

# PROGRAM

## SUNDAY 24 JULY 2016

10:00-13:00 **Workshops W01 - W13** (W06 will be held 09:30-13:30)

15:00-18:00 **Workshops W14 - W26**

## MONDAY 25 JULY 2016

09:25-09:30 **Kaurna welcome to country**

Michael O'Brien (Kumatpi)

09:30-09:40 **Welcome and formal opening**

### WFA OUTLOOK SESSION 1 INDUSTRY OUTLOOK, POSITION AND STATE OF PLAY

Session supporter:



09:40-09:50

**Introduction**

Tony Battaglène, Winemakers' Federation of Australia and Joanna Andrew, Wine Grape Growers Australia

09:50-10:10

**The big picture: what the world will look like**

David Rumbens, Deloitte

10:10-10:30

**Where are US wine consumers going?**

Danny Brager, Nielsen (USA)

10:30-10:50

**Perception and reality of Australian wine in global markets**

Dan Jago, Berry Bros. & Rudd (UK)

10:50-11:35

**Performance and projections in our major markets - panel presentation**

Andreas Clark, Wine Australia  
Brett McKinnon, Pernod Ricard Winemakers  
Matt Tallentire, Casella Family Brands  
Mitchell Taylor, Taylors Wines  
Tony Battaglène, Winemakers' Federation of Australia

11:35-11:50

**Discussion and summary**

11:50-12:00

**Official opening of Trade Exhibition**

Scott Ashby, Chief Executive, Primary Industries and Regions SA

12:00-13:30

*Lunch at trade exhibition*



# PROGRAM

## MONDAY 25 JULY 2016

### WFA OUTLOOK SESSION 2 INDUSTRY OUTLOOK, POSITION AND STATE OF PLAY (CONTINUED)

13:30-13:45	<b>Release of 2016 Vintage Report</b> Tony Battaglene, Winemakers' Federation of Australia and Andrew Weeks, Wine Grape Growers Australia
13:45-13:50	<b>VinSites: insights from grape to glass</b> Andreas Clark, Wine Australia
13:50-14:05	<b>The future of retail-owned brands and exclusive brands</b> Chris Baddock, Pinnacle Drinks
14:05-14:20	<b>The future for cellar door, food and art</b> Mark Wilsdon, Museum of Old and New Art
14:20-14:35	<b>Future competition framework</b> Ian Harper, Deloitte
14:35-14:45	<b>Discussion and summary</b>
14:45-15:00	<b>Wrap-up of industry opportunity</b> Tony D'Aloisio, Winemakers' Federation of Australia
15:00-15:40	<i>Coffee break at trade exhibition</i>

### SESSION 3 WHAT MAKES AUSTRALIAN WINE UNIQUE? THE SEARCH FOR AUSSIE TERROIR

15:40-15:45	<b>Introduction</b> Sue Bell, Bellwether Wines
15:45-15:55	<b>Connection to country</b> Michael O'Brien (Kumatpi)
15:55-16:15	<b>The importance of a sense of place in selling Australian wines</b> Brian Croser AO, Tapanappa Wines
16:15-16:35	<b>Unique Australian wine offerings beyond the single vineyard</b> Fiona Donald, Seppeltsfield
16:35-17:05	<b>Terroir in the old and new world - what sensory is telling us</b> Prof. Ulrich Fischer, Neustadt Wine Campus (Germany)
17:05-17:35	<b>Do we make too much of terroir?</b> Dr Jamie Goode, Wine writer (UK)
17:35-17:45	<b>Discussion and summary</b>
19:00-23:00	<b>McWilliam's Maurice O'Shea Award Dinner</b> <i>To be held at the Adelaide Entertainment Centre - a short tram ride from the Adelaide Convention Centre. The McWilliam's Maurice O'Shea Award honours the memory of the legendary McWilliam's Mount Pleasant winemaker, the late Maurice O'Shea, and recognises an individual, brand, institute, activity or entity that has made a historically significant contribution to the Australian wine industry.</i>

# PROGRAM

## TUESDAY 26 JULY 2016

### SESSION 4 WHAT MAKES AUSTRALIAN WINE UNIQUE? TERROIR CONTINUED!

09:00-09:05	<b>Introduction</b> Pete Bissell, Balnaves of Coonawarra
09:05-09:25	<b>Understanding the components of terroir</b> Dr Peter Dry, The Australian Wine Research Institute/The University of Adelaide
09:25-09:45	<b>Vineyard variability and terroir: making sense of a sense of place</b> Dr Rob Bramley, CSIRO
09:45-10:05	<b>Microbial diversity at work in vineyards and wine</b> Dr Paul Chambers, The Australian Wine Research Institute
10:05-10:25	<b>How can we enhance the uniqueness of Australian wine?</b> Sue Bell, Bellwether Wines
10:25-10:45	<b>Discussion and summary</b>
10:45-11:20	<i>Coffee break at trade exhibition</i>

