

## W01

### Consumer insights in China

**Date:** Sunday 24 July 2016

**Time:** 10:00 - 13:00

**Room:** Riverbank 2

**Theme:** Sensory/Consumer

**Type:** Tasting

**Ticket Price:** \$190

**Catering:** Morning tea

**Convenors:**

Patricia Williamson,  
The Australian Wine  
Research Institute

Armando Corsi, Ehrenberg-Bass  
Institute for Marketing Science

This workshop will compile the latest consumer research in the complex, fast-evolving Chinese market. Participants will gain new insights into changing consumer behaviours, attitudes and expectations in China. Market and consumer data will be provided from expert perspectives to increase the opportunities for companies looking to engage more effectively with their Chinese customers.

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*Patricia Osidacz Williamson is a Senior Sensory Scientist at the AWRI. She has extensive expertise in conducting sensory studies involving both trained panels and consumers. Patricia holds a Bachelor degree in Food Engineering from the Campinas State University (Brazil) and a Masters degree in Food Science from the University of Illinois (USA), plus an Applied Sensory Science and Consumer Testing qualification from UC Davis (USA). She was part of the Sensory team at E & J Gallo Wines in California. Recent project work includes:*

- *Understanding of wine consumer needs in China and the drivers of preference to obtain information for wineries to produce the right wine for the Chinese market. This incorporated a large taste preference study in three cities in China, comparing responses to Australian consumers*
- *Creation and dissemination of knowledge on the influence of storage and different types of closures on consumer preferences of red wines and consumer tolerances for specific off-flavours*
- *Understanding of the interplay of wine sensory characteristics and extrinsic attributes such as packaging, price and brand to Australian consumers of Shiraz wines.*

*Dr Armando Maria Corsi is a Senior Research Associate at the Ehrenberg-Bass Institute for Marketing Science, and the Program Director for the Master of Marketing at the University of South Australia Business School. His research focuses on wine and other premium and luxury products, and examines consumer behaviour for wine and food products, packaging and retailing. For the past four years Dr Corsi has been chief investigator of some major projects funded by Wine Australia, examining the effects of non-price promotions in store, tracking the ever changing Chinese wine market, improving the techniques to describe wines to Asian consumers, and exploring the most effective ways to teach them about wine. Dr Corsi is a member of the Editorial Board of the International Journal of Market Research, the Wine and Viticulture Journal, and Economia e Diritto Agroalimentare, and has authored more than 30 refereed journal and trade articles on food and wine marketing.*

## W02

### New degrees of freedom: red winemaking with novel maceration technologies

**Date:** Sunday 24 July 2016

**Time:** 10:00 - 13:00

**Room:** Riverbank 4

**Theme:** Winemaking

**Type:** Tasting

**Ticket Price:** \$190

**Catering:** Morning tea

**Convenors:**

Anna Carew, Tasmanian  
Institute of Agriculture

Simon Nordestgaard,  
The Australian Wine  
Research Institute

Vintage compression will see Australian winemakers under pressure to produce high quality red wines in an increasingly tight vintage timeframe. Recent advances in understanding of pre-fermentation heating of red grape must ('thermovinification' and variants) offers the opportunity for increased production rate, greater control of style and independent steering of two essential aspects of red winemaking; the extraction of phenolics from grape solids, and aroma outcomes from alcoholic fermentation. Pre-fermentation grape heating is commonly practised in parts of Europe, South America and South Africa but its use is relatively rare in Australia. The process has previously been associated with simple, 'drink early' red wines with a dominant fruit aroma, low tannin and a lack of mouth-feel complexity; however research in Europe and Australia has shown that a range of wine styles can be produced by manipulating process conditions. During this workshop, local and international speakers from the research community and industry will address the techniques available, parameters for controlling wine style and practical challenges associated with making and marketing novel maceration wines. Research and commercial wines produced using different pre-fermentative heat treatment techniques from around the world will be tasted. Young wines from several non-thermal novel maceration treatments will also be presented, discussed and tasted (e.g. ultrasound, enzyme, 'in-line' CO<sub>2</sub>).

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*Dr Anna Carew is a postgraduate researcher funded by Wine Australia to investigate rapid methods for phenolic extraction in red winemaking. Anna trained as a microbiologist and worked in food and water microbiology, before moving into water engineering, engineering education and then wine science. She has PhDs in engineering education (University of Sydney 2005) and wine science (University of Tasmania 2015), has won several competitive funding blocks for wine and cider research, was awarded best oenology presentation at the Australian Wine Industry Technical Conference (2013) and has a growing publication record in wine science. Anna has published extensively in engineering education, academic development and transdisciplinarity, has led or participated in ~\$AUS1m worth of completed teaching and learning projects since 2006, co-authors an award-winning engineering textbook, and supervises student research across several science and engineering research fields.*

*Dr Simon Nordestgaard has worked in wine industry research and development for approximately ten years. This has included an engineering PhD relating to grape pressing, and industry projects on heat stability, refrigeration efficiency, wine transport, and lees management. He has a passion for winery process and equipment innovation and has researched developments in rapid pre-fermentative extraction equipment and techniques.*

## W03

**Date:** Sunday 24 July 2016

**Time:** 10:00 - 13:00

**Room:** Riverbank 5

**Theme:** Sensory/Consumer

**Type:** Tasting

**Ticket Price:** \$190

**Catering:** Morning tea

**Convenor:**

Renata Ristic, The University  
of Adelaide

### Alcohol-corrected wines: from production to consumption

Prolonged ripening times, winery congestion and climatic warming in Australia's viticultural regions have contributed to the production of high alcohol content wines. 'Hotness' and 'overripe fruit' characters in these wines have intensified, while district varietal attributes may be diminished. This workshop will present the potential for several viticultural and winemaking practices to produce good quality, full flavoured wines of lower alcohol content. Wines made using several different strategies will be evaluated, including sequential harvest methods, the use of non-*Saccharomyces* yeast strains and winemaking additives. The workshop will also consider consumers' acceptance of lower alcohol wines and the concept of the alcohol 'sweet spot'.

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*Dr Renata Ristic attained her PhD in Viticulture and Oenology at the University of Adelaide. She has been involved in several research projects and gained expertise in applied viticulture, winemaking, wine chemistry, sensory science and consumer studies. One of Renata's previous research projects focused on the effect of bushfire smoke on vine physiology, grape and wine quality, and wine sensory properties, while her latest project, in the area of consumer studies, investigated the effect of context and wine composition on wine consumers' emotions, perception of quality, hedonic liking and purchase intentions. Renata joined the ARC Training Centre for Innovative Wine Production as a senior post-doctoral research fellow in February 2015. Renata is coordinating research and collaboration among all TC-IWP projects.*

## W04

### Barrels on demand: a look at the impact of freshly toasted barrels on wine

**Date:** Sunday 24 July 2016

**Time:** 10:00 - 13:00

**Room:** Riverbank 6

**Theme:** Winemaking

**Type:** Tasting

**Ticket Price:** \$190

**Catering:** Morning tea

**Convenors:**

Mark O'Callaghan, Wine Network Consulting

Nick Whickam, Diverse Barrel Solutions

Since late 2013, Wine Network Consulting has been collaborating with Diverse Barrel Solutions to explore the quality outcomes of using 'freshly toasted' oak barrels in the winery, in comparison to those that have been produced and remain idle for certain periods of time prior to filling. A significant portion of oak casks used in Australia for dry table wine production are sourced from traditional European cooperages, usually located in close proximity to the various wine and grapegrowing regions they were built to serve. The vast geographical divide between Australia and the traditional oak cask manufacturers of Europe has possible implications for the wines with which these casks are being filled. The question at the core of the geographical divide is whether or not the time frame between 'firing and filling' has a perceptible impact on the subsequent wine. Sensory data will be accompanied by chemical analyses (oak volatiles and total tannin) to establish if timeframes between toasting and filling affect the concentration of oak-derived compounds in wines and whether a correlation exists between chemical composition and wine preference.

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*Mark O'Callaghan joined WNC as a Director and Consultant in 2013 and works with clients around Australia, plus China, India and the U.K. Prior to this, Mark spent 14 years with Accolade Wines (formerly BRL Hardy), including eight years as Senior Winemaker and Winery Manager for the Yarra Valley, running Yarra Burn. During that period, Mark also made wines in McLaren Vale, Heathcote, Great Western and the Pyrenees, and worked vintages in Austria and Sicily. To keep himself out of trouble, Mark is a regular wine show judge at both capital city and regional shows, a member of the Victorian Pinot Noir Workshop Committee, President of the Yarra Valley Wine Growers Association and a committee member of the Yarra Valley Wine Show and James Halliday Chardonnay Challenge. He was a Scholar at the 2007 Len Evans Tutorial. Mark holds a Bachelor of Applied Science (Wine Science) from Charles Sturt University and a Bachelor of Science from Monash University. In his spare time, Mark works on his MBA, studies Chinese, plays guitar in a wine industry rock band and runs his own small wine label.*

## W05

### Vineyard management to adapt to climate change

**Date:** Sunday 24 July 2016

**Time:** 10:00 - 13:00

**Room:** Riverbank 7

**Theme:** Viticulture

**Type:** Seminar

**Ticket Price:** \$150

**Catering:** Morning tea

**Convenors:**

Victor Sadras, South Australian  
Research and Development  
Institute

Paul Petrie, South Australian  
Research and Development  
Institute/The Australian Wine  
Research Institute

Viticulturists are dealing with a warmer and water-constrained future. This workshop will provide an update on the impact of raised temperature and reduced water on vines. A greater emphasis will be placed on the management options for major climate-driven risk factors, including the use of irrigation and the potential use of evaporative cooling to manage extreme temperature events. The impact of using different irrigation strategies to manage low winter rainfall and a resulting sub-soil water deficit at budburst on vine growth and yield will be presented. The results of trials where vines have been grown at elevated temperatures for three or more seasons will be reviewed to demonstrate the impact on yield, phenology, maturity and wine quality. Delayed pruning will be presented as a technique that can offset the advancement in maturity and help improve vintage logistics. This workshop will also cover how the assessment of climate risks is changing and provide an overview of developments in short-term weather prediction (1-7 days), multi-week (2-8 week) and seasonal (3-6 months) and how they can be used to make better management decisions.

