advisor to the Center for Wine and Cardiovascular Health, University of Alabama. Her research interests include the potential cardio-protective properties of wine-derived phenolic compounds, and the role of wine as part of a healthy diet and lifestyle.

W15 Measuring key indicators of grape quality

(also W04)

See W04 for details

Date: Sunday, 29 July 2007
Time: 8.00 am - 12.30 pm
Location: Adelaide Convention Centre
Rooms: Meeting Room 3
Workshop Convenor: Mark Krstic, DPI Vic
Cost of workshop: \$130

W16 Control of powdery mildew

The disease powdery mildew is a significant cost to the grape and wine industry not only through the loss in production but also in the cost of control measures. Control of powdery mildew is undertaken through the use of conventional methods including synthetic fungicides and sulfur, and also via alternative treatments. The workshop will examine the control of powdery mildew with a particular emphasis on sustainable management of this disease and the effects this may have on wine quality. Both practical and research updates on powdery mildew control will be presented.

Date: Sunday, 29 July 2007

Time: 8.00 am - 12.30 pm

Location: Adelaide Convention Centre

Rooms: Meeting Room 4

Workshop Convenors: Eileen Scott and Paul Grbin, The University of Adelaide

Cost of workshop: \$125

Dr Eileen Scott is an Associate Professor in plant pathology at The University of Adelaide. She has over 20 years of experience in teaching and research on fungal and bacterial plant diseases. She has led projects in both Cooperative Research Centres for Viticulture and for the GWRDC. Research on grapevine diseases has included powdery and downy mildew, eutypa dieback, phomopsis cane and leaf spot and bunch rots.

Recently her group has investigated the effects of powdery mildew on wine quality, sustainable management of powdery and downy mildew, and diagnosis and management of eutypa dieback.

After completing a Graduate Diploma in Wine at Roseworthy Agricultural College in 1989, Dr Paul Grbin commenced working in the Microbiology Group at The Australian Wine Research Institute. While at the AWRI he completed his PhD investigating the role of *Brettanomyces/Dekkera* in wine spoilage. Paul is currently the joint head of the Wine Microbiology and Microbial Biotechnology Laboratory at The University of Adelaide, and has also held a position at Charles Sturt University as a lecturer in Wine Microbiology. Paul has convened workshops at a number of Australian Wine Industry Technical Conferences and has been invited to present to the Interwinery Analysis Group Seminars and the 5th & 6th International Symposia on Cool Climate Viticulture & Oenology.

W17 Sensory evaluation methods

(also W48)

This workshop is designed to give participants an overview of practical wine sensory evaluation procedures that can be applied in the workplace. The requirements for good sensory practice, including panel selection, test method and interpretation of results will be covered. Difference testing, descriptive and consumer acceptance methods will be outlined, with practical examples presented in a lecture style format.

Date: Sunday, 29 July 2007

Time: 8.00 am - 12.30 pm

Location: Adelaide Convention Centre

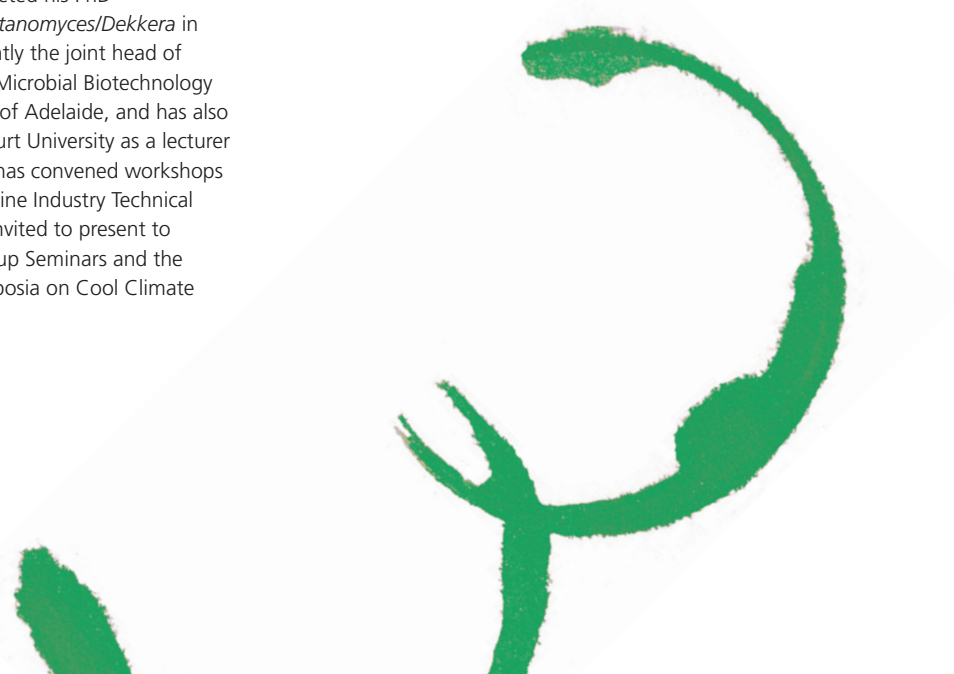
Rooms: Meeting Room 5

Workshop Convenor: Leigh Francis, The Australian Wine Research Institute

Cost of workshop: \$140

Dr Leigh Francis, Principal Research Sensory Scientist is manager of the sensory analysis group, and leader of the Wine and Consumer Needs research program at the AWRI. Leigh has conducted sensory panels at the AWRI since 1988, including trained panel descriptive analysis and difference testing, quality scoring, taint/fault panels and consumer testing.

Leigh has been instrumental in establishing and building a sensory team at the AWRI, currently comprising two sensory scientists and a sensory technician. Leigh has been involved in many research projects at the AWRI over the years, especially investigating links between wine composition or production and sensory properties. He spent a sabbatical period at the University of California, Davis working with Professor Ann Noble in 1995, and has been an affiliate lecturer at The University of Adelaide since 1996.



W18 Benchmarking

This workshop is aimed principally at industry development professionals and benchmarking administrators. The goal is to streamline benchmarking activities and integrate these with industry level information systems. After attending this workshop participants will:

- * have a solid grip on the relevant history of benchmarking and industry information in Australian wine;
- * have reviewed important benchmark information available for the wine industry at an industry level and at an enterprise level; and
- * also have a clear understanding of the forces shaping our future benchmarking activities in Australian wine.

This workshop will also be relevant to growers and wine businesses and should provide some direction and performance targets. These measures will include triple-bottom-line approaches and measures of enterprise and industry sustainability. Leaders of important industry and business level measurement projects will be presenting key aspects of their datasets. In developing this workshop, we aim to consolidate some leadership on the future coordination of industry benchmarking and information. The workshop should be an important focus and stepping stone for these activities.

Date: Sunday, 29 July 2007

Time: 8.00 am - 12.30 pm

Location: Adelaide Convention Centre

Rooms: Meeting Room 6 & 7

Workshop Convenors: Glenn Ronan, PIRSA
Duncan Farquhar, DPIW Tasmania

Cost of workshop: \$120

Glenn Ronan is Principal Strategy Consultant with Primary Industry and Resources South Australia. He has had many years of experience with benchmarking for agricultural based industries. His special focus includes the interaction of the public and private benefits of benchmarking for industry, government and firms.

Policy innovations where Glenn has played a leading role include many aspects of South Australia's natural resource management and industry development. Glenn is the Federal Treasurer of the Australian Agricultural and Resource Economics Society and a well published practitioner in this area.

W19 Nitrogen - friend or foe? (Nitrogen nutrition and wine quality)

This workshop discusses the impacts of nitrogen addition in the vineyard and winery, and reviews the effects that nitrogen has on grape berry and wine composition and the sensory attributes of wine. Nitrogen is the most abundant soil-derived macronutrient in a grapevine, and plays a major role in many of the biological functions and processes of both grapevine and fermentative microorganisms. Participants will gain an understanding of the potential to influence quality components in the grape and, ultimately, the wine through the manipulation of grapevine and winery nitrogen status.