### SESSION 5 CHANGING CLIMATE: CHANGING TERROIR?

Session sponsored by:

Thomas Walter Hardy  
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11:20-11:30	<b>Introduction</b> Dr Mardi Longbottom, Australian Society for Viticulture & Oenology/ The Australian Wine Research Institute
11:30-12:00	<b>The global adaptation challenges for viticulture</b> Prof. Hans Schultz, Hochschule Geisenheim University (Germany) Speaker sponsored by: Stephen Hickenbotham Memorial Research Trust
12:00-12:15	<b>Regional adaptation: alternative varieties in Australia</b> Kim Chalmers, Chalmers Wines Australia
12:15-12:30	<b>Practical options to manage vintage compression</b> Dr Paul Petrie, South Australian Research and Development Institute/ The Australian Wine Research Institute
12:30-12:50	<b>The changing landscape for sparkling wine production</b> Ed Carr, Accolade Wines
12:50-13:00	<b>Discussion and summary</b>
13:00-14:00	<i>Lunch at trade exhibition</i>

# PROGRAM

## TUESDAY 26 JULY 2016 (CONT.)

### SESSION 6 VINEYARD HEALTH AND DIVERSITY

14:00-14:05	<b>Introduction</b> Prue Henschke, Henschke Wines
14:05-14:35	<b>Breeding for disease resistant varieties</b> Prof. Reinhard Töpfer, Julius Kühn Institute (Germany)
14:35-14:50	<b>Regional evaluation of Chardonnay and Shiraz clones</b> Dr Michael McCarthy, South Australian Research and Development Institute
14:50-15:05	<b>Genetic diversity in clones of Chardonnay</b> Dr Simon Schmidt, The Australian Wine Research Institute
15:05-15:20	<b>Fungicide resistance in Australian viticulture</b> Dr Barbara Hall, South Australian Research and Development Institute
15:20-15:35	<b>Innovations in the management of grapevine trunk diseases</b> Dr Mark Sosnowski, South Australian Research and Development Institute
15:35-15:45	<b>Discussion and summary</b>
15:45-16:30	<i>Coffee break at trade exhibition</i>

### SESSION 7 FRESH SCIENCE A

16:30-16:45	<b>Introduction</b> Mary Retallack, Retallack Viticulture
16:45-16:55	<b>Targeted manipulation of vine balance: does vine balance directly affect fruit composition?</b> Dr Everard Edwards, CSIRO Agriculture
16:55-17:05	<b>Assessing the impact of winter drought on vine balance and root activity</b> Dr Marcos Bonada, South Australian Research and Development Institute
17:05-17:15	<b>Boosting varietal thiols in white and rosé wines through foliar nitrogen and sulfur spraying</b> Olivier Geffroy, IFV Sud-ouest (France)
17:15-17:25	<b>A step forward in unravelling the uniqueness of Australian Cabernet Sauvignon wine aroma</b> Dr Guillaume Antalick, Charles Sturt University
17:25-17:35	<b>In-mouth flavour release from non-volatile grape-derived precursors</b> Mango Parker, The Australian Wine Research Institute
17:35-17:45	<b>High-throughput phenotypic profiling of malolactic bacteria</b> Dr Peter Costello, The Australian Wine Research Institute
17:45-18:00	<b>Discussion and summary</b>
18:00-19:30	<b>Networking function</b> <i>To be held at the trade exhibition - enjoy fine Australian wines and a selection of canapés while mingling with other delegates and exhibitors.</i>

# PROGRAM

## WEDNESDAY 27 JULY 2016

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09:00-12:00	<b>Workshops W27 - W39 (W29 will be held 08:30-13:00; W36 off-site 08:30-13:30)</b>
10:00-14:00	<b>Visit trade exhibition</b>
10:30-13:00	<b>Poster viewing</b> Authors will be with their posters from 10.30 - 11.30am (even numbered posters) and 12 - 1pm (odd numbered posters) in Foyer F, Ground Level at the Adelaide Convention Centre.
12:30-14:00	<i>Lunch at trade exhibition</i>

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### SESSION 8 FLAVOUR AND ITS CONTRIBUTION TO UNIQUE WINES

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14:00-14:10	<b>Introduction</b> Louisa Rose, The Yalumba Wine Company/The Australian Wine Research Institute
14:10-14:35	<b>Wine perception and identification</b> Prof. Terry Acree, Cornell University (USA)
14:35-15:00	<b>Do you taste what I taste? Why training cannot overcome biological differences in perception</b> Dr John Hayes, Penn State College of Agricultural Sciences (USA)
15:00-15:25	<b>Minerality in wine</b> Prof. Pascale Deneulin, Changins – Viticulture and Oenology - University of Applied Sciences and Arts (Switzerland)
15:25-15:50	<b>Enhancing the experience - the science of food and wine flavour</b> Leslie Norris, FlavorSense (USA)
15:50-16:00	<b>Discussion and summary</b>
16:00-16:45	<i>Coffee break at trade exhibition</i>

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### SESSION 9 AUTHENTICITY GUARANTEED?