*Dr Victor Sadras is a crop eco-physiologist with interest in the adaptation of crops to environmental stresses, including water deficit, extreme temperatures, nutrient deficit, soil physical and chemical constraints, pathogens and insects. He has measured, modelled and developed theory on aspects of yield, quality, and the water, carbon and nitrogen economies of perennial and annual crops. Over the last decade, his team has measured the effect of elevated temperature on vine and wine attributes, and is currently testing late pruning as a practical tool to decompress harvest and counteract warming effects on wine balance.*

*Dr Paul Petrie currently works as a Viticulture Scientist in a joint position between the South Australian Research and Development Institute and the Australian Wine Research Institute. Paul is as part of the AWRI's Industry Development and Support team where he develops content and presents at AWRI roadshows and responds to viticultural questions received by the AWRI helpdesk. At SARDI, Paul is working on research projects investigating the effects of rootstocks and irrigation on vine performance. Prior to starting this role Paul was the National Viticulturist at Treasury Wine Estates and was based at Penfolds Magill Estate in Adelaide since 2004. He was responsible for overseeing a range of technical programs including crop forecasting, clone and rootstock selection, and assessing the potential impact of climate change and how it can be mitigated. He was on the board of the Australian Society of Viticulture and Oenology (ASVO) from 2009 to 2015 and was President for three years until 2014.*

## W06

### Novel yeast for new wine styles

**Date:** Sunday 24 July 2016

**Time:** 09:30 - 13:30

**Room:** Riverbank 8

**Theme:** Winemaking

**Type:** Tasting

**Ticket Price:** \$190

**Catering:** Morning tea

**Convenor:**

Jenny Bellon, The Australian  
Wine Research Institute

Winemakers wanting to deliver unique wine styles that will appeal to the next generation of wine consumers can look to wine yeast development programs for new strains with targeted fermentation properties and desirable flavours and aromas. This workshop will introduce winemakers to the benefits of yeast developed through hybridisation and other classical techniques for strain improvement. Winemaking using wild fermentations and the use of newly developed commercial strains including *Saccharomyces* hybrid strains will also be discussed. Louisa Rose (The Yalumba Wine Company) will present tasting sessions featuring wines made using novel yeast and wild fermentations. This workshop will assist winemakers in their search for tools that deliver a wider range of wine styles. Product differentiation of wines can give winemakers a competitive advantage in the current overcrowded market.

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*Jenny Bellon is a Senior Scientist at the AWRI. Jenny works in the Bioscience team and her research project focus is the production of wine yeast hybrids between commercial wine strains and other closely related yeast of the *Saccharomyces* genus. Hybrid wine yeasts generated from this project have undergone industrial trials over the past twelve vintages. This work has led to international collaborations and the commercialisation of several new interspecific wine yeast hybrids.*

## W07

### Canopy management using grower-friendly digital tools

**Date:** Sunday 24 July 2016

**Time:** 10:00 - 13:00

**Room:** City 1

**Theme:** Viticulture

**Type:** Seminar

**Ticket Price:** \$150

**Catering:** Morning tea

**Convenors:**

Cassandra Collins, The University of Adelaide

Adrian Loschiavo, Wine Australia

Eileen Scott, The University of Adelaide

Canopy vigour and productivity assessment, disease assessment and water management are key factors affecting final fruit quality but difficult for growers to objectively assess and manage in the vineyard. Instantaneous canopy vigour, yield, water status and biotic and abiotic stress symptoms can all conceivably be monitored using novel and affordable image acquisition and analysis technology. In recent times a number of research projects have developed grower-friendly tools using smartphones/tablets and online apps to accurately, easily and cost-effectively generate information on vineyard performance such as canopy architecture, disease assessment and in-field sensory evaluation in an effort to better inform vineyard management decisions. These tools will be presented to participants with hands-on demonstrations on how to use these applications, generate and interpret data to make in-season management decisions and collect historical data for the future. Technologies that are in early stages of development will also be presented with open discussion about future development in this area.

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*Cassandra Collins is a Senior Lecturer in Viticulture at the University of Adelaide. After completing a Bachelor of Agriculture Science and a PhD in Horticulture Cassandra left the University of Adelaide to gain experience in the wine industry as a cellar hand, assistant winemaker and viticulturist in both small and large enterprises. However, a love of plants and a passion for research and teaching led her back to the Waite campus to undertake post-doctoral research fellow positions at the South Australian Research and Development Institute and the University of Adelaide before her appointment as a lecturer. Cassandra has published numerous scientific and industry articles related to viticulture and horticulture. Current research projects are focused on canopy management and the use of new technologies to better manage vineyards*

*Adrian Loschiavo completed a Bachelor of Agricultural Science at La Trobe University and a Bachelor of Science – Honours (Plant Science) at The University of Adelaide. He previously worked at The South Australian Research and Development Institute as a Research Assistant and as a Viticulturist for Treasury Wine Estates and Southcorp Wines. Before joining Wine Australia (formerly GWRDC), he was Senior Viticulture Consultant at Scholefield Robinson Horticultural Services. Adrian is responsible for Adoption and Evaluation within Wine Australia's Extension and Adoption program.*

*Dr Eileen Scott is the JAT Mortlock Professor of Plant Pathology at the University of Adelaide. She has over 25 years of experience in teaching and research on fungal and bacterial plant diseases of plants, mainly grapevines, horticultural crops and pulses. Research on grapevine diseases has included diagnosis, epidemiology and management of powdery and downy mildew, eutypa dieback, phomopsis cane and leaf spot and bunch rots. Much of this research has been supported by the Cooperative Research Centres for Viticulture and Wine Australia. Her research group is currently investigating objective measures for grapevine powdery mildew.*

## W09

**Date:** Sunday 24 July 2016

**Time:** 10:00 - 13:00

**Room:** Panorama 2

**Theme:** Viticulture

**Type:** Seminar

**Ticket Price:** \$0\*

**Catering:** Morning tea

**Convenor:**

Mardi Longbottom, The Australian  
Wine Research Institute

### Entwine Australia: demonstrating the Australian wine industry's environmental performance

Entwine Australia exists to support Australian grape and wine producers to achieve sustainable production by caring for and improving the environment. This workshop will review the environmental performance of the Australian wine industry across regions and against other agricultural commodities. Case studies featuring Entwine champions will outline the environmental and economic outcomes of sustainable management and the relationship between environmental risk mitigation and business resilience.

*\*This workshop forms part of an Australian Government-funded Extension and Outreach project delivered by the Australian Wine Research Institute. As such, it is free to attend.*

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*Dr Mardi Longbottom has more than 20 years of experience in vineyard management, technical viticulture, research, education and extension. Mardi currently manages the Australian wine industry environmental assurance program, Entwine, and a national extension program focused on greenhouse gas emissions mitigation in the wine industry. Mardi has also worked on national sustainability projects including the management of corporate water assets, benchmarking greenhouse gas emissions from vineyards and training more than 350 wine-grape growers and wineries to gain certification for Entwine. In 2013 Mardi received the Sustainability Leadership award from the Limestone Coast Grape and Wine Council and was a Rural Woman's Award finalist. Mardi completed the South Australian Governor's Leadership Foundation Program. Mardi is the President of the Australian Society of Oenology and Viticulture (ASVO), she represents the Limestone Coast on the Wine Grape Council of South Australia and is a member of Wine Grape Growers Australia.*



## W10

**Date:** Sunday 24 July 2016

**Time:** 10:00 - 13:00

**Room:** City 4

**Theme:** Winemaking

**Type:** Seminar

**Ticket Price:** \$150

**Catering:** Morning tea

**Convenor:**

Blandine Lefol & Patrice Pellerin,  
Oenobrand & Greg Howell,  
Vintessential Laboratories

### Practical applications of oenological enzymes in winemaking

Many winemakers find winemaking enzymes an indispensable tool in their winemaking toolbox. This workshop will look at the effect of enzymes in winemaking and will remind participants of the process of enzymatic preparation and all that it implies. Oenobrand has invited Australian and international speakers from international institutes, laboratories and wineries to provide new information on the effect of enzymes and their emerging practices, showing practical results in winemaking. A discussion on the use of certain types of enzymes and their application in winemaking processes will also be presented with an analysis of the benefits achieved.

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*Blandine Lefol has worked for Oenobrand - DSM Food Specialties since 2007. She is an oenologist, graduated from Enology School of Toulouse (DNO) and holds a Masters Degree in Strategic Marketing from IAE Toulouse. Blandine also holds a Master of Biochemistry from Toulouse University. Blandine has more than ten years of comprehensive experience in winemaking, communication and sales of additives. Currently she is Brand Manager and Area Manager at Oenobrand responsible for the mannoprotein-based products as well as providing commercial, winemaking and technical advice on oenological products to Australia, New Zealand and Asia.*

## W11

### A comprehensive review of the wine and health landscape

**Date:** Sunday 24 July 2016

**Time:** 10:00 - 13:00

**Room:** City 2

**Theme:** Health/Regulatory

**Type:** Seminar

**Ticket Price:** \$150

**Catering:** Morning tea

**Convenor:**

Creina Stockley, The Australian  
Wine Research Institute

This workshop will present the latest analysis on the wine industry's licence to operate as a producer of alcohol, the critical role cultural drivers play in determining drinking behaviours and the statistics on consumption, alcohol-related benefits and controversy, alcohol-related harm and causation and what the industry is doing about it.