Date: Sunday, 29 July 2007

Time: 8.00 am - 12.30 pm

Location: Adelaide Convention Centre

Rooms: Riverbank Room 1

Workshop Convenors: Sally-Jean Bell and
Maurizio Ugliano, The Australian Wine
Research Institute

Cost of workshop: \$120

Dr Sally-Jean Bell (BSc AgrSc [Hons], GradDipWine, PhD Soil Science and Plant Nutrition) is currently the Senior Viticulturist at The Australian Wine Research Institute. She has a strong background in nutrition having undertaken research on the impact of nitrogen on vegetative, reproductive and grape composition for both her PhD and a Post Doctoral stage at INRA Bordeaux. At present Sally is undertaking research to understand how nitrogen can influence the aroma and flavour profiles of red grapes and wine.

Dr Maurizio Ugliano (BSc, PhD Food Biotechnology) has an extensive research background in the area of food science. His Postgraduate specialisation course 'Quality improvement in production of typical foods' was conducted at MURST (Italian Ministry for Scientific and Technological Research) University of Naples. Currently Maurizio is a Post Doctoral Research Fellow at the AWRI, studying the influence of grape juice nutritional status on the fermentation kinetics and production of volatile compounds by yeast during fermentation under different winemaking conditions.

W20 (also W30)

Brettanomyces - perception, detection and control

When yeasts of the *Dekkera* and *Brettanomyces* genera grow in wine, they impart a range of odours with descriptors such as 'bandaid', 'medicinal', 'spicy' and 'horsy', which in combination are what we know of as 'Brett' character. Although individual taste and perception thresholds govern whether a 'Bretty' wine is considered spoiled, the potential for 'Brett' to negatively affect wine quality generally outweighs the potential benefits of added 'complexity' it might bring.

At this workshop you will have the opportunity to:

- * test your 'Brett' perception skills in a tasting of spiked wines
- * learn about current research at the AWRI into the impact of wine matrix on perception threshold
- * relate your individual threshold to consumer preference data

A second tasting will emphasise that perception of 'Brett' is highly dependent on other factors, which you need to consider in relation to your own wine styles. The full range of 'Brett' detection strategies available to you will be presented, with a practical demonstration of standard microbiological methods you can use in the winery laboratory.

The latest data from an ongoing survey of commercial Australian Cabernet from five major winemaking regions will be presented, which clearly demonstrates that considerable progress has been made in recent years with regard to control of *Dekkera* and *Brettanomyces* yeasts in Australian wineries. The control strategies successfully adopted by many wineries will be discussed, with an emphasis on minimising the risk of spoilage.

This workshop extends and builds upon information presented at the 12th Australian Wine Industry Technical Conference and AWRI Roadshows, with important new information that will aid you in shaping your overall 'Brett' detection and control strategy.

Date: Sunday, 29 July 2007

Time: 8.00 am to 12.30 pm

Location: Adelaide Convention Centre

Rooms: Riverbank Room 2

Workshop Convenors: Chris Curtin,
Paul Henschke, The Australian Wine
Research Institute

Cost of workshop: \$190

Dr Chris Curtin has been conducting research on yeast of the *Dekkera/Brettanomyces* genera at The Australian Wine Research Institute since 2004, in his role as a Microbiologist. The focus of this research has been genetic and physiological characterisation of a large number of industry isolates, with the aim of identifying

the key factors leading to some wines going 'Bretty', while other wines do not. Prior to joining the AWRI, Chris completed his PhD at Flinders University of South Australia, working on the optimisation of anthocyanin production by grape cells.

W21 (also W29)

Winemaking with non-conventional yeast

Commercial wine yeast strains have been selected through history for their robustness: their ability to contend with the harsh, anaerobic environment of grape juice with low pH and high sugar content and to withstand the high ethanol concentration towards the end of fermentation.

There are many robust commercial wine yeasts available, but some winemakers consider that the 'problem-free' commercial strains come at a cost - the wines they produce can often be two-dimensional, having sharp, crisp flavours and aromas (such as citrus, rose and floral) but they might be lacking in depth and complexity. On the other-hand, spontaneous ferments - where the native micro-flora is allowed to ferment the grape juice, can produce wines of a multi-faceted nature; wines with deep, bold and complex aroma profiles (including, for example, fig, nutty, cheesy, and earthy characters). But spontaneous ferments are unpredictable and risky for the winemaker.

Participants in the workshop will be presented with information on how to use non-*S. cerevisiae* and hybrid yeasts, and what qualities one can expect from the resultant wines. Experienced winemakers will present commercial wines produced using these yeasts for tasting. A blending exercise with the wines will enable participants to gain an understanding of how non-conventional yeast can impact on flavour and aroma diversity in wines.

Date: Sunday, 29 July 2007

Time: 8.00 am to 12.30 pm

Location: Adelaide Convention Centre

Rooms: Riverbank Room 3

Workshop Convenor: Jenny Bellon,
The Australian Wine Research Institute

Cost of workshop: \$125

Jenny Bellon works in the Bioscience team at The Australian Wine Research Institute and her research project focus is the production of wine yeast hybrids between a commercial wine strain (AWRI 838) and other closely-related yeast of the *Saccharomyces* genus. Hybrid wine yeasts generated from this project have undergone several commercial trials over the past four vintages. Chemical analysis has shown that hybrid yeast do impact positively on the resultant wines, giving a flavour and aroma wine profile different from the commercial wine yeast parent.

Monday

30th July 2007

W22 Application of process engineering improvements for wineries

The wine industry in general has not yet embraced many of the modern process engineering standards that were developed for bulk manufacturing industries in response to a requirement for improved economic efficiency. This is due, in part, to a lack of available information on the fundamental engineering principles of wine processing. This workshop aims to contribute to changing this by presenting information and examples of the benefits that process engineering can bring to the wine industry at the all scales of operation.

Date: Monday, 30 July 2007

Time: 1.45 pm - 6.15 pm

Location: Hyatt Regency Adelaide

Rooms: Banksia Room 1

Workshop Convenor: TBA,
The Australian Wine Research Institute

Cost of workshop: \$115

W23 Flowering and fruitset

Improving our understanding of flowering and fruitset remains a pursuit of considerable economic importance as well as one that holds keen interest for both grape growers and winemakers. Against this background, an excellent group of speakers will address a range of topics in a series of interactive presentations and exercises. This will include the role of nutrition, the effects of water stress, implications for wine quality and practical advice for ameliorating poor fruit set. A greater understanding of the formation of flowers and their conversion to fruit is vital to ensuring consistent yields.

Date: Monday, 30 July 2007

Time: 1.45 pm - 6.15 pm

Location: Adelaide Convention Centre

Rooms: Meeting Room 1

Workshop Convenor: Greg Dunn,
University of Melbourne

Cost of workshop: \$115

Dr Gregory Dunn is Associate Professor (Horticulture and Viticulture) with The University of Melbourne. He completed his PhD (Plant Physiology) at The University of Melbourne in 1991. Greg then spent the next seven years conducting research into tree physiology, forest hydrology and silviculture for The University of Melbourne and Queensland Forestry.

He began working in viticulture in 1997 as Senior Viticultural Physiologist for the Department of Primary Industries Victoria based at Tatura, where his major research interests included crop forecasting and yield regulation with a particular emphasis on the reproductive biology of grapevines.

W24 Practical advice on choosing rootstocks

Rootstocks are an undervalued management tool in Australia, habitually ignored despite their potential for higher profits, both in warm and cool climate vineyards. Too often, the prevailing perception is that choosing a suitable rootstock for a particular vineyard site is hyper-complex and to be avoided. This workshop will give participants all the information necessary to make appropriate rootstock choices for their specific site and climate. Topics include the influence of soil type, scion variety and climate on rootstock performance, management strategies for specific rootstocks, rootstocks as management tools to increase profitability and a step-wise approach to choosing rootstocks.

Date: Monday, 30 July 2007

Time: 1.45 pm - 6.15 pm

Location: Adelaide Convention Centre

Rooms: Meeting Room 2

Workshop Convenor: Nick Dry, Phylloxera and
Grape Industry Board of South Australia

Cost of workshop: \$115

Nick graduated with a Bachelor of Agricultural Science (Viticulture) from The University of Adelaide in December 2000. He was employed by the Orlando Wyndham Group (OWG) as Viticulturist in January 2001 and spent four months based in Padthaway followed by two years in the Riverland on the OWG vineyard at Ramco. After spending seven months traveling, which included a vintage in the Franken region of Germany and visiting wine regions in Spain and Italy, Nick again worked for OWG as a Vintage Field Officer during the 2004 harvest. In May 2004, Nick was appointed to the newly-created position of Rootstock Project Manager with the Phylloxera and Grape Industry Board of South Australia.