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16:45-16:50	<b>Introduction</b> Jonathan Breach, Accolade Wines
16:50-17:10	<b>Preventing food fraud</b> Dr John Spink, Michigan State University (USA)
17:10-17:30	<b>Traceable, tested and trusted: ensuring the safety, quality and authenticity of Australian wine</b> Steve Guy, Wine Australia
17:30-17:45	<b>Measuring up authentication: analytical tools to test wine provenance</b> Dr Martin Day, The Australian Wine Research Institute
17:45-18:05	<b>An overview of smart packaging technologies and solutions to preserve authenticity</b> Tim Merchant, YPB IPP Inc. (USA)
18:05-18:15	<b>Discussion and summary</b>
18:30-20:00	<b><i>In the wine light</i></b> <i>To be held in Panorama rooms 2 and 3, Upper Level at the Adelaide Convention Centre - an entertaining introduction to the future people and projects in grape and wine research; 14 students, one slide each to answer the age old questions: "What are you researching?" and "Why does it matter?"</i> Sponsored by:

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# PROGRAM

## THURSDAY 28 JULY 2016

### SESSION 10 FRESH SCIENCE B

08:30-08:45	<b>Introduction</b> Dr Tony Robinson, Treasury Wine Estates
08:45-08:55	<b>Grape berry counting based on automated 3D bunch reconstruction from a single image</b> Scarlett Liu, UNSW Australia
08:55-09:05	<b>Effect of machine harvesting with and without optical berry sorting on Pinot Noir grape and wine composition</b> Dr Anita Oberholster, University of California, Davis (USA)
09:05-09:15	<b>Objective measures of grape quality</b> Dr Keren Bindon, The Australian Wine Research Institute
09:15-09:25	<b>Compositional variation amongst Australian sparkling white wines</b> Dr Julie Culbert, The University of Adelaide
09:25-09:35	<b>Why is genetic diversity of <i>Brettanomyces bruxellensis</i> important for winemakers and is it related to sulfur tolerance?</b> Marta Avramova, University of Bordeaux (France)
09:35-09:45	<b>Using cross-linked polymers to scavenge metals and extend the shelf life of wines</b> Neil Scrimgeour, The Australian Wine Research Institute
09:45-10:00	<b>Discussion and summary</b>
10:00-10:45	<i>Coffee break at poster display (Foyer F)</i>

### SESSION 11 IMPROVING PRODUCTIVITY AND EFFICIENCY IN THE VINEYARD AND WINERY – SMART GRAPE TO BOTTLE MANUFACTURING

10:45-10:50	<b>Introduction</b> Brett McKinnon, Pernod Ricard Winemakers
10:50-11:10	<b>Next generation yield prediction technologies</b> Dr Mark Whitty, UNSW Australia
11:10-11:30	<b>Advances in the application of robotics to agriculture</b> Prof. Robert Fitch, The University of Sydney
11:30-12:00	<b>Designing wineries for future quality wine production</b> Prof. Roger Boulton, University of California, Davis (USA) Speaker sponsored by: 
12:00-12:20	<b>Designing and implementing efficient production systems</b> Ryan Hodgson, Accolade Wines
12:20-12:30	<b>Discussion and summary</b>
12:30-12:40	<b>Announcement of Poster and Fresh Science prize winners</b> Dr Dan Johnson, Conference Chairman, The Australian Wine Research Institute Sponsored by:     
12:40-13:30	<i>Lunch at poster display (Foyer F)</i>

# PROGRAM

## SESSION 12 THE AUSTRALIAN WINE INDUSTRY OF THE FUTURE

13:30-13:40	<b>Introduction</b> Dr Dan Johnson, Conference Chairman, The Australian Wine Research Institute
13:40-14:00	<b>Australian wine in 2050</b> Louisa Rose, The Yalumba Wine Company
14:00-14:20	<b>The social licence of wine</b> Dr Jamie Goode, Wine writer (UK)
14:20-14:40	<b>Scientific opportunities that will disrupt</b> Prof. Peter Høj, The University of Queensland
14:40-15:10	<b>Changing times, emerging trends: a snapshot of the changes transforming the Australian wine industry now and towards 2025</b> Mark McCrindle, McCrindle Research
15:10-15:20	<b>Discussion and summary</b>
15:20-16:30	<b>Regional tasting</b> <i>To be held in Foyer LM - a tasting of wines from across South Australia's diverse regions.</i>

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**Disclaimer:** The program is correct at the time this document was prepared, however, the Conference organisers reserve the right to change the program without notice.



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