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*Dr Creina Stockley, (PhD, MBA) a former clinical pharmacologist, has been Health and Regulatory Information Manager at the Australian Wine Research Institute since 1991. In 1997, she was appointed an Australian government representative to the Organisation International de la Vigne et du Vin (OIV) and is currently Vice-President of the OIV Commission IV Safety and Health. In addition, she was the Chair of the Scientific Organising Committee of the WineHealth 2013. She is a member of the International Scientific Forum on Alcohol Research, the EU Wine In Moderation Scientific Board, Parallel -40° Advisory Board and the European Food Safety Authority Expert database. She has been actively involved in wine and health research projects for many years. Creina has presented papers at more than 60 conferences and published more than 50 peer-reviewed papers, 50 non-peer-reviewed papers and ten book chapters.*



## W12

### Brand bootcamp

**Date:** Sunday 24 July 2016

**Time:** 10:00 - 13:00

**Room:** City 3

**Theme:** Business/Marketing

**Type:** Seminar

**Ticket Price:** \$150

**Catering:** Morning tea

**Convenor:**

Angie Bradbury, Wine  
Communicators of Australia

Australia has many wine labels but few genuine brands - names with the 'X factor' that automatically cut through and create attention. In this special 'brand bootcamp', Wine Communicators of Australia will look at the components of an effective brand strategy - identifying why you're in the branded wine game, what your brand stands for, how to bring it life in a meaningful way, and the impact an effective, consumer-led brand strategy can have on your profitability. This is a practical workshop that will leave each participant with valuable ideas they can immediately start to develop.

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*Angie Bradbury is a leading authority on strategic marketing and brand communications for the food, drinks and leisure industries. She is Deputy Chair of Wine Communicators of Australia and Managing Director of the agency Dig+Fish, which works across all sectors on brand strategy, public relations, experiential marketing and digital communications. A respected speaker and passionate participant in the industry, Angie sits on the Board of Wine Victoria and is a member of the Victorian Wine Ministerial Advisory Council and Chair of the Royal Melbourne Wine Awards Committee.*

## W13

### The impact of packaging on wine development and shelf life

**Date:** Sunday 24 July 2016

**Time:** 10:00 - 13:00

**Room:** Panorama 3

**Theme:** Engineering/Packaging

**Type:** Tasting

**Ticket Price:** \$190

**Catering:** Morning tea

**Convenor/s:**

Neil Scrimgeour, The Australian  
Wine Research Institute

Wine is a sensitive and complex combination of chemical components that reflect the care and attention given in the vineyard and the cellar. Unfortunately, this can count for nothing if the packaging is inappropriate or does not perform under relevant conditions, resulting in a wine that is not what the winemaker intended. The type and method of packaging selected and the filling process itself can significantly affect the colour, aroma and mouth-feel of the wine and reduce its resultant shelf life, essentially accelerating the ageing process. Unfortunately, these changes often go unnoticed until the product reaches the consumer. Packaging technology not only has the ability to protect the longevity of the product, but also to enhance it. Functional packaging is commonplace in the food industry and is used to control the product environment, ensuring that it is maintained in an optimal state and enhancing the consumer experience. Many recent technological advances in functional packaging have direct application to wine. This workshop will explore new packaging technologies that can be used to modify the composition of wines, control their development and extend their shelf life. Participants will hear from industry leaders in packaging technology and successful practitioners in the food and beverage industry. Highlights and key outcomes from current collaborative closure trials will be presented, including AWRI studies on closure technologies, and other innovative packaging trials. The workshop includes a wine tasting component, using samples taken directly from current packaging studies.

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*Neil Scrimgeour, Senior Scientist, Commercial Services at the AWRI has extensive experience in the design and management of technical performance trials for a wide range of packaging technologies. He has provided scientific insight, detailed data analysis and management of technical outcomes for new product development, both in the wine industry and in his previous role in the pharmaceutical industry. Neil has spent the last ten years working closely with packaging suppliers and wine producers on a broad range of packaging technology projects. This included facilitating large-scale consortium trials to assess the performance of different wine closures, developing and testing innovative packaging solutions and dealing with the technical challenges and impacts of oxygen on product development.*

## W14

### Effective and efficient inert gas use in wineries and bottling processes

**Date:** Sunday 24 July 2016

**Time:** 15:00 - 18:00

**Room:** Riverbank 2

**Theme:** Winemaking

**Type:** Tasting

**Ticket Price:** \$190

**Catering:** Afternoon tea

**Convenor/s:**

Evan Thompson, Burch  
Family Wines

The use of inert gas in winemaking is one of the most significant quality issues confronting the wine industry. The aim of this workshop is to provide an up-to-date technical and development session on inert gas applications in winemaking with solutions to improve wine quality and efficiency of inert gas use. The workshop will cover topics such as oxygen, ullage management, total package oxygen (TPO), gas supply, gas efficiency, safety and more. It will have a major focus on investigating and reviewing the management of oxygen ingress in the bottling process. Key industry experts and winery representatives will present current research and practical developments to further shed light on this significant wine quality issue. The workshop will also include a tasting to demonstrate the impact of varying TPO on wine quality.

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*Evan Thompson was studying to be a Chemical Engineer in South Australia while also working at Coopers Brewery – aiming to become a brewer. At the same time he worked in various restaurants as becoming a chef was another consideration! However his passion for wine won through and in 2001 he completed postgraduate oenology at the University of Adelaide. Evan has since worked 20 vintages in various parts of Australia, USA, France and Germany. He has a great interest in the wines of Bordeaux (particularly St Emilion) and is a big fan of Riesling from the Mosel. Evan has also completed the AWRI's Advanced Wine Assessment Course. When Evan is not looking after production he can often be found DJ-ing in Margaret River as one of his other passions is for vinyl records. His other loves include running, mountain biking and cooking.*

## W15

### Grapes for style: the impact of berry ripening on wine quality

**Date:** Sunday 24 July 2016

**Time:** 15:00 - 18:00

**Room:** Riverbank 3

**Theme:** Viticulture

**Type:** Tasting

**Ticket Price:** \$190

**Catering:** Afternoon tea

**Convenors:**

Leigh Schmidtke, National Wine and Grape Industry Centre, Charles Sturt University

Alain Deloire, National Wine and Grape Industry Centre, Charles Sturt University

This workshop will explore the link between indicators of grape maturity and wine composition. Linking wine composition to fruit composition is difficult due to the numerous biochemical pathways and substrate transformations that occur during fermentation. Grape composition regulates the production and final concentrations of many wine aroma compounds; however, the final concentrations of many compounds in wines (aromatic and non-aromatic) are substantially dependent on the winemaking process. To better understand grape aromatic potential and evolution in relation to wine composition and wine styles, a series of sequential harvests was conducted. Important differences in grape and wine composition and in wine sensory characteristics were noted between different harvest stages. By using a suite of compositional measures targeted to important berry and wine constituents and relating these to abiotic factors (site) and cultural practices, the relationships between vine performance and final wine style should be able to be predicted with increased certainty. The ability to confidently envisage a specific wine style based upon measures of berry ripening will be discussed during this workshop. The link between berry physiological parameters and wine styles for grapes grown in warm, temperate and hot climates will be presented. The potential to use berry ripening measures to assist in the development of a lower alcoholic wine will also be discussed. During this workshop wines made from grapes harvested at different stages of development will be presented to participants. A range of wine styles will be showcased to reflect the potential for different styles to be achieved from the same vineyard. Compositional measures of the grapes and wines will be presented to show how the link between grape, wine and style is reflected in the decision to harvest.

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*Dr Leigh Schmidtke worked as a research microbiologist for five years at the Department of Primary Industries and Fisheries in Tasmania investigating and characterising the role of a range of bacterial species in farmed salmonids. Leigh's work in the Australian wine industry commenced with the role of Microbiologist/Chemist for Southcorp Wines. He commenced at CSU in late 2001 teaching wine production and microbiology subjects. His PhD focused on the chemical impact of low rate microoxygenation on oak flavour compounds in Shiraz wine. A range of chemometric models were used to model the microoxygenation process. The employment of advanced modelling particularly in the field of metabolomic profiling of grape and wine samples is now a major focus of Leigh's research activities. He has published extensively in wine science, chemistry, microbiology and chemometrics.*

*Prof Alain Deloire obtained his PhD in 1982 at the University of Montpellier II, France and a DSc in 1998 (University of Montpellier I, France). Alain is co-author of three books on grapevine physiology and terroir. He worked as Professor in Viticulture at Stellenbosch University from 2009 to 2012. Since 2013 he has been the Director of the National Wine and Grape Industry Centre in Wagga Wagga, NSW. Alain's research topics include grapevine physiology and grape berry development and biochemistry. He is recognised as an international expert in viticulture and has visited most of the countries involved in wine production. Alain received the ANVAR award (France) for his contribution towards the establishment of a company that specialises in grapevine innovations and the optimisation of harvest potential in relation to wine styles. He has published or co-published more than 82 papers.*

## W16

### Rootstock development for the Australian wine industry

**Date:** Sunday 24 July 2016

**Time:** 15:00 - 18:00

**Room:** Riverbank 4

**Theme:** Viticulture

**Type:** Tasting

**Ticket Price:** \$190

**Catering:** Afternoon tea

**Convenor:**

Peter Clingeffer, CSIRO

The Australian wine industry is facing significant challenges in terms of profitability, sustainability and competitiveness; responding to climate change and increasing salinisation; risks associated with soil-borne pests such as phylloxera and nematode pathotypes, and, consumer expectations that alcohol content of Australian wines be reduced. Rootstocks that are adapted to the Australian environment and industry needs provide a valuable tool to assist the wine-grape sector to address these challenges. The workshop will address the importance of rootstocks to the wine-grape industry and the development and evaluation of rootstocks for use by Australian industry. Topics to be covered will include the role of rootstocks in addressing issues of soil-borne pest issues; vigour management and vine balance and effects on wine composition and wine quality attributes; water use efficiency; drought tolerance and salinity tolerance. An overview of the development of molecular markers as rapid screening tools to facilitate rapid breeding for resistance to root-knot nematodes and phylloxera and for salt and drought tolerance will also be included. An evaluation of wines produced from varieties grafted on a range of rootstocks is planned to enable participants to assess rootstock effects on wine quality and sensory attributes.