W25 **Screwcaps for small winemakers**

This workshop is aimed at small and medium-scale winemakers who have recently moved to screwcap closures or those who are considering doing so. Screwcaps are an entirely different closure technology to corks, and have their own set of pitfalls and wine preparation requirements. The workshop consists of presenters who are currently 'up to their armpits' getting screwcaps into the market. We aim to informally 'get to the core' of what is required to get a quality screwcapped wine onto the truck. We have presenters who are cap suppliers, machine suppliers, production staff, winemakers and retailers. Question and answer sessions with the presenters are viewed as an important part of the workshop.

Date: Monday, 30 July 2007

Time: 1.45 pm - 6.15 pm

Location: Adelaide Convention Centre

Rooms: Meeting Room 3

Workshop Convenor: Neil Larson,
Tahbilk Wines

Cost of workshop: \$115

Neil Larson is a senior winemaker at Tahbilk Wines in central Victoria, and also is responsible for estate winemaking and bottling and packaging operations. He completed a Graduate Diploma in Winemaking at Roseworthy in 1990, after working as a Mechanical Engineer. Neil has been making wine at Tahbilk since 1991. As a winemaker he makes a good engineer.

W26 **Myth busters**

Undoubtedly the mystique and time-honoured rituals of the wine world have played an important role in elevating some of the wines which we now revere most. While in today's climate some boutique producers are able to market this perception to their advantage, for most winemakers who face low cost, high quality competitor products at every turn, we find ourselves in an incessant contest for product and process optimisation.

To this end, the wine industry professional of today needs accurate quantitative information. To help us sort fact from fiction - the wheat from the chaff - the pretenders from the contenders - and to pan the nuggets of truth from the riverbed of rumour, we have assembled a panel of 'Three Wise Men'. A 'myth busting' workshop will be held with wine industry experts pleading their case for and against eight popular industry myths in a conference style forum, for final adjudication by our panel.

No more will these poorly understood phenomena be able to hide behind industry buzz words, unsubstantiated rules of thumb, or decades of unquestioning acceptance. It's time to look down the microscope at topics such as bottling shock, the merits of hand picking versus machine harvesting, and the impacts of filtration and fining on wine flavour, among other equally relevant topics.

Date: Monday, 30 July 2007

Time: 1.45 pm - 6.15 pm

Location: Adelaide Convention Centre

Rooms: Meeting Room 4

Workshop Convenor: Vincent O'Brien,
Provisor

Cost of workshop: \$120

Dr Vince O'Brien has managed Provisor's Innovation and Development team for the past three years providing practical technical support services for the wine industry. His team provides a capacity to quantify, qualify and improve all processing stages and supplies used in winemaking from the grape to the bottle. Vince's qualifications include a Chemical Engineering Degree from The University of Adelaide and a PhD in Fluid Mechanics from the University of Queensland.

He has subsequently gained an expertise in the application of technical engineering principals to industrial processes having worked for mineral processing, polymer processing, paper coating, photography, wool processing and food industries prior to joining Provisor. His previous roles have included Operations Development Manager for textile company Michell Australia, contract research fellow for AGFA Gevart in Belgium, and Research Engineer at CSIRO Telecommunications and Industrial Physics and at Comalco Research and Technology Mineral Processing Division.

W27 **The relevance and future of the Australian wine show**

This workshop grew out of a discussion at the Royal Agricultural Society of Victoria's, Wine Show Committee in which Steve Webber suggested that the whole system of wine shows and their outcomes should be reviewed. Steve was concerned, as others have been previously, that the wine show system has outgrown its usefulness, that it has been overtaken by marketers and that its initial 'improvement of the breed' credo has been lost or at the very least subsumed.

It was agreed that the best way forward was to have a more public debate at the 13th Australian Wine Industry Technical conference in a workshop environment. This workshop will commence with the debate between three speakers advocating for the Australian wine show system and three speakers opposed to it; this will be followed by a discussion including the speakers in which the audience will be invited and indeed encouraged to participate wholeheartedly.

This discussion could be seen as the next phase of the Australian wine show debate that was commenced in Melbourne in 2001 by the Australian Society Viticulture and Oenology which resulted in the formation of the ASVO wine show committee. We are keen to attract a wide range of views and provide an opportunity for a healthy debate.

Date: Monday, 30 July 2007

Time: 1.45 pm - 6.15 pm

Location: Adelaide Convention Centre

Rooms: Meeting Room 5

Workshop Convenors: Gary Baldwin,
Wine Network Australia, Melbourne Wine
Show Committee

Cost of workshop: \$120

Gary Baldwin is one of the first group of Graduates in Wine Science from the Riverina College of Advanced Education in 1978, now known as Charles Sturt University. His career started in winemaking when he was appointed Assistant Winemaker at Arrowfield in the Hunter Valley. He was later appointed Chief Winemaker and General Manager in 1980. In October 1984, Gary took up a post at The Australian Wine Research Institute (AWRI) as Group Leader of the Extension Services. After four years at the AWRI, he bought the consulting company, Oenotec Consulting Services, from Dr Tony Jordan and Brian Croser. In early 1994, Oenotec merged into the new company Wine Network Australia Pty Ltd.

Gary has been consulting on wine, winemaking, winery construction and related matters for over fifteen years throughout Australia and in various overseas countries. Gary started judging in shows as an associate in the Hunter Wine show in the early eighties and has continued to this day in most capital city wine shows and many regional shows.

W28

(also W49)

Dealing with high wine alcohol

This workshop will look at the extent of the worldwide trend to increasing alcohol levels in wine. It will speculate on its causes and propose some options for dealing with this. Participants will be introduced to the effect of different alcohol levels on the sensory attributes of wine and the 'sweet spot' concept. They will then have the opportunity to blend and taste their own trials. The results will be collated and conclusions, if any, discussed.

Date: Monday, 30 July 2007

Time: 1.45 pm - 6.15 pm

Location: Adelaide Convention Centre

Rooms: Meeting Room 6 & 7

Workshop Convenors: David Wollan, Memstar
and Gary Baldwin, Wine Network Australia

Cost of workshop: \$150

David Wollan's winemaking career commenced in 1979 after completing a wine science degree at what is now Charles Sturt University in Wagga Wagga. He spent four years as winemaker at Arrowfield Wines in the Hunter Valley before moving to the Yarra Valley where he established Tarrawarra Vineyard and managed it for 12 years. In 1994, with colleague Gary Baldwin, he established the Wine Network Group of companies, Australia's leading wine industry consulting and technical services group.

He spent a number of years consulting to wineries in Australia, New Zealand, Bulgaria, Israel and France. But after being introduced to the power of reverse osmosis based processes over 10 years ago, David has concentrated his efforts on the development and application of membrane separation technologies in the wine industry. He has written and spoken extensively on this subject and is a director of Wine Network subsidiary, Memstar Pty Ltd. He has a number of international patents to his name.

W29

(also W21)

Winemaking with non-conventional yeast

See W21 for details

Date: Monday, 30 July 2007

Time: 1.45 pm to 6.15 pm

Location: Adelaide Convention Centre

Rooms: Riverbank Room 1

Workshop Convenors: Jenny Bellon,
The Australian Wine Research Institute

Cost of workshop: \$125

W30 (also W20)

Brettanomyces - perception, detection and control

See W20 for details

Date: Monday, 30 July 2007

Time: 1.45 pm to 6.15 pm

Location: Adelaide Convention Centre

Rooms: Riverbank Room 2

Workshop Convenors: Chris Curtin and Paul Henschke, The Australian Wine Research Institute

Cost of workshop: \$190

W31

Reducing pesticide use in viticulture

The workshop will focus on techniques for controlling vineyard diseases using alternative strategies which reduce the requirements for use of chemical fungicides, including harnessing beneficial micro-organisms as biological control agents or using aerated compost extracts and using non-chemical spray alternatives.

Date: Monday, 30 July 2007

Time: 1.45 pm to 6.15 pm

Location: Adelaide Convention Centre

Rooms: Riverbank Room 3

Workshop Convenor: Dean Metcalf, DPIW Tasmania

Cost of workshop: \$115

Dr Dean Metcalf is a Plant Pathologist. He leads Tasmania's plant disease diagnostic service at DPIW Tasmania, and accordingly has advised growers on a very wide variety of crop disease problems. He has particular speciality in the use of beneficial micro-organisms to control crop diseases, including use of biological control agents and aerated compost extracts. He has worked on *Botrytis* in various crops including grapes for over a decade.



Tuesday

31st July 2007

W32

Legal perspectives of the impacts of climate change on the wine industry

Climate change is the most profound challenge facing the wine industry, in Australia and the world. This workshop will start with an overview of the science, followed by a presentation of some legal consequences of the changing weather patterns. Then a leading Viticulturist will discuss the ramifications in the vineyard and a leading wine journalist/show judge will consider impacts on wine styles.

Date: Tuesday, 31 July 2007

Time: 1.45 pm to 6.15 pm

Location: Hyatt Regency Hotel

Rooms: Banksia Room 1

Workshop Convenor: Will Taylor, Finlaysons

Cost of workshop: \$115

Will Taylor has been a partner of leading wine industry law firm, Finlaysons, for 17 years. His legal practice has concentrated almost solely on the wine industry for the best part of 10 years now. His clients range from some of the largest wine companies in the world to a whole mass of small and medium-sized wine companies from Margaret River in the west to the Hunter Valley in the east and everywhere in between. He is also a vigneron.

W33

Practical wine microbiology

The theme of this workshop will be the practical aspects of wine microbiology. A range of speakers will address topics such as yeast and bacterial management, hygiene monitoring and microbiological spoilage. The workshop will highlight developments in techniques with a focus on practical applications along with current industry best practice and emerging technology.

Date: Tuesday, 31 July 2007

Time: 1.45 pm to 6.15 pm

Location: Adelaide Convention Centre

Rooms: Meeting Room 1

Workshop Convenor: Paul Grbin, The University of Adelaide

Cost of workshop: \$115

After completing a Graduate Diploma in Wine at Roseworthy Agricultural College in 1989, Paul commenced working in the Microbiology Group and The Australian Wine Research Institute. While at the AWRI he completed his PhD investigating the role of *Brettanomyces/Dekkera* in wine spoilage.

Paul is currently the joint head of the Wine Microbiology & Microbial Biotechnology Laboratory at The University of Adelaide, and has also held a position at Charles Sturt University as a lecturer in Wine Microbiology. Paul has convened workshops at a number of Australian Wine Industry Technical Conferences and has been invited to present to the Interwinery Analysis Group Seminars and the 5th & 6th International Symposia on Cool Climate Viticulture and Oenology.

W34 **Managing vine nutritional requirements**

The workshop will review nutrient management in the vineyard, discussing symptoms of deficiencies and toxicities of the major red and white varieties and vine effects, e.g. rootstocks. We will also discuss:

- * the role of different nutrients in grapevines;
- * understanding the influence of variety and rootstock on nutrient uptake;
- * how changing vineyard practices affects nutrient uptake, e.g. drip irrigation, soil and environmental management;
- * linkages between vineyard nutrition levels and wine quality;
- * nutrient testing - how to collect and interpret nutrient results. Update on methods available, e.g. petiole, blade, sap and spectral.

We will also hold a facilitated discussion on 'Review of current viticultural nutritional management information for Australia's wine grape varieties'.

Date: Tuesday, 31 July 2007

Time: 1.45 pm to 6.15 pm

Location: Adelaide Convention Centre

Rooms: Meeting Room 2

Workshop Convenor: Nicole Dimos,
DPI Victoria

Cost of workshop: \$120

Dr Nicole Dimos has been involved in the viticulture industry for 6 1/2 years working on a yield forecasting project for the Dried Vine Industry before commencing her PhD. Nicole has now been working at the Department of Primary Industries in Mildura for two years. Initially working on the CRCV funded Viticare project, Nicole managed the Sunraysia and Murray Valley area in conducting field trials, organising workshops for growers to promote vineyard sustainability and has developed strong industry liaison capabilities. She is now working as a Viticultural Scientist working on a grapevine nutrition project 'Review of and packaging of current viticultural nutritional management information for Australia's major wine grape varieties'. Nicole has also played an integral role in the establishment of the Murray Darling Viticulture Technical Group.

W35 **Maximising natural biological control of pests and diseases in vineyards: latest research results, practical methods for the vineyard, costs savings and marketing advantages**

This workshop will feature a number of international and Australian speakers, accomplished in research and research adoption into sustainable vineyard practice, who will present new research and its practical application, topical to advancing sustainable wine grape production in Australia.

Date: Tuesday, 31 July 2007

Time: 1.45 pm to 6.15 pm

Location: Adelaide Convention Centre

Rooms: Meeting Room 3

Workshop Convenors: Martina Bernard,
(with Steve Wratten, Cliff Ohmart, Marco Jacometti, Cate Paull) Uni of Melbourne

Cost of workshop: \$115

The chair, Professor Stephen Wratten, has a very high international standing in the area of ecology of biological control of pests. He currently directs the National Centre for Advanced Bio-Protection Technologies, at Lincoln University in New Zealand, where he leads a large international research team on topics such as the role of generalist predators, and use of plant biodiversity to provide 'resource subsidies' in the form of shelter, nectar and pollen to improve the efficacy of biological control agents.

Dr Marco Jacometti is a Post Doctoral Research Fellow working with Professor Wratten on the control of fungal pathogens. Dr Cliff Ohmart (PhD University of California) is the IPM Director of the Lodi-Woodbridge Winegrape Commission, instrumental in developing IPM at Lodi, and the Lodi IPM certification scheme. He worked in research (CSIRO Forest Entomology) for over 10 years prior to his time at Lodi.

Ms Cate Paull is completing her PhD (The University of Adelaide) in ecology and systematics of the LBAM parasitoid species complex. Previously, she worked at CSIRO on topics such as the predatory mite family: *Anystidae*. Dr Martina Bernard currently works as a Post Doctoral Research Fellow studying predatory insects and mites in vineyards. She completed her PhD in Applied Acarology (at La Trobe University) on IPM of grapevine rust mite and bud mite, widely adopted across Australia. Previously she worked at DPI Victoria, and in Germany on a cadetship with AgrEvo (Aventis).

W36

(also W05)

How oak casks can be used in winemaking to influence quality and lifestyle

See W05 for details

Date: Tuesday, 31 July 2007

Time: 1.45 pm to 6.15 pm

Location: Adelaide Convention Centre

Rooms: Meeting Room 4

Workshop Convenor: Aldo Bratovic,
Seguin Moreau

Cost of workshop: \$125

W37

Irrigating in variable environments

Climate and soil are the two main environmental factors that influence vine water requirements and hence irrigation management. Climate is the driver of water use in a vineyard, and soil largely determines the canopy size and the root-zone water holding capacity. Both factors are responsible for the temporal and spatial variability in water use and water stress in vineyards. These factors are also responsible for irrigation inefficiencies that lead to leakage of water and nutrients. The workshop will highlight the latest research in irrigation management to at least partially overcome variability in water use, water stress and irrigation efficiency. The workshop will include:

- * The latest methods to estimate vine evapotranspiration to account for variation in canopy size and climatic conditions.
- * A practical exercise to demonstrate the use of vine evapotranspiration estimates to determine irrigation requirements during severe water shortages.
- * Current research in the use of thermal imagery and infra red sensors to detect water stress.
- * A description of a proposed framework for the determination of irrigation management units that aims to address spatial variability in vine water requirements.

Date: Tuesday, 31 July 2007

Time: 1.45 pm to 6.15 pm

Location: Adelaide Convention Centre

Rooms: Meeting Room 5

Workshop Convenor: Ian Goodwin,
DPI Victoria

Cost of workshop: \$115

Dr Ian Goodwin works for the Victoria Department of Primary Industries at Tatura, as a Senior Irrigation Scientist. Ian's research aims to improve irrigation and water use efficiency of deciduous fruit crops and winegrapes. He has 24 years experience with excellent knowledge of soil-root-plant interactions, plant physiology and horticulture production.