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*Peter Clingeffer joined CSIRO in 1972 after graduating with B. Agr. Sci.(Hons) from the University of Tasmania and has been actively involved in vine management and vine improvement research for more than 40 years. He has made significant contributions to development of modern wine, dried fruit and table grape industries. Peter is chief research scientist in CSIRO Agriculture. His research interests include low input, economically sustainable management for wine and dried fruit production; development and evaluation of new table, drying, wine and rootstock varieties and product quality for all grape commodities, including linkages between vineyard practices and wine quality attributes. He is responsible for projects aiming to develop new rootstocks suited to the Australian environment which will assist the industry to meet future challenges.*

## W17

**Date:** Sunday 24 July 2016

**Time:** 15:00 - 18:00

**Room:** Riverbank 6

**Theme:** Sensory/Consumer

**Type:** Tasting

**Ticket Price:** \$190

**Catering:** Afternoon tea

**Convenors:**

Dimitra Capone, The Australian  
Wine Research Institute

Leigh Francis, The Australian  
Wine Research Institute

### **Recent advances in flavour research: new understanding of key volatile compounds and their sensory significance**

Wine aroma research is a fascinating, rapidly changing and complex area. It is only in the last few years that it has been possible to determine which volatile compounds contribute to major sensory attributes of different wine styles, and how they are formed. In this workshop, recent research outcomes will be presented highlighting many aspects of wine flavour that were previously not well understood. Topics to be covered will include important compounds for Chardonnay wine, including those that contribute to 'tropical', 'struck flint' and 'stone fruit' flavours; key compounds involved in causing 'green' flavours in red wine; the effect of grape leaves and stalks in a ferment; and Riesling wine flavour. The role of in-mouth breakdown of flavourless precursors during wine consumption to give rise to fruit flavour will also be presented. A major feature of the workshop will be the presentation of wine samples with additions of the flavour compounds discussed, as well as commercial wines containing high levels of the compounds, so participants will come away from the session familiar with their sensory properties and contribution to wine flavour. The viticultural and winemaking options that can modulate flavour compounds in wine will also be discussed.

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*Dr Dimitra Capone is a Research Scientist at the AWRI, and has studied many different aspects of wine flavour chemistry for over 20 years. She has recently been investigating 'green' flavour in red wines and 'tropical fruit' flavour in Chardonnay wine and has co-authored over 60 scientific and technical publications.*

*Dr Leigh Francis is a Research Manager at the AWRI. Leigh leads the sensory and aroma chemistry research teams. He has worked on numerous aspects of wine science, including closures, grape flavour precursors, off-flavours and consumer sensory preferences.*



## W18

### Understanding filtration: insights into filtration and filterability

**Date:** Sunday 24 July 2016

**Time:** 15:00 - 18:00

**Room:** Riverbank 6

**Theme:** Engineering/Packaging

**Type:** Tasting

**Ticket Price:** \$190

**Catering:** Afternoon tea

**Convenor:**

Paul Bowyer, BHF Technologies

Filtration remains somewhat of a 'black art' in the wine industry, with winemakers using a combination of experience and information provided by manufacturers to achieve desired outcomes. With the introduction of cross-flow filtration systems, cellar depth filtration usage has reduced, yet it remains an integral part of the industry. Sterile (membrane) filtration is used for an increasing proportion of wine products, yet for some wines this remains a debated approach. Recent changes in membrane compositions, coupled with the use of wine additives such as tannins, yeast extracts, grape juice concentrate, gum arabic and carboxymethylcellulose (CMC), have warranted an examination of how best to improve filtration outcomes. Since many of these additives are colloidal in nature they are not necessarily detected by the industry standard measurement of turbidity (NTU), yet they can and do have a significant impact on wine filterability index (FI). This can have significant flow-on effects for both the winemaker and the packager. This workshop will contain an overview of filtration and filter types, including cross-flow, depth and membrane filtration, and their relative impacts on wine physical and sensory characteristics. In concert with this information a series of tasting samples will be provided to illustrate these sensory and physical impacts. A discussion platform will be used to assess the differences (if observable) between different filtration treatments. CMC is perhaps the most recent wine additive introduced to the market, being used as a short-term tartrate stabilisation alternative. It is known to have a transient effect on wine filterability index, and some results comparing different CMCs will be provided, examining molecular weight, degree of substitution, time and temperature effects. Wine filterability has been widely discussed recently, yet there is no current Australian standard for measuring wine FI. Different methods for doing so will be presented and critiqued. Measurement equipment will also be discussed and a demonstration of wine FI measurement provided. The correct interpretation of analyses will be discussed, and caveats indicated. Vinpac International has used FI measurement for sterile filtration wines since July 2013. Some interesting figures from their vast FI measurement library will be presented, in addition to some valuable findings they have made.

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*Dr Paul Bowyer completed a double major in chemistry with first class honours at the University of New South Wales (UNSW) in 1991. He undertook a PhD in 1992 at UNSW in heterocyclic chemistry and metal complexation, part of which was completed at the University of Cambridge Chemical Laboratory after obtaining one of five Australian Young Endeavour Science Awards in 1992. Three years of post-doctoral research in pure chemistry followed at the Australian National University (Canberra, Australia) and the Universität Basel (Basel, Switzerland). Seeking a more applied chemistry focus on returning to Australia in 1999, Paul accepted a position at Charles Sturt University in Wagga Wagga teaching wine chemistry and sensory analysis to oenology and viticulture students, where he received a teaching excellence award in his third year as an academic. A move to the University of Adelaide in 2003 saw the expansion of the sensory analysis role to cover oenology, viticulture and wine marketing degree programs. In 2006 Paul joined the commercial sector with Laffort Australia as the Australasian Technical Manager. In 2011 he joined BHF Technologies. Paul has extended his knowledge base to encompass aspects of water and wine filtration and nitrogen generation. He has been very active in the promotion of wine filterability analysis to the Australian wine industry. Paul retains his association with the University of Adelaide as an Adjunct Lecturer to the School of Agriculture, Food and Wine.*

Workshop program sponsored by:

**Deloitte.**

## W19

### Oxygen and sulfur: a breath of fresh air?

**Date:** Sunday 24 July 2016

**Time:** 15:00 - 18:00

**Room:** Riverbank 7

**Theme:** Winemaking

**Type:** Tasting

**Ticket Price:** \$190

**Catering:** Afternoon tea

**Convenors:**

Martin Day, The Australian  
Wine Research Institute

Mark Smith, The Australian  
Wine Research Institute

Oxygen is not only key for healthy yeast development but also plays a role in limiting reductive aromas. Its management is critical, drives wine style and may ultimately define the final outcome of a wine. An understanding of the underlying chemistry and microbiology will be presented. Practical and judicious use of oxygen in red and white winemaking will be explained, and examples of how this has been achieved in the real world will be presented by a number of winemakers. The flip side of this story is how sulfur chemistry can be influenced by different oxygen regimes, particularly how the presence of metals—not just copper—can lead to the development of reductive sulfurous off odours. The choice of yeast can be key to limiting the presence of unpleasant sulfur compounds, or enhancing the good varietal thiols, in a finished wine. A tasting of several winemaking trials will illustrate how oxygen and sulfur can have an impact on your wines.

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*Dr Martin Day has been a Research Scientist at the Australian Wine Research Institute since late 2009. He has been working on the use of oxygen to modify wine style in red and white wines. Benefits from early trials have included air injection into rotary fermenters to minimise reductive aromas and soften mouth-feel. His current research has looked at the effects of passive oxygenation through juice preparation and the effects of adding oxygen to white fermentations. The research work funded by Wine Australia has also included looking at different ways of getting oxygen into active ferments and measuring dissolved oxygen. Although from a scientific background, Martin sees the practicalities of implementing any new strategies or recommending equipment for use in a range of winery settings as paramount. Martin holds a Master of Oenology from the University of Adelaide (and several vintages under his belt) as well as a BSc in chemistry and a PhD in wine authenticity.*

*Dr Mark Smith has been a Research Scientist at the Australian Wine Research Institute since 2011. His projects have included studying the origins of sulfur compounds in wine, how they are released into wine and the role metals play with particular focus on the use of copper additions in winemaking. More recently his work has focused on the timing of copper fining and the effectiveness of early and late copper additions in relation to the control of volatile sulfur compounds. Removal of copper in wine after fining is of particular interest. During the 2011 vintage, Mark worked as a cellarhand under the watchful eye of Peter Leske at Revenir winemaking. Mark has a PhD in chemistry from the University of Adelaide and spent a number of years undertaking post-doctoral research in Melbourne and the UK.*

## W20

**Date:** Sunday 24 July 2016

**Time:** 15:00 - 18:00

**Room:** Riverbank 8

**Theme:** Winemaking

**Type:** Tasting

**Ticket Price:** \$190

**Catering:** Afternoon tea

**Convenor:**

Peter Costello, The Australian  
Wine Research Institute

### Malolactic fermentation: pushing the boundaries to improve strains, reliability and wine quality

Malolactic fermentation (MLF) is a critical step in the production of virtually all red wines, and a range of white and sparkling base wine styles. Whether one or a combination of the three main features of MLF - increased microbial stability, flavour modification, and deacidification - is sought, the induction of an efficient and reliable MLF with desired flavour outcomes can still pose challenges to the winemaker. Such difficulties become increasingly apparent under more harsh wine conditions, with resultant flavour impacts dependent on the species and strain that eventually conducts MLF. In this workshop, Australian and international speakers will present a range of current MLF topics including research examining the biodiversity of malolactic bacteria in relation to robustness and MLF efficiency, and applications of *Lactobacillus plantarum* as a new approach in MLF starter culture technology. Wines from research and commercial trials will also be presented, including the effects of bacterial species and strains, and timings of inoculation. Another highlight will be tastings and winemaker discussion on practical approaches to MLF induction and its impacts on wine style.