Publications include several books on irrigation of fruit trees and winegrapes, scientific papers and many industry articles. Career highlights have been to research and develop regulated deficit irrigation (RDI), work on an Australian Centre for International Agricultural Research (ACIAR) funded project in collaboration with China for 10 years, and election to chair the International Society for Horticultural Science (ISHS) Working Group on Water Relations.

Ian recently completed his PhD on peach tree water use, where the effect of canopy design on radiation interception and crop evapotranspiration was studied. In August 2006, he convened the 5th International Symposium on Irrigation of Horticultural Crops. Currently, Ian leads a national GWRDC Soil and Water Initiative project titled 'Managing soil and water to target quality and reduce environmental impact'.

W38

Traceability

The Global Traceability Standard (GS1) has been produced to further develop capability to assist consumers, businesses and governments worldwide to define traceability as a business process and links it to enabling technologies and relevant GS1 System tools. Effective wine traceability is based upon the accuracy of the information about the products contained in records held by the various supply chain partners. If properly used by each member of an extended supply chain, products and data, including information required to manage traceability and shelf life, can be exchanged through each link in the chain - facilitating the seamless flow of information with the flow of goods.

This workshop aims to demystify and explain the traceability standard and provide practical advice through examples on how to comply.

Date: Tuesday, 31 July 2007

Time: 1.45 pm to 6.15 pm

Location: Adelaide Convention Centre

Rooms: Meeting Room 6 & 7

Workshop Convenors: Steve Guy, Australian Wine and Brandy Corporation (with Sue Schmidt, GS1 Australia)

Cost of workshop: \$115

Steve Guy has a BSc in Mathematical Physics, an ApplSc degree in Oenology from The University of Adelaide, and an MBA from La Trobe University. He has worked in the wine industry for 24 years including a period of 14 years with Foster's, in which, at various times, he held the positions of Chemist, Quality Manager and Senior Winemaker. Since 2000, He has been the Compliance Manager for the Australian Wine and Brandy Corporation (AWBC) with responsibility for the label integrity programme and export approval system.



He is also involved with the AWBC's market access and trade policy initiatives and has represented the Australian government at the World Wine Trade Group, the Organisation de la Vigne et du Vin (OIV) and in bilateral negotiations with the European Union. In 2006, he was appointed General Manager (Compliance and Trade) of the AWBC. Steve has also judged at many Australian and international wine shows.

W39 Deciding on harvest date

The single most important decision a grower/winemaker can make in the vineyard which will ultimately affect the quality of the wine produced is deciding on the date of harvest. In deciding on the harvest date, the grower/winemaker is trying to optimise the compositional characteristics of the fruit for winemaking purposes, i.e. sugar, acid, colour, flavour and aroma. However, this can often be problematic in the hectic harvest season. This workshop aims to examine some of the science around grape ripening and changes in fruit compositional characteristics, and also discuss some of the approaches to managing winery intake logistics.

Date: Tuesday, 31 July 2007

Time: 1.45 pm to 6.15 pm

Location: Adelaide Convention Centre

Rooms: Riverbank Room 1

Workshop Convenors: Mark Krstic, DPI Victoria, Rob Walker, CSIRO

Cost of workshop: \$110

Dr Mark Krstic has worked for the Department of Primary Industries in Mildura, Victoria, Australia, for seven and a half years where he is employed as a Senior Research Scientist in viticulture and oenology. He is currently responsible for leading the physiology and food science group in Mildura and managing a number of viticultural research programs across Victoria, predominantly in the area of wine grapes, but with some projects in the table grape and dried grape production areas.

Broadly, research programs include work in the areas of sampling grape quality parameters, quality and differentiation, crop development and regulation, use of rootstocks and new irrigation techniques. Mark has had viticultural research experience in most regions of Australia, through research trial or industry liaison work. Prior to working with the Department of Primary Industries Mark was employed for three years as a Post Doctoral Research Scientist at CSIRO Plant Industry, Merbein. His work there focussed on developing systems that aided in yield prediction in the wine grape industry, but included detailed research into factors controlling crop development, in the varieties Chardonnay, Shiraz and Cabernet Sauvignon. Studies on crop regulation techniques to improve ripening and wine grape quality were also undertaken.

W40 (also W09)

Pinot research and Pinot passion

See W09 for details

Date: Tuesday, 31 July 2007

Time: 1.45 pm to 6.15 pm

Location: Adelaide Convention Centre

Rooms: Riverbank Room 2

Workshop Convenors: Duncan Farquhar, DPIW Tasmania (with Max Allen, Reuben Wells, Tony Scherer, Steven Price)

Cost of workshop: \$160

W41 Got MLF? Tips, tricks and food for thought on how to ensure fast malolactic fermentation

Alcoholic and malolactic fermentation are the two main biological processes in a long chain of events leading to a finished bottle of wine. Straightforward according to the textbooks, but in reality, very complex. Unpredictable, sluggish and stuck alcoholic/malolactic fermentations occur; *Brettanomyces* pops up out of nowhere, and where does that rapid increase in acetic acid suddenly emerge from? In essence, there is a biological black box right in front of every winemaker and oenologist when it comes to predicting the outcome of a given fermentation. You navigate almost blind, relying on (limited) analytical data that is often given too late in order to correct the problem. Yes, it's possible to blend a faulty wine, but couldn't this time be used for more artistic work, making the best wine possible?

The workshop will focus on tips and tricks in practical winemaking to minimize the risk of faulty wines. It will cover interactions between yeast/yeast and yeast/bacteria, critical inoculation levels of yeast and bacteria, potential risks of cross seeding and yeast propagation, and how to achieve fast malolactic fermentation.

Date: Tuesday, 31 July 2007

Time: 1.45 pm to 6.15 pm

Location: Adelaide Convention Centre

Rooms: Riverbank Room 3

Workshop Convenors: Peter Sommer, Amanda Tanga, Annicka Bunte, Chr. Hansen

Cost of workshop: \$110

Dr Peter Sommer holds a Masters degree in Biology and PhD in Microbiology. For the past eight years, he has worked in product development and the application of malolactic bacteria and yeast for the global wine industry. Chr. Hansen's Wine Technology Department's biggest achievement has been the development of freeze-dried and frozen malolactic bacteria for direct inoculation into wine. Chr. Hansen was also the first company to introduce mixed yeast starter cultures for flavour enhancement in wine.

W42 Multi-variate analysis: applications in the grape and wine industry

Chemometrics is concerned with the use of mathematical and statistical techniques to extract chemical and physical information from complex data. Modern instrumental methods of analysis acquire large amounts of data very rapidly but in order to be able to utilise the information we need some way of 'un-locking it' - chemometrics is the key. This workshop will describe and demonstrate some of the techniques used to deal with large amount of data, how to interpret it and which conclusions can be obtained. We will try to cover different techniques (principal components, partial least squares, classification) using spectroscopy, chemical and sensory data.

Date: Tuesday, 31 July 2007

Time: 1.45 pm to 6.15 pm

Location: Clifton's Computer Suite
Level 1, 80 King William St, Adelaide

Workshop Convenor: Daniel Cozzolino,
The Australian Wine Research Institute

Cost of workshop: \$125

Dr Daniel Cozzolino is a Research Scientist at The Australian Wine Research Institute based in Adelaide, South Australia, a research organisation that conducts strategic and applied research for the Australian wine industry. He is currently part of a team that is investigating applications of spectroscopy (Visible, NIR, MIR) in collaboration with several industry companies. He graduated from the Universidad de la Republica (Montevideo, Uruguay) as an Agricultural Engineer in 1989 and obtained his PhD from the University of Aberdeen in 1998. He has published more than 50 papers in refereed journals on the application of NIR spectroscopy to a diverse range of agricultural materials and commodities.

Thursday 2nd August 2007

W43 Using some new (and old) technologies to rationalise vineyard management and wine grape pricing

This workshop will address the topic which is recognised by some as the 'holy grail' of the modern wine sector. That is, how might the vineyard's ability to produce quality wine grapes (and the management system) be recognised? Further, how might wine grape composition and quality be recognised? Both such attributes could be used for bonus payment systems.