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*Dr Peter Costello has worked in the Australian wine industry for over 25 years, and has co-authored more than 20 publications with a focus on wine lactic acid bacteria, malolactic fermentation and bacterial spoilage of wine. He began investigating wine lactic acid bacteria during his BSc (University of NSW) studies in 1980, with subsequent MSc (University of NSW) research investigating malolactic fermentation in white wines, and PhD (University of Adelaide) studying formation of 'mousy off-flavour' in wine by lactic acid bacteria. Peter has previously worked at wineries in the Barossa and Hunter Valleys, the AWRI and Lallemand Australia. His past research interests have included understanding 'mousy' off-flavour, yeast-bacteria interactions during winemaking, and potential use of lysozyme to manage lactic acid bacteria populations in wine. A current research focus is investigating the phenotypic diversity of stress tolerances amongst O. oeni strains.*

## W21

### Get that lab (test) right!

**Date:** Sunday 24 July 2016

**Time:** 15:00 - 18:00

**Room:** City 1

**Theme:** Winemaking

**Type:** Seminar

**Ticket Price:** \$150

**Catering:** Afternoon tea

**Convenor:**

Luke Warner, Interwinery  
Analysis Group

This workshop will review the five core tests which are undertaken in most winery laboratories; SO<sub>2</sub>, TA/pH, alcohol, VA, and sugars. We will discuss different methodologies, common causes of error, basic troubleshooting and how to get the most out of your method. We will also touch upon Quality Systems - specifically, routine laboratory QA/QC, traceability principles, proficiency testing, and basic method validation, including a discussion on basic statistics and measurement uncertainty. To finish up, attendees will get some tips on setting up tastings and there will be an informal discussion on emerging methods. This workshop, which is presented by members of the committee of the internationally regarded Interwinery Analysis Group, in conjunction with Gishen Consulting, is suitable for those with a basic understanding of wine analysis techniques and quality management systems, but will also provide a refresher for more experienced and managerial staff.

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*Luke Warner completed a Bachelor of Science in Medicinal Chemistry (Honours) and a Bachelor of Business at Flinders University in 2009. During his time at university, Luke worked in bottle shops where he developed a love of wine. In early 2011, he excitedly accepted the position of Chemist with The Yalumba Wine Company in the Barossa Valley. As Chemist, he was responsible for maintaining accreditation to ISO 17025, method development and automation, and providing technical support. After three years at Yalumba, he took on the Group Technical Officer role with Vinpac International (Angaston), where he has been ever since. In October of 2012, Luke became a Committee Member of the Interwinery Analysis Group, looking after the Group's statistics. A few months later, he also became Chairperson of the group. In September 2015, Luke stepped down as Chairperson in order to head a sub-committee that will revitalise and improve the way the Group handles proficiency testing statistics.*

## W22

### Creating product premiums using luxury and design thinking business strategies

**Date:** Sunday 24 July 2016

**Time:** 15:00 - 18:00

**Room:** City 2

**Theme:** Business/Marketing

**Type:** Seminar

**Ticket Price:** \$150

**Catering:** Afternoon tea

**Convenor:**

Vince O'Brien, The Australian  
Wine Research Institute

George Peppou, University of  
Technology Sydney

Historically, the Australian wine sector's success has relied heavily on the sale of many 'popular premium' wine styles and brands. Unfortunately many New World wine producing nations can now produce wines of a reasonable quality at a lower cost. The Australian wine industry has been forced to reduce profit margins in order to keep market share against these low cost producers. Commoditisation of products occurs when companies sell products that compete for a share of an established market size based on similar product attributes. As a high cost producer relative to most New World wine producers, the Australian wine industry must work towards developing a portfolio of products that complete on emotive appeal or unique highly valued attributes and not on price. Various companies and market observers have in recent times noted that consumers will pay a premium for products that deliver on attributes such as accessibility to a 'dream' (luxury goods), brand affiliation (such as avant garde or innovative), or unique highly valued characteristics (e.g. safe and reliable origins or agrochemical-free). The target of increasing the premiums paid for Australian wine could be achieved through exploiting these innate consumer needs, guided where useful through approaches such as design thinking and luxury business strategies. Many of the skills required to develop and manage luxury product brands are poorly understood and inaccessible in Australia. This causes knowledge gaps on:

- Customer demographics, purchasing scenarios and their preferences
- The true drivers of purchasing decisions
- Semiotics of luxury brands – how to effectively build and communicate brand essence and engender emotive appeal.

This workshop will provide an interactive forum delivering the following:

- Business skills for generating premiums
- Insights into high value markets and opportunities in Asia
- Understanding of wine sector business needs to build product premiums
- Elucidation of any barriers to exploitation of luxury business strategies to build emotive appeal.

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*Dr Vince O'Brien is General Manager Business Development at the AWRI. Vince has worked at the nexus between research and industry for over 15 years, conducting research, process improvement and product development to improve business competitiveness. For the last four years in his current role, he has been responsible for strategy, contractual management, and commercial affairs. Vince has expertise in business innovation (blue ocean strategy and design thinking), being responsible for the founding and delivery of VALO program – a regional luxury wine product development initiative. He has also worked in packaging development and assessment (managing AWRI's packaging assessment capability for four years and overseeing three major wine industry packaging trials). Vince is a member of the Winemakers' Federation of Australia's Packaging Committee; Organising Committee of the Winery Engineering Association; Advisory Committee for PIRSA's functional and luxury food value chain project and the Carbon Farming Futures Adaptive Value Chains Projects.*

## W23

### Alternative varieties: getting it right in the vineyard

**Date:** Sunday 24 July 2016

**Time:** 15:00 - 18:00

**Room:** City 3

**Theme:** Viticulture

**Type:** Seminar

**Ticket Price:** \$150

**Catering:** Afternoon tea

**Convenor:**

Liz Riley, Vitibit Pty Ltd

Alternative varieties have been embraced across the country and many vineyards have an 'alternative' patch. However, unlike for traditional varieties there is limited information available to growers to help get the desired fruit quality outcomes with alternative varieties. This workshop is a 'tips and tricks' session covering the quirks of some of the alternative varieties to enable growers to improve their strike rate. Areas covered may include - trellis, pruning/bud numbers, nutrition, foliage management, thinning, use of sunscreen, etc. Varieties to be covered will include: Sangiovese, Nebbiolo, Montepulciano, Tempranillo, Verdejo, Fiano, Sagrantino. A Q&A session will form part of this workshop.

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*Liz Riley is the owner and operator of Vitibit Pty Ltd and has more than 20 years' experience in the Australian wine industry. She is an Independent Expert for the Wine Industry Code of Conduct - Wine Australia, Professional Member of the Australian Society of Viticulture and Oenology, Associate Member and member of the Viticulture Sub-committee of the Hunter Valley Wine Industry Association and Associate Member of the NSW Farmers Association. Liz was awarded the Hunter Valley Wine Industry Association's 2011 Viticulturist of the Year and was the recipient of the Australian Nuffield Farming Scholarship for Women (sponsored by Lady Southey) in 1997.*



## W24

### Moving forward with organic winegrowing

**Date:** Sunday 24 July 2016

**Time:** 15:00 - 18:00

**Room:** City 4

**Theme:** Viticulture

**Type:** Seminar

**Ticket Price:** \$150

**Catering:** Afternoon tea

**Convenor:**

Chris Penfold, The University  
of Adelaide

As demand continues to grow for organic wine, production increases will also be needed. Attendees at this workshop will hear from growers and researchers about the most recent work in the field of organic winegrowing. This may also encourage others to become involved in this exciting area.

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*Chris Penfold has been a researcher with the University of Adelaide for 25 years and has been investigating low input and organic viticultural systems for the last 15 years. With industry funding his research has included vineyard cover cropping, non-chemical weed management, and an organic vs conventional comparative trial.*

## W25

**Date:** Sunday 24 July 2016

**Time:** 15:00 - 18:00

**Room:** Panorama 2

**Theme:** Winemaking

**Type:** Tasting

**Ticket Price:** \$190

**Catering:** Afternoon tea

**Convenor:**

Graeme Little, Seguin Moreau

### Oak options and quality: making the most of your oak budget

Oak barrels, oak vats, and oak alternatives (powder, chips, blocks, sticks, staves) are used to produce 50% of all wines sold around the world. Winemakers make daily decisions on how best to use oak in winemaking and to achieve a desired end product within budget. The objective of this workshop is to give winemakers the knowledge to make better decisions through understanding how oak influences wine, how regional climatic factors affect oak selection and how to meet quality standards through the use of different oak options. Topics covered will include:

- Oak sources and options
- How grain, cellar temperature influence wine maturation periods
- How oak toast levels affect wine flavours
- How pH affects oak selection
- Selecting oak based on the regionality of a wine growing district
- Oak budget vs winemaking outcomes
- Calculation of dose rates for alternative oak use - surface area vs weight.

The workshop will give winemakers the knowledge to make clear oak purchasing decisions based on available oak options, regional influences, variety maturation levels, and winemaking outcomes that meet budgetary objectives set by management.

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*Graeme Little is a winemaker with 34 years' experience in the wine industry, covering all aspects from vineyard to winery to marketing and brand development. For the last nine years Graeme has focused on oak in winemaking whilst working for Seguin Moreau in his role of General Manager - Sales & Marketing Australia and New Zealand. In recent years, Graeme has tasked himself with improving the knowledge of winemakers concerning oak, its use during winemaking both in barrels and alternative oaks, presenting lectures at the University of Adelaide and Lincoln University and writing articles for domestic wine industry publications. In general winemakers' thoughts are only occasionally focused on oak, but for Graeme being a winemaker focused 100% on oak allows time to develop a better understanding of oak, how it contributes to wine, the selection of oak and its use in winemaking. Not many winemakers have this opportunity, so Graeme is keen to share the knowledge he has gained.*



## W26

**Date:** Sunday 24 July 2016

**Time:** 15:00 - 18:00

**Room:** Panorama 3

**Theme:** Winemaking

**Type:** Tasting

**Ticket Price:** \$190

**Catering:** Afternoon tea

### Convenors:

Keren Bindon, The Australian  
Wine Research Institute

Paul Smith, The Australian  
Wine Research Institute

Leigh Francis, The Australian  
Wine Research Institute

## Grape quality: objective measures and impacts on wine style

Many of grape compounds which are important to wine composition and style are known and measurable. Despite this, defining an objective measure of quality for Australian conditions has proven challenging. Currently, only a few producers rely on chemical measures to define grape quality, and the value of grapes is usually determined through visual and tasting assessments, many of which are subjective. This workshop will provide an up-to-date overview of projects that have identified objective measures of grape quality within an industry context. The relevance of grape analysis to the value chain will be discussed by focusing on how grape composition affects wine style.