Over the last two millennia, we have gained considerable awareness of vineyard attributes affecting wine style and quality. More particularly, research over the last several decades, and particularly the use of aerial imaging, has allowed vineyards to be visualised as a doctor might use an x-ray image of a patient. In a similar fashion, there have been dramatic improvements in grape and wine analysis. The workshop will feature nine speakers from Australia, France and the USA to discuss some new and not so new approaches to commercial management of these issues.

Date: Thursday, 2 August 2007

Time: 9.00 am - 1.30 pm

Location: Holiday Inn

Rooms: Hindley Rooms 1, 2 & 3

Workshop Convenor: Richard Smart,
Smart Viticulture

Cost of workshop: \$120

Dr Richard Smart is the Managing Director of Smart Viticulture, an international vineyard consulting business founded in 1991. He consults in 25 countries, with a specialty of vineyard manipulation of wine quality. Tamar Ridge Estates of Tasmania are his principal client, and Richard is involved in vineyard site selection and development in this developing region. He is widely known for research into vineyard canopy management, and the book '*Sunlight into Wine*'.

Currently, he is involved in raising the wine sector awareness about the implications of global warming. Richard Smart is one of the best qualified Viticulturists in the world, with four degrees: BScAgr(Hons), MSc (Hons), PhD and DScAgr. He began research in 1966 studying irrigation and sunlight interception by vineyards. From 1982 to 1990 he was the Government Research Viticulturist for New Zealand. He also taught viticulture with Dr Peter Dry at Roseworthy College in the 1970s. He has published over 300 articles and papers. He is also the Viticulture Editor for three editions of the *Oxford Companion to Wine*.

W44 How to build a successful spectroscopic calibration

In the last few years, more and more companies have opted for spectroscopic calibration models as an alternative to time-consuming and expensive laboratory analyses. This is often the case throughout the whole wine production process: to check the quality of grapes at delivery, to obtain timely information on different process streams, and to quantify the quality of the end product.

In this workshop, we will go through the different steps required for a successful Spectroscopic Calibration: from sample selection over validation and interpretation of the models, up to guidelines and recommendations for the maintenance and update of calibration models in the future.

Date: Thursday, 2 August 2007

Time: 8.30 am - 1.00 pm

Location: Adelaide Convention Centre

Rooms: Meeting Room 1

Workshop Convenors: Daniel Cozzolino, Les Janik, The Australian wine Research Institute

Cost of workshop: \$125

Dr Daniel Cozzolino is a Research Scientist at The Australian Wine Research Institute based in Adelaide, South Australia, a research organisation that conducts strategic and applied research for the Australian wine industry. He is currently part of a team that is investigating applications of spectroscopy (Visible, NIR, MIR) in collaboration with several industry companies. He graduated from the Universidad de la Republica (Montevideo, Uruguay) as an Agricultural Engineer in 1989 and obtained his PhD from the University of Aberdeen in 1998. He has published more than 50 papers in refereed journals on the application of NIR spectroscopy to a diverse range of agricultural materials and commodities.

W45 Winery wastewater management

Increased wine production has increased the need for robust tools, technologies and practical guidelines for the management of winery wastewater. Development of a sustainable wastewater management strategy is important for the Australian industry as it has the potential to reduce the costs of wine production, and it will demonstrate leadership in environmental responsibility that is very important in international markets. Researchers at CSIRO Land and Water are working with the wine industry, state regulators and key consultants to provide a range of options so that a broad spectrum of different producers in the industry may be able to change process/treatment/re-use or disposal methods to suit their economic, environmental and social requirements.

The key objective of this workshop is to increase the industry's awareness and knowledge on sustainable winery wastewater management by addressing the needs and interests of the local wine industry on issues such as 'cleaner production and technologies'; better options for winery wastewater minimisation and re-use; soil management associated with winery wastewater irrigation; current thinking on salt management options associated with winery

wastewater irrigation; and regulatory frameworks and guidelines for winery waste re-use. The key speakers at the workshop will be the experts from the industry, State EPAs and CSIRO.

Date: Thursday, 2 August 2007

Time: 9.00 am - 4.30 pm

Location: Adelaide Convention Centre

Rooms: Meeting Room 2

Workshop Convenors: Anu Kumar and Evan Christen, CSIRO Land and Water

Cost of workshop: \$120

Dr Anu Kumar is a Research Scientist with CSIRO Land and Water in Adelaide. She has been working on winery wastewater related issues since 2002 through her involvement in GWRDC funded projects. Anu's key research/consultancy projects have primarily been focused on investigating the impacts of contaminants/wastewaters/effluents on the ecosystem health. She has been actively involved with the project team in addressing environmental issues associated with winery wastewater treatment processes and its re-use.

W46

(also W03)

A - Z of labelling for the domestic and export marketplace

See W03 for details

Date: Thursday, 2 August 2007

Time: 8.30 am - 1.00 pm

Location: Adelaide Convention Centre

Rooms: Meeting Room 3

Workshop Convenors: Creina Stockley, The Australian Wine Research Institute, Steve Guy and Jessica Pater, Australian Wine and Brandy Corporation

Cost of workshop: \$120



W47

Malolactic fermentation

Malolactic fermentation (MLF) is an important aspect of grape vinification and is conducted in virtually all red wines, and numerous white and sparkling base wines. There is more to MLF than just de-acidification. The workshop will discuss strategies to successfully manage MLF. Topics to be presented include the management of efficient MLFs, inoculation regimes and the role of different bacterial strains in the development of wine flavour. Wine tastings will be included in the workshop to demonstrate sensory impact due to bacterial strain and MLF management.

Date: Thursday, 2 August 2007

Time: 8.30 am - 1.00 pm

Location: Adelaide Convention Centre

Rooms: Meeting Room 4

Workshop Convenor: Eveline Bartowsky,
The Australian Wine Research Institute

Cost of workshop: \$115

Dr Eveline Bartowsky has been with the AWRI for over 12 years working in the Biosciences Team and is responsible for the Bacterial Research Program and management of the AWRI Microorganism Culture Collection. Her research focus areas are on MLF (management and control; sensory impact of MLF; genetics of bacterial strains; strain differentiation), wine associated spoilage bacteria (lactic acid bacteria and acetic acid bacteria), and yeast and polyphenolics interactions.

After obtaining her PhD degree in Microbiology from The University of Adelaide researching the disease cholera, she spent five years working overseas in Umeå, Sweden and St. Louis, USA investigating bacterial resistance mechanisms to cephalosporins (third generation penicillins) and one and half years at The University of Adelaide (Waite campus) researching parasitic wasps as biological control agents to control stored product pests, in particular, moths.

W48

(also W17)

Sensory evaluation methods

See W17 for details

Date: Thursday, 2 August 2007

Time: 8.30 am - 1:00 pm

Location: Adelaide Convention Centre

Rooms: Meeting Room 5

Workshop Convenor: Leigh Francis,
The Australian Wine Research Institute

Cost of workshop: \$140

W49

(also W28)

Dealing with high wine alcohol

See W28 for details

Date: Thursday, 2 August 2007

Time: 8.30 am - 1:00 pm

Location: Adelaide Convention Centre

Rooms: Meeting Room 6 & 7

Workshop Convenors: David Wollan, Memstar
and Gary Baldwin, Wine Network Australia

Cost of workshop: \$150

W50

(also W08)

Tannin and other phenolics in grapes and wine

See W08 for details

Date: Thursday, 2 August 2007

Time: 9.00 am - 4.30 pm

Location: Adelaide Convention Centre

Rooms: Riverbank Room 1

Workshop Convenor: Paul Smith,
The Australian Wine Research Institute

Cost of workshop: \$120

W51

The avoidance of taints and chemical instabilities during winemaking

Wine taints and chemical instabilities are two big issues currently facing Australian winemakers. This workshop provides an overview of the most common taints and chemical instabilities currently encountered in the wine industry, with particular reference to those originating from wine additives and processing aids. In this workshop participants will be able to determine personal sensitivity to various taints by tasting wines that have been spiked with the major taint compounds, as well as authentically tainted wines. In addition, participants will learn several techniques to screen wine additives and processing aids for the presence of any taint.