*Dr Keren Bindon is a Senior Research Scientist, Chemistry, at the AWRI. Keren has a background in biology and plant physiology, and has specialised in viticulture. She graduated with a PhD from the University of Adelaide in 2004, in which she studied the impact of water deficit irrigation (PRD) on grape and wine phenolics and aroma precursors. Afterward, she went on to lecture in viticulture at the University of Stellenbosch, South Africa until 2008, when she joined the AWRI. Her work at the AWRI has looked at how grape cell walls can influence tannin extractability. She has also looked at grape ripening, and its effect on wine composition and sensory properties.*

*Dr Paul Smith is Research Manager – Chemistry at the AWRI. In 16 years of research (9 at the AWRI) he has taken advantage of his chemistry skills in multiple disciplines across several fields. In his current role he leads and manages a team of 12 scientists tackling research on non-volatile components of wine (e.g. proteins, polyphenols and polysaccharides) with a focus on texture, haze prevention and the impact of oxygen on red and white wine. He is passionate about science (chemistry in particular) and its role in the world we live in. Paul has a proven ability to succeed in academic research and teaching, but also in real-world applied research and the communication of research findings to scientists and audiences with a non-scientific background.*

*Dr Leigh Francis is Research Manager – Sensory and Flavour at the AWRI. Leigh leads the sensory and aroma chemistry research teams. He has worked on numerous aspects of wine science, including closures, grape flavour precursors, off-flavours and consumer sensory preferences.*

## W27

### Wine clarity: managing hot and cold stability in white wines

**Date:** Wednesday 27 July 2016

**Time:** 09:00 - 12:00

**Room:** Riverbank 2

**Theme:** Winemaking

**Type:** Tasting

**Ticket Price:** \$190

**Catering:** Morning tea

**Convenors:**

Eric Wilkes, The Australian  
Wine Research Institute

Jacqui McRae, The Australian  
Wine Research Institute

Hazy wines can damage a brand when consumers expect a crystal clear product. This workshop will present information on the latest products and strategies to keep white wines clear. Heat stability is achieved by removing proteins and, for decades, bentonite addition has been the only option. Now there are new ways to remove proteins from wines. Aspergillopepsin (AGP) enzymes (formerly known as 'Proctase') have recently been approved for use in wines by Food Standards Australia New Zealand. Peter Godden from the AWRI will discuss the practicalities of using AGP to stabilise wines, and will present wines from trials of AGP held in 2012. Participants will also learn about the latest research into carrageenan (a plant-based polysaccharide) as a promising bentonite alternative. Vanessa Stockdale from Treasury Wine Estates will present results from recent trials of carrageenan including potential process improvements and quality impacts. Participants will also hear the latest information on measuring heat stability, with an update on the best practices for consistent, accurate results. Jacqui McRae will present results from recent trials that are working towards developing a new heat test. The workshop will also provide the latest information on cold stabilisation for wines. Cold stability is commonly achieved by removing tartrates from wines through precipitation at low temperatures. Carboxymethylcellulose (CMC) additives have recently come onto the market as an alternative to cold stabilisation but not all CMCs are the same. Eric Wilkes will provide information about the differences in CMCs, how they work and the impacts they can have on wines. Other cold stabilisation techniques will also be presented.

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*Dr Eric Wilkes has worked in the beverage industry since completing his PhD in Chemistry at the University of Newcastle in 1997. Initially spending four years in the Hunter Valley with Rosemount Estates, he moved to SA in 2001 to take up the role of Group Chemist with Foster's. In 2007 he accepted the role of Global Manager Analytical Services with Foster's, overseeing beverage testing and technical services on three continents. In 2010 Eric joined P&N Beverages with responsibility for new product development, QA, customer feedback and product compliance, before returning to the wine industry in 2011, joining the AWRI where he is now Group Manager - Commercial Services. Current areas of research include wine stability, the role of oxygen in winemaking, methods to determine beverage authenticity and the impact of metals on sulfide production. Eric is the acting Chair of the Interwinery Analysis Group, a member of a number of international working groups and a co-author of a book on wine laboratory analysis.*

*Dr Jacqui McRae is a Research Scientist at the AWRI. She attained her PhD in natural products chemistry from Swinburne University, Melbourne, in 2008 and has since been involved in many research projects investigating the macromolecules in wine. Her key areas of research include the structure and astringency of red wine tannins and the matrix effects on white wine haze formation. Jacqui has published over 20 peer-reviewed scientific papers and technical papers on wine science, has been an invited speaker for 11 national and international conferences and industry seminars and has won awards for several presentations. She has been the profiled researcher in Wine Australia's RD&E@work column (Graepgrower and Winemaker, August 2014) and her work has been featured in several industry publications including Practical Winery (June 2014) and Jancis Robinson's website (May 2015). Jacqui currently reviews papers for 12 different scientific journals as well as the National Research Agency in France and is a guest lecturer at the University of Adelaide.*

Workshop program sponsored by:

**Deloitte.**

## W28

**Date:** Wednesday 27 July 2016

**Time:** 09:00 - 12:00

**Room:** Riverbank 3

**Theme:** Viticulture

**Type:** Tasting

**Ticket Price:** \$190

**Catering:** Morning tea

**Convenors:**

Darren Hicks, AgVita Analytical

Dr Ian Porter, Victorian  
Department of Economic  
Development, Jobs, Transport  
and Resources

### Using soil test indicators and petiole sap analysis data to make effective vineyard management decisions

The workshop will examine the collection and use of soil quality parameters and petiole sap analyses. It will go through the practical interpretation of these parameters and explain how the data can be used to improve vineyard quality and yield. It will also include practical presentations from agronomists and viticulturists from industry explaining how they use this information in the vineyard, illustrating the benefits of routine soil and sap analysis. Finally, a tasting will highlight how differing soil quality parameters may affect the end product.

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*Darren Hicks is the Technical Manager at AgVita Analytical, Australia's leading plant sap analysis laboratory. He is a scientist with a background in chemistry, and understands the requirements of viticultural consultants and agronomists. AgVita has been analysing wine grape petiole sap samples for more than 15 years for clients across Australia and have developed variety-specific guidelines for analytical results for all common wine varieties at numerous crop stages that allow better management decisions.*

*Dr Ian Porter is a Senior Research Scientist with the Victorian Department of Economic Development, Jobs, Transport and Resources and co-led the GWRDC project 'Setting benchmarks and recommendations for management of soil health in Australian viticulture'. He co-authored the Water & Vine Module 13: Soil health in viticulture – what is it, how do we assess it and how do we improve it? and has delivered many soil health workshops to the viticulture industry.*

## W29

**Date:** Wednesday 27 July 2016

**Time:** 08:30 - 13:00

**Room:** Riverbank 4

**Theme:** Winemaking

**Type:** Tasting

**Ticket Price:** \$190

**Catering:** Morning tea

**Convenor:**

Peter Godden, The Australian  
Wine Research Institute

### **An exploration of Australian and Portuguese vintage and tawny fortified wines**

Although fortified wines form a small part of the Australian wine industry, there remain passionate and highly knowledgeable exponents of these traditional Australian styles, who are keen to share their experience with others. This workshop will bring those winemakers together to explore the production techniques used to make these wines, and the development and evolution of Australian and Portuguese styles. The technical presentations and discussion will be informed by extensive tastings of Australian and Portuguese vintage and tawny wines, fortifying spirits, and an exploration of the effect of different spirits on the same base wine. This will be a rare opportunity to immerse oneself in world of red fortified wines, with the absolute experts in their field, and to taste some rare and fabulous wines.

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*Peter Godden is a winemaker, researcher, and wine show judge. Peter graduated with a degree in winemaking from Roseworthy in 1991. Although having changed continents and careers in 1988, it was during his time working in the financial markets of the City of London that his love of wine, and of fortified wines in particular, was kindled. After five years of winemaking in Australia, Peter expanded his winemaking experience with vintages in Sauternes, Tuscany and Barolo, and then established a small Nebbiolo vineyard and wine brand in the Adelaide Hills. Peter has held a number of industry roles, and when Vice President of the Australian Society of Viticulture and Oenology in 2009, he staged a fortified wines workshop in Melbourne. Some wines donated for that event by Portuguese winemaker David Guimaraens remain unopened, and will be used for this workshop.*

## W30

### Spicing up your world: black pepper flavour in wines

**Date:** Wednesday 27 July 2016

**Time:** 09:00 - 12:00

**Room:** Riverbank 5

**Theme:** Sensory/Consumer

**Type:** Tasting

**Ticket Price:** \$190

**Catering:** Afternoon tea

**Convenors:**

Tracey Siebert, The Australian  
Wine Research Institute

Mark Krstic, The Australian  
Wine Research Institute

'Black pepper' flavour is an important character in Australian cool climate Shiraz wine styles but what about its presence in other grape varieties within Australia and around the world? Are you interested in learning about and tasting wines made from other grape varieties as well as Shiraz from Australia and overseas that are known to have the 'black pepper' attribute? Wines of interest come from New Zealand, France, USA, Japan south-west France and northern Italy and include the varieties Duras, Vespolina, Schioppettino, Graciano, Durif and Mataro. Updates on the latest research on practical ways of influencing rotundone levels in the vineyard and in the final wine will be given plus an overview of a recent survey of Shiraz grapes and wine from western Victoria. Presenters will include international and local experts.

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*Tracey Siebert, Senior Scientist, has been undertaking analytical chemistry within the Flavour Research Team at the AWRI for the past 14 years. Tracey has developed numerous analytical methods, which are used by many teams throughout the AWRI, including yeast-derived aroma and flavour volatiles, low molecular weight sulfur-containing compounds and rotundone, the 'black pepper' aroma compound. She was one of the key team members responsible for the identification of rotundone in grapes and wine and in the production of the 'pepper map'. Tracey has expertise with GC-MS, GC-SCD and GC-O and broad experience with many laboratory and sample preparation techniques. She is also a member of several wine sensory panels including the AWRI technical quality panel. Tracey is undertaking a PhD with the AWRI and the University of South Australia on 'Identification and formation of key compounds responsible for apricot aroma and flavour in wine'. Prior to joining the AWRI, Tracey had over 10 years' experience in the pharmaceutical industry, working in quality control, quality assurance, research and development, and medical research.*

*Mark Krstic is the manager of the AWRI's Victorian Node. Mark worked previously as an Innovation/Program Manager with the Grape and Wine Research and Development Corporation (GWRDC) for nearly five years. Mark held Executive and Research Leader roles during his nine years at the Victorian Department of Primary Industries (DPI), based in both Mildura and Knoxfield, where he was responsible for leading statewide research teams and managing internal research investment programs. In his time at DPI, Mark gained experience in a broad range of agricultural industries, specialising in viticulture and wine. Mark has had over 17 years' experience in the wine industry, and is the past President (2008-2011), and current Board Member of the Australian Society of Viticulture and Oenology (ASVO).*

## W31

### Future-proofing your viticultural enterprise

**Date:** Wednesday 27 July 2016

**Time:** 09:00 - 12:00

**Room:** Riverbank 6

**Theme:** Viticulture

**Type:** Tasting

**Ticket Price:** \$190

**Catering:** Morning tea

**Convenor:**

Adam Hall, Yalumba Nursery

The term 'future-proof' refers to the ability of something to continue to be of value into the distant future. Australia's vineyards are the Australian wine industry's greatest resource. It's therefore vitally important to ensure that they are established and managed so as to be flexible and adaptable, have long potential life cycle (while maintaining yield and quality) and are fortified against extreme weather and shortages of materials and energy. Using the experience of Yalumba's viticultural team coupled with wine industry experts, the workshop aims to deliver a holistic approach to setting up and managing a viticultural enterprise with an eye towards the key future challenges including climate change, sustainability, market pressures and the need for increased efficiency with reduced inputs. Topics covered will include:

- Marketing non-varietal label wines including disease-resistant varieties and emerging, non-traditional varieties
- Establishing a flexible and adaptable vineyard
- New varieties, clones and rootstocks
- Disease-resistant varieties
- High health planting material
- Managing trunk disease in the vineyard
- Designing a recyclable vineyard.

The workshop will include a tasting component that will cover some of the latest developments in variety and clone selection.

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*Adam Hall is the Grape Purchasing Manager for the Yalumba Wine Company responsible for all cool and warm climate grape procurement in SA and Sunraysia. Previously Adam has held a technical and grower liaison role at the Oxford Landing Estate vineyard in Waikerie and Pernod Ricard in Mildura. This has provided him with a wide range of experience in both traditional and contemporary vineyard practice. In addition Adam controls all non-viticultural horticultural operations within the Yalumba Wine Company which includes production, marketing and sales. Adam has presented in workshops convened by the Yalumba Nursery at the two previous AWITCs held in Sydney and in Adelaide.*

## W32

### Clones for climate change: using current regional climatic differences as a surrogate for climate change

**Date:** Wednesday 27 July 2016

**Time:** 9:00 - 12:00

**Room:** Riverbank 7

**Theme:** Viticulture

**Type:** Tasting

**Ticket Price:** \$190

**Catering:** Morning tea

**Convenor:**

Michael McCarthy, SARDI

Climate change projections show that Australian vineyards will experience warmer and drier conditions. Can clonal selection assist in mitigating the effects of climate change? Shiraz and Chardonnay represent the two major varieties planted in Australia. The importance of these varieties is not expected to change and as such a greater knowledge of clonal diversity within these key varieties is needed. Identifying that limited clonal trial work has been conducted in Australia in the past decade, and that there are now large areas planted to a single clone of each variety, researchers in SA, Vic and WA are two years into a four-year project assessing the variability of Chardonnay and Shiraz clones across climatically diverse Australian wine regions. The project is designed to use existing differences in the present climate between geographically separated sites as a surrogate for climate change. The project involves the collection and comparison of a multitude of viticultural measurements, climatic data and small-lot wine batches across a range of diverse regions. Aims of the study are to understand the differences in performance of certain clones in particular climates and also how clones contribute to wine style and which clones are best suited to certain regions. The clones in this study are planted in replicate across multiple regions consisting of Riverland (SA), Barossa (SA), Henty (Vic), Grampians (Vic), Margaret River (WA) and Great Southern (WA). The workshop will present findings from two consecutive seasons of data. Standard viticultural field measurements with canopy and regional climatic data will be presented and compared. Detailed descriptive sensory analysis from two vintages of the wines will also be presented. Workshop attendees will have the exclusive opportunity to compare firsthand a selection of small-lot clonal wines grown in cool, maritime, warm and hot climates for contrast and comparison. Attendees will gain a greater understanding of how clones can influence wine style and how certain clones may provide adaptation to future climate change. Identifying differences in clonal performance can assist in today's decision making for tomorrow's vineyards.

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*Dr Michael McCarthy has lived and worked in the Barossa for nearly 40 years, where he is the SARDI Viticulture Research Group Leader. He holds a Bachelor of Agriculture Science, a Master of Agricultural Science and a PhD, all from the University of Adelaide. He has had a career-long interest in the use of rootstocks to mitigate abiotic stresses and wine-grape clonal selection, which has culminated in the release of the SARDI heritage collection of Shiraz clones to industry. Michael's other research interests have focused on soil management in wine-grape vineyards and he has been involved in the development of regulated deficit irrigation and partial root zone drying, the use of mulch and vineyard floor management, reclaimed water use and more recently managing climate variability. The current Wine Australia 'Clones for climate change' project that he manages brings together his interest in clonal selection and climate change.*

## W33

### #fizzyrascals: from vine to sparkling wine

**Date:** Wednesday 27 July 2016

**Time:** 09:00 - 12:00

**Room:** Riverbank 8

**Theme:** Sensory/Consumer

**Type:** Tasting

**Ticket Price:** \$190

**Catering:** Morning tea

**Convenor:**

Fiona Kerslake, Tasmanian  
Institute of Agriculture

Let the #fizzyrascals team bring you up to date on all things sparkling wine by drawing on national and international experience and the latest research and development. Speakers are still to be confirmed, but the likely line-up starts off with discussions on changing climate with Dr Andrew Pirie (Apogee Tasmania), varying viticulture with Dr Fiona Kerslake (Tasmanian Institute of Agriculture), accurate analysis with Dr Bob Damberg (Wine TQ), perfect precursors with Prof Uli Fischer (Wein-campus Neustadt), cunning consumer preferences with Ms Naomi Verdonk (University of Adelaide) and crafty consumer mapping with Dr Julie Culbert and A/Prof Kerry Wilkinson (University of Adelaide). The last three speakers will highlight their research by including tastings in their sessions. There will be a mystery panellist (but very well-known to the sparkling industry) to accompany the tastings and provide further insight. This workshop will use interactive software, so bring your smartphones! The presenters are keen to learn from participants as well as vice versa, in an aim to deliver not only take home messages, but take home actions. The use of social media is encouraged to engage the wider Australian sparkling wine industry and those poor delegates who were too slow off the mark to secure a spot in this workshop.

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*Dr Fiona Kerslake is a viticulture and oenology researcher specialising in cool climate wines at the Tasmanian Institute of Agriculture (TIA). An expert in Pinot Noir viticulture, Fiona has recently expanded into sparkling wine viticulture. A lack of analytical methods for sparkling wine led to Fiona developing capacity in wine analytical chemistry, including introducing new detailed objective analyses for sparkling wine. She has transferred this knowledge to help support and develop the burgeoning Tasmanian craft cider industry. Growing up on a sheep farm in the Central Highlands of Tasmania, Fiona studied Agricultural Science at the University of Tasmania and undertook her Honours in sheep drench efficacy. However, it was while living in the Central Otago region of New Zealand that she discovered a new passion – Pinot Noir. This interest intensified to the point where she commenced her PhD studies at the University of Tasmania in Pinot Noir viticulture. Since completing her doctorate, Fiona has further developed an outstanding relationship with the local wine industry, which has led to industry-funded research projects and fellowships, including being awarded the Don Martin Sustainable Viticulture Fellowship in 2013. Fiona has extensive international experience having lived in New Zealand and worked in California for E & J Gallo, the world's largest wine company. She has been invited to the UK, Portugal, France, Canada, USA and Italy to present her research outcomes to international audiences and also to learn from similar industries around the world to bring this knowledge back to share with local industry.*



## W34

### **Introduction to HACCP food safety for wineries: principles and methods to meet standards' requirements**

**Date:** Wednesday 27 July 2016

**Time:** 09:00 - 12:00

**Room:** City 1

**Theme:** Health/Regulatory

**Type:** Seminar

**Ticket Price:** \$150

**Catering:** Morning tea

**Convenor:**

Mark Gishen, Gishen Consulting

This workshop is designed for wine industry professionals in the areas of winemaking, grapegrowing, quality management, and regulatory conformance. It aims to provide participants with an appreciation of the requirements of the food safety legislation in Australia and an understanding of the concepts of HACCP as they affect the wine industry, and provide the basic skills and tools to allow rapid set up of a food safety management system. It will describe the principles of several key standards and codes used for food safety management, such as Codex, BSI HACCP, and BRC systems. The workshop will focus on food safety hazards relevant to the wine industry and provide an overview of related support programs such as approved supplier programs, and good manufacturing practice. With presenters drawn from experienced wine industry personnel, this workshop will be of practical benefit to anyone involved with establishing a food safety system.