This workshop is particularly aimed at winery technical staff - both winemakers and laboratory personnel, but would also be useful for industry suppliers of wine additives and processing aids.

Date: Thursday, 2 August 2007

Time: 9.00 am - 4.30 pm

Location: Adelaide Convention Centre

Rooms: Riverbank Room 2

Workshop Convenors: Adrian Coulter,
Con Simos, Geoff Cowey, Matthew Holdstock,
The Australian Wine Research Institute

Cost of workshop: \$140

W56

(also W57)

Wine and music: *mysterious resonances*

We have all heard that wine and food can taste better if well matched. Many visitors to wine country remark that some wines taste better at the winery. Many of us have experienced the pleasure of that perfect wine poured at the perfect moment that we just never quite reproduce. Wine sales professionals often experience interactions between wines and the environment around them.

New studies show that wine preferences can be strongly influenced by music. The more we explore it, the more mysterious wine seems. It appears to provide a mirror to our feelings. We associate different wine types with different moods, just as we do with music. When the wine and music match, both improve. When they clash, it can be awful! Clark Smith will demonstrate his research by pairing wines and music and polling audiences preferences. The workshop will also explore some lighting effects to show how our perception is coloured by our surroundings.

Wine resonates with its environment in ways we are just beginning to understand. It is an area where the novice can really experiment just as easily as the sensory scientist. Participants will take away a deeper appreciation of the wine's nature as well as some new ways to have fun with wine and enhance its use.

Date: Thursday, 2 August 2007

Time: 1.40 pm - 3.40 pm

Location: Adelaide Convention Centre

Rooms: Meeting Room 4

Workshop Convenor: Clarke Smith,
Vinnovation

Cost of workshop: \$140

Clarke Smith is the winemaker for WineSmith and CheapSkate wines, and co-owner (with brother, Brian) of Vinnovation, Inc., a wine production consulting and servicing firm serving 1,200 wineries in California and on five continents. He is a leading authority on the enhancement of wine structure and a vocal proponent of living soil. In his 34 years in the industry, he has developed a suite of winemaking techniques including the use of reverse osmosis to optimize wine grape maturity, for which he holds patents in the US and several other countries. He has taught winemaking fundamentals for over two decades as an adjunct lecturer for five universities, where he presents new tools and techniques. He teaches a post-modern view of wine as fundamentally mysterious, and encourages students to move beyond the scientific reductionist aesthetic of current vogue. He judges wines at several competitions, edits the website www.winecrimes.com, and writes and lectures widely on an innovative view of winemaking portrayed on www.grapecraft.com.

W57

(also W56)

Wine and music: *mysterious resonances*

See W56 for details

Date: Thursday, 2 August 2007

Time: 4.00 pm - 6.00 pm

Location: Adelaide Convention Centre

Rooms: Meeting Room 4

Workshop Convenor: Clarke Smith,
Vinnovation

Cost of workshop: \$140

W59

Bus leaves
Adelaide
Convention
Centre at
8.15 am

Organic viticulture: a modern approach for quality and viability

The quest for ecological sustainability and increased pressure for product differentiation in the marketplace provides solid reasons and incentives for grape growers to consider adopting organic management. This workshop, at a well known certified organic vineyard and its award winning winery will address organic markets, standards and certification issues, but will largely focus on the practicalities of modern organic grape production.

Date: Thursday, 2 August 2007

Time: 10.00 am - 3.40 pm

Location: Temple Bruer

Workshop Convenors: David Madge,
DPI Victoria and Dave Bruer, Temple Bruer

Cost of workshop: \$165

David Madge graduated with a Degree in Agricultural Science from The University of Adelaide in 1981. Since 1983, he has been based in Mildura, working in horticultural research and extension with the Victorian Department of Primary Industries. His focus during that time has been grape and citrus IPM. Since 1989, David has pursued a personal interest in organics and sustainability, working on organic industry support and development.

In 2005, he completed a Grape and Wine Research and Development Corporation project on organic viticulture and published 'Organic viticulture: an Australian manual' (see www.dpi.vic.gov.au > Agriculture & Food > General Farming > Organic Agriculture). David is currently documenting organic management practices for the citrus industry and continues to be an active member of the standards technical committee of one of Australia's organic certifying organisations.

Workshop Program - 13th Australian Wine Industry Technical Conference - Adelaide, South Australia