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*Mark Gishen (BE (Chem), MEngSc) is the principal of Gishen Consulting – a specialist consultancy in wine technology and quality improvement based in Adelaide, South Australia. His current portfolio includes a project management contract at the South Australian Wine Industry Association (mainly environmental and climate change response projects), and a range of private client projects including management systems development (HACCP, ISO17025, ISO 14000), sustainability strategy, technology evaluation and commercialisation, new product development, and analytical and process systems troubleshooting. Previously, he worked at the AWRI with responsibility for internal and external management systems, as well as managing research into rapid analytical methods for the wine industry. He has worked in the wine industry since 1998 in a variety of roles in several countries including Israel, Switzerland and Australia. He has convened workshops at several AWITCs, co-authored more than 35 refereed and 70 other technical papers, and presented more than 30 conference papers in Australia and internationally.*

## W35

### Wine taxation update

**Date:** Wednesday 27 July 2016

**Time:** 09:00 - 12:00

**Room:** City 2

**Theme:** Business/Marketing

**Type:** Seminar

**Ticket Price:** \$150

**Catering:** Morning tea

**Convenor:**

Will Taylor, Finlaysons

The topic of wine taxation continues to be of major concern to participants in the Australian wine industry. There is a real prospect of wine tax, including WET, reform resulting from the recent enquiries and submissions made to Government. With any changes likely to be announced by the time of the Federal Budget announcement in May, the AWITC being held in July is perfect timing for Finlaysons to advise the industry of the nature of the changes and their implications. This workshop will give registrants an in-depth analysis of the proposed amendments, with an emphasis on the practical ramifications for individual wineries in their daily businesses. This is essential material for running a legally compliant and profitable wine business. Finlaysons' Wine Tax Team is the leader in this field in Australia. They have undertaken a substantial amount of WET and other wine tax work in recent years throughout the country, including dealing with a proliferation of ATO WET audits and pre-audit reviews. They have also advised industry on proposals to reform the WET in recent times and liaised regularly with the ATO on WET issues. They have spoken publicly on the topic extensively.

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*Will Taylor leads Finlaysons' Wine Group. His practice has, for over 20 years now, been focused virtually solely on the wine industry. Will has extensive experience acting for large and small participants in the wine industry, in relation to joint ventures, mergers and acquisitions, business structures, capital raising, succession planning and their general commercial activities such as entering into supply, processing and distribution contracts. He has also had his own wine business for the last 18 years.*

## W36

### Lean Production masterclass: taking your business to the next level

**Date:** Wednesday 27 July 2016

**Time:** 08:30 - 13:30

**Location:** West End Brewery  
107 Port Road, Adelaide  
Transportation to and from the  
Adelaide Convention Centre will  
be provided.

**Theme:** Engineering/Packaging

**Type:** Seminar

**Ticket Price:** \$150

**Catering:** Morning tea and lunch

**Convenor:**

Adrian Loschiavo, Wine Australia

If you get the systems right, the work takes care of itself.

Lean Production is all about getting the systems right – and this workshop will focus on the concepts, as well as practical, implementable changes that can be made by winery owners, CEOs and operations managers across the industry.

Lean Production creates a focus on finding, and removing non-value-adding activities (waste) while delivering quality to the customer. It allows outcome-driven rethinking of processes, reduction of operating costs and simplification of day-to-day operations in any part of any business.

This workshop will broaden your knowledge, readjust your perspective and address the big questions including:

- What does Lean Production look like for my vineyard, winery or bottling line?
- Where has Lean Production been successfully used before?
- What do I need to do to successfully implement Lean Production in my business?

The Lean Production masterclass will be delivered by experts in the field; case studies from vineyards, wineries and bottling facilities will also be presented. If you're looking for a competitive edge in driving business performance, then the Lean Production workshop is a must attend. Places are limited.

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*Adrian Loschiavo is a Program Manager at Wine Australia, focused on the extension of research and development (R&D). Wine Australia has identified that Lean Production has significant benefits for the Australian wine community. With a varied background in viticulture and research, Adrian is a strong supporter and keenly encourages businesses to adopt Lean Production principles.*

## W37

**Date:** Wednesday 27 July 2016

**Time:** 09:00 - 12:00

**Room:** City 4

**Theme:** Winemaking

**Type:** Seminar

**Ticket Price:** \$150

**Catering:** Morning tea

**Convenor:**

Simon Nordestgaard,  
The Australian Wine  
Research Institute

### Lees: minimising volumes and recovering better juice and wine

Lees formed in tanks during wine production can tie up large quantities of juice and wine. When this juice and wine is recovered by rotary drum vacuum filtration (RDVF) it is sometimes downgraded in quality. This workshop will consider where solids are generated in the wine production process, how different equipment and practices influence solids generation, and how best to manage the resultant lees. In recent years, alternatives to RDVF for juice/wine recovery from lees have been launched by many suppliers promising recovery of juice/wine with less risk of quality degradation and increased automation. Speakers from several wineries that have trialled and/or purchased different styles of lees cross-flow filters and other equipment will talk about their experiences. There will also be a presentation on a novel RDVF that doesn't require any filter aid and operates in an inert gas environment, and a presentation on laboratory-scale trials studying the possibility of removing lees from underneath clear juice or wine in an effort to minimise tank transfers.

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*Dr Simon Nordestgaard has worked in wine industry research and development for approximately 10 years. This has included an engineering PhD relating to grape pressing, and industry projects relating to heat stability, refrigeration efficiency, wine transport, and lees management. Simon has a passion for winery process and equipment innovation.*

## W38

**Date:** Wednesday 27 July 2016

**Time:** 09:00 - 12:00

**Room:** Panorama 2

**Theme:** Winemaking

**Type:** Tasting

**Ticket Price:** \$190

**Catering:** Morning tea

**Convenor:**

Jason Amos, Lallemand  
Australia Pty Ltd

### Applied science meets wine microbiology: ecology, directed evolution and winemaking

The demand for adapted wine yeast and bacteria which have been enhanced for specific technological properties has steadily increased in recent years. Non-GMO methods such as genomic sequencing, quantitative trait locus (QTL) mapping, evolutionary engineering (directed evolution) are now common place in research institutes around the world. The growing knowledge and applied development of the new microbiological options give winemakers new opportunities to control wine style and better influence fermentation efficiencies (vitality). The aim of this workshop is to present the history, developments and challenges in adapting wine yeast and bacteria to winemaker and wine consumer market demands. Guest speakers and presentations in this workshop will include:

- Anthony R. Borneman, Principle Research Scientist, AWRI - The genomics of wine
- Vladimir Jiranek, Professor of Oenology, University of Adelaide - Evolutionary engineering of lactic acid bacteria – just the thing for this perpetual struggler?
- Sylvie Dequin, Research Director, INRA, Montpellier, France - Development of next generation wine yeast strains using adaptive evolution
- Jessica Noble, Research Project Manager, Lallemand Oenology, Toulouse, France - Combination of genetic studies and classical breeding to improve wine yeasts: example of the production of sulfur compounds

Comparative wine tastings showing adapted microbiological influence on wine style and kinetics will be presented by Australian and international microbiological researchers.

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*Jason Amos has worked in various roles in the wine industry since 1999. Starting his career in the laboratory and conducting quality control for a contract bottler in the Hunter Valley, Jason then moved to the Swan Valley to work a vintage as the 'yeast boy' and then managed the packaging department for Houghton Wine Company. In 2003, he moved to South Australia and began working with closure suppliers. In 2006, Jason graduated from Charles Sturt University, with a Bachelor of Applied Science (Food Science) and commenced employment with Lallemand Australia. In 2012, Jason was appointed Managing Director of Lallemand Australia. He now oversees the company's yeast and bacteria distribution, applied fermentation technical support and microbiology R&D programs throughout Australia, New Zealand and South-East Asia.*



## W39

### The changing regulatory environment of Australian wine

**Date:** Wednesday 27 July 2016

**Time:** 09:00 - 12:00

**Room:** Panorama 3

**Theme:** Health/Regulatory

**Type:** Seminar

**Ticket Price:** \$150

**Catering:** Morning tea

**Convenors:**

Creina Stockley, The Australian  
Wine Research Institute

Rachel Triggs, Wine Australia

This workshop will provide the most timely and effective way to stay in touch with the rapidly changing global winemaking and labelling environment. Developments in additives and processing aids permissions, best winemaking practices, as well as allergen, health, nutrition and warning labels will be explained and an update will be provided on the requirements of both established and emerging markets. Representatives from Food Standards Australia New Zealand, the AWRI, Wine Australia and the Winemakers' Federation of Australia will discuss common problems and present a potential checklist for exporters. Recent amendments to the Wine Australia Act and the Food Standards Code, which have significant implications for the label integrity program and other compliance matters, will be thoroughly examined. Attendance is essential for those wishing to avoid embarrassing and costly, label compliance problems.

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*Dr Creina Stockley, PhD, MBA, has been Health and Regulatory Information Manager at the Australian Wine Research Institute for the past 24 years, and is an Affiliate Senior Lecturer in the School of Agriculture, Food and Wine at the University of Adelaide. In 1997, Creina was appointed the Australian government representative on the Health and Safety Commission of the Organisation International de la Vigne et du Vin (OIV) and is currently Vice President, OIV Commission IV Safety and Health.*

*Rachel Triggs is Legal Counsel at Wine Australia. Prior to joining Wine Australia in 2013, Rachel worked as a lawyer at Finlaysons, specialising in the area of wine law. During that time she co-authored two chapters in the wine law text book, Global Wine Regulation. Rachel has a Bachelor of Science (Jurisprudence) majoring in the fields of biochemistry and genetics, a Bachelor of Law, and a Masters degree in Oenology - all from the University of Adelaide. Prior to working in law, Rachel worked as a winemaker in the Adelaide Hills, Clare Valley, Hunter Valley, Oregon and Tuscany.*