Venue Room	Holiday Inn, 1 & 2	ACC MR 1	ACC MR 2	ACC MR 3	ACC MR 4	ACC MR 5	ACC MR 6 & 7	ACC RB 1	ACC RB 2	ACC RB 3	Ciffons Computer Suite Level 1, 80 King William St
SATURDAY 28TH JULY 2007	10:00 - 17:30 <i>Lunch provided</i> W01 GRAPE & WINE FLAVOUR	13:00 - 17:30 <i>NO Lunch provided</i> W02 APPLICATIONS OF SPECTROSCOPY FROM LABORATORY TO THE CONSUMER	13:00 - 17:30 <i>NO Lunch provided</i> W03 A-Z OF LABELLING FOR DOMESTIC & EXPORT MARKETS (1)	13:00 - 17:30 <i>NO Lunch provided</i> W04 MEASURING KEY INDICATORS OF GRAPE QUALITY (1)	13:00 - 17:30 <i>NO Lunch provided</i> W05 HOW OAK CASKS CAN BE USED IN WINEMAKING TO INFLUENCE QUALITY & STYLE (1)	13:00 - 17:30 <i>NO Lunch provided</i> W06 PROCESS IMPROVEMENTS FOR PROFITABILITY (1)	10:00 - 17:00 <i>Lunch provided</i> W07 IRRIGATED ROOT ZONE SALINITY	10:00 - 17:30 <i>Lunch provided</i> W08 TANNIN AND OTHER PHENOLICS IN GRAPES AND WINE (1)	13:00 - 17:30 <i>NO Lunch provided</i> W09 PINOT RESEARCH & PINOT PASSION (1)	13:00 - 17:30 <i>NO Lunch provided</i> W10 THE POWER OF YEAST IN INFLUENCING WINE FLAVOUR & QUALITY	13:00 - 17:30 <i>NO Lunch provided</i> W11 E-COMMERCE FOR VITICULTURE
Convenor / Affiliation Participants	Mark Sefton / AWRI 90	Bob Damberg & Daniel Cozzolino / AWRI 30	Crina Stockley, Steve Guy & Jessica Pater / AWRI, AWBC 30	Mark Krstic / DPI Victoria 30	Aldo Braticov / Seguin Moreau 36	Vincent O'Brien / Provisor 42	Gerrit Schraie / SAROI, Nurooopa 39	Paul Smith & Tamm team / AWRI 54	Duncan Farquhar / DPW, TAS 40	Hentie Swiggers / AWRI 54	Undel Sterenberg, Steve Blacketer, Morton Blacketer 24
Venue Room	Hyatt - Banksia 1	ACC MR 1	ACC MR 2	ACC MR 3	ACC MR 4	ACC MR 5	ACC MR 6 & 7	ACC RB 1	ACC RB 2	ACC RB 3	
SUNDAY 29TH JULY 2007	08:00 - 12:30 W12 ENVIRONMENTAL MONITORING: RAPID ANALYTICAL METHODS	08:00 - 12:30 W13 WHITE WINE COLOUR: HOW TO MEASURE IT & WHAT THE DATA MEAN	08:00 - 12:30 W14 THE PROS & CONS TO HEALTH OF WINE CONSUMPTION	08:00 - 12:30 W15 MEASURING KEY INDICATORS OF GRAPE QUALITY (2)	08:00 - 12:30 W16 CONTROL OF POWDERY MILDEW	08:00 - 12:30 W17 SENSORY EVALUATION METHODS (1)	08:00 - 12:30 W18 BENCHMARKING	08:00 - 12:30 W19 NITROGEN: FRIEND OR FOE? (NITROGEN OR FUE? (NITROGEN NUTRITION AND WINE QUALITY)	08:00 - 12:30 W20 BRETANOMYCES: PERCEPTION, DETECTION AND CONTROL (1)	08:00 - 12:30 W21 WINEMAKING WITH NON-CONVENTIONAL YEAST (1)	
Convenor / Affiliation Participants	Les Janik / AWRI 35	Elizabeth Waters / AWRI 45	Crina Stockley / AWRI 28	Mark Krstic / DPI Victoria 39	Eileen Scott / Uni Adel 39	Leigh Francis / AWRI 30	Glenn Roman, Duncan Farquhar / PISA, DPW, TAS 36	Sally-Jean Bell, (Maurizio Ugliano) / AWRI 50	Chris Curtin & Paul Henschke / AWRI 45	Jenny Bellon / AWRI 40	
Venue Room	Hyatt - Banksia 1	ACC MR 1	ACC MR 2	ACC MR 3	ACC MR 4	ACC MR 5	ACC MR 6 & 7	ACC RB 1	ACC RB 2	ACC RB 3	
MONDAY 30TH JULY 2007	13:45 - 18:15 W22 APPLICATION OF PROCESS ENGINEERING IMPROVEMENTS FOR WINEMAKERS	13:45 - 18:15 W23 FLOWERING & FRUITSET	13:45 - 18:15 W24 PRACTICAL ADVICE ON CHOOSING ROOTSTOCKS	13:45 - 18:15 W25 SCREENGRAPS FOR SMALL WINEMAKERS	13:45 - 18:15 W26 MYTH BUSTERS	13:45 - 18:15 W27 THE RELEVANCE & FUTURE OF THE AUSTRALIAN WINE SHOW	13:45 - 18:15 W28 DEALING WITH HIGH WINE ALCOHOL	13:45 - 18:15 W29 WINEMAKING WITH NON-CONVENTIONAL YEAST (2)	13:45 - 18:15 W30 BRETANOMYCES: PERCEPTION, DETECTION AND CONTROL (2)	13:45 - 18:15 W31 REDUCING PESTICIDE USE IN VITICULTURE	
Convenor / Affiliation Participants	TBA / AWRI 35	Greg Dunn / Uni of Melb 39	Nick Dry / Phylloxera & Grape Industry Board of SA 40	Neil Larson / Baholik 40	Vincent O'Brien / Provisor 40	Melb Wine Show Committee / Gary Baldwin / Wine Network 30	David Mollan / Memstar, Clarke Smith / Vinovation 40	Jenny Bellon / AWRI 40	Chris Curtin & Paul Henschke / AWRI 45	Dean Mercalf / DPW, VIC 54	
Venue Room	Hyatt - Banksia 1	ACC MR 1	ACC MR 2	ACC MR 3	ACC MR 4	ACC MR 5	ACC MR 6 & 7	ACC RB 1	ACC RB 2	ACC RB 3	Ciffons Computer Suite Level 1, 80 King William St
TUESDAY 31ST JULY 2007	13:45 - 18:15 W32 LEGAL PERSPECTIVES OF THE IMPACTS OF CLIMATE CHANGE ON THE WINE INDUSTRY	13:45 - 18:15 W33 PRACTICAL WINE MICROBIOLOGY	13:45 - 18:15 W34 MANAGING WINE NUTRITIONAL REQUIREMENTS	13:45 - 18:15 W35 MAXIMISING NATURAL BIOLOGICAL CONTROL OF PESTS & DISEASES IN VINEYARDS	13:45 - 18:15 W36 HOW OAK CASKS CAN BE USED IN WINEMAKING TO INFLUENCE QUALITY & STYLE (2)	13:45 - 18:15 W37 IRRIGATING IN VARIABLE ENVIRONMENTS	13:45 - 18:15 W38 TRACEABILITY	13:45 - 18:15 W39 DECIDING ON HARVEST DATE	13:45 - 18:15 W40 PINOT RESEARCH & PINOT PASSION (2)	13:45 - 18:15 W41 GOT MLF? TIPS, TRICKS & FOOD FOR THOUGHT ON HOW TO ENSURE FAST MALOLACTIC FERMENTATION.	13:45 - 18:15 W42 MULTI-VARIATE ANALYSIS: APPLICATIONS IN GRAPE & WINE INDUSTRY
Convenor / Affiliation Participants	Will Taylor / Finlaysons 35	Paul Gihby / Uni of Adel 39	Nicole Dimos / DPI VIC 30	Martha Bernard / Uni of Melb 40	Aldo Braticov / Seguin Moreau 36	Ian Goodwin / DPI VIC 39	Steve Guy / AWBC 35	Mark Krstic / DPI Victoria, Rod Walker / CSIRO 46	Duncan Farquhar / DPW, TAS 40	Peter Sommer, Amanda Tanga, Amieka Bunte, Christian Hansen 46	Daniel Cozzolino / AWRI 25
Venue Room	Holiday Inn 1, 2 & 3	ACC MR 1	ACC MR 2	ACC MR 3	ACC MR 4	ACC MR 5	ACC MR 6 & 7	ACC RB 1	ACC RB 2	ACC RB 3	
THURSDAY 2ND AUGUST 2007	09:00 - 13:30 <i>NO Lunch provided</i> W43 USING SOME NEW (AND OLD) TECHNOLOGIES TO RATIONALISE VINEYARD MANAGEMENT & WINE GRAPE PRICING	08:30 - 13:00 W44 HOW TO BUILD A SUCCESSFUL SPECTROSCOPIC CALIBRATION	09:00 - 16:30 <i>Lunch provided</i> W45 WINERY WASTE WATER MANAGEMENT	08:30 - 13:00 W46 A-Z OF LABELLING FOR DOMESTIC & EXPORT MARKETS (2)	08:30 - 13:00 W47 MALOLACTIC FERMENTATION	08:30 - 13:00 W48 SENSORY EVALUATION METHODS (2)	08:30 - 13:00 W49 DEALING WITH HIGH WINE ALCOHOL (2)	09:00 - 16:30 <i>Lunch provided</i> W50 TANNIN AND OTHER PHENOLICS IN GRAPES AND WINE (2)	09:00 - 16:30 <i>Lunch provided</i> W51 THE AVOIDANCE OF TANNINS AND CHEMICAL INSTABILITIES DURING WINEMAKING	08:30 - 13:00 W52 IMPROVEMENTS FOR PROFITABILITY (2)	
Convenor / Affiliation Participants	Richard Smart / Smart Viticulture 90	Daniel Cozzolino & Les Janik / AWRI 20	Anu Kumar & Euan Christen / CSIRO 32	Crina Stockley, Steve Guy, Jessica Pater / AWRI, AWBC 30	Eveline Bartokovsky / AWRI 36	Leigh Francis / AWRI 30	David Mollan / Memstar, Gary Baldwin / Wine Network 40	Paul Smith & Tamm team / AWRI 35	Industry Services / AWRI 45	Vincent O'Brien / Provisor 42	
Venue Room	Yalumba	ACC MR 1	ACC MR 1	ACC MR 4	ACC MR 4	ACC MR 4	Temple Bruer				
THURSDAY 2ND AUGUST 2007	10:00 - 16:30 <i>Lunch provided</i> W53 NEW CLONAL AND VARIETAL DEVELOPMENT IN AUSTRALIA & FRANCE	10:00 - 16:30 <i>Lunch provided</i> W54 INTEGRATED SOIL MANAGEMENT		13:40 - 15:40 W56 WINE & MUSIC: MYSTERIOUS RESONANCES (1)	16:00 - 18:00 W57 WINE & MUSIC: MYSTERIOUS RESONANCES (2)	10:00 - 15:40 <i>Lunch provided</i> W59 ORGANIC VITICULTURE: A MODERN APPROACH FOR QUALITY & VIABILITY					
Convenor / Affiliation Participants	Nigel Bleschke / Yalumba Wines, Celine Barbier / ENTAV 120	Mike McCarthy / SAROI, Nurooopa 48		Clarke Smith / Vinovation 40	Clarke Smith / Vinovation 40	David Madge / Dave Bruer, DPI / Temple Bruer 40					

For further information contact the Workshop Convenors:
Ph: +61 (0) 8 8303 6600 Email: workshops@awitc.com.au

*Registrations to the workshops will be accepted by completing the registration form.

Registration Enquiries:
Ph: +61 (0) 8 8303 6821 Email: info@awitc.com.au