

Workshop Program

Sunday, 21 July 2019

Session 1: 08:30 - 11:00

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W01	Advances in dissolved gas management	Winemaking	Tasting	\$190	2
W02	Talking sense: new sensory methods for wine evaluation	Sensory/Consumer	Tasting	\$190	3
W03	Accelerate your wine tourism and export growth	Business/Marketing	Seminar	\$150	4
W04	Exploring regional diversity in Cabernet Sauvignon	Sensory/Consumer	Tasting	\$190	5
W05	Using maceration techniques to tailor red wine styles	Winemaking	Tasting	\$190	6
W28	What makes a wine tick? New advances in understanding flavour compounds	Winemaking	Tasting	\$190	7
W06	Rootstocks for Australian conditions	Viticulture	Tasting	\$190	8
W07	Biosecurity from the frontline	Viticulture	Seminar	\$150	9
W08	Chemical-free undervine weed control	Viticulture	Seminar	\$150	10
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Session 2: 12:30 - 15:00

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W10	Novel yeast for new wine styles	Winemaking	Tasting	\$190	12
W11	Oak alternatives: the good, the bad, the ugly	Winemaking	Tasting	\$190	13
W12	Using the latest research to grow your wine sales in China	Business/Marketing	Tasting	\$190	14
W13	Wine faults, taints and remediation	Winemaking	Tasting	\$190	15
W14	Benchmarking Australian Shiraz	Sensory/Consumer	Tasting	\$190	16
W15	Fruity vs stinky: how to manage varietal and 'reductive' thiols during winemaking	Winemaking	Tasting	\$190	17
W16	The contribution of grapevine clones to wine complexity and quality	Viticulture	Tasting	\$190	18
W17	Regional evaluation of new mildew-resistant grapevine varieties	Viticulture	Tasting	\$190	19
W18	Securing and safeguarding skills for the future	Business/Marketing	Seminar	\$150	20
W19	Enhancing biodiversity in vineyards	Viticulture	Seminar	\$150	21
W20	Making your laboratory work for you	Winemaking	Seminar	\$150	22
W21	NextGen weather and climate information for your wine region	Viticulture	Seminar	\$150	23
W22	Public health policy gamechangers	Health/Regulatory	Seminar	\$150	24

Session 3: 16:30 - 19:00

Code	Workshop title	Theme	Type	Price	Page #
W23	Advances in grape sorting technology	Winemaking	Tasting	\$190	25
W24	Bringing science to wild wine	Winemaking	Tasting	\$190	26
W25	Closures and packaging: getting it right and maximising shelf life	Winemaking	Tasting	\$190	27
W26	Ensuring wine stability	Winemaking	Tasting	\$190	28
W27	Muscat of Rutherglen masterclass	Sensory/Consumer	Tasting	\$190	29
W29	Clones and climate change	Viticulture	Tasting	\$190	30
W30	Optimising Australian sparkling wine	Winemaking	Tasting	\$190	31
W31	How to grow sales in the US wine market	Business/Marketing	Seminar	\$150	32
W32	Viti-tech's new technology to use in your vineyard	Viticulture	Seminar	\$150	33
W33	Sustainability in the Australian grape and wine sector	Viticulture	Seminar	\$150	34
W34	Wine taxation reform	Business/Marketing	Seminar	\$150	35

W01

Advances in dissolved gas management

Date: Sunday, 21 July 2019

Time: 08:30 - 11:00

Theme: Winemaking

Type: Tasting

Ticket Price: \$190

Carbon dioxide and oxygen have important impacts on wine style, quality and shelf life. Dissolved gas levels in wines are typically adjusted by manual gas injection/sparging processes. However, new equipment allowing precise in-line gas adjustment is now available. In this workshop, local and international speakers will discuss modern gas adjustment equipment. Results from work studying the influence of carbon dioxide on wine style will be presented as well as a tasting of white and red wines with different carbon dioxide levels. A talk will be given on the use of additives for the removal of dissolved oxygen and finally a presentation will be made on the intentional introduction of oxygen into red ferments including a tasting of wines produced using this technique.

Primary convenor:

Dr Simon Nordestgaard,
The Australian Wine
Research Institute

Dr Simon Nordestgaard has worked in wine industry research and development for more than a decade. This has included an engineering PhD relating to grape pressing and projects on heat stability, refrigeration efficiency, lees management and wine transport. He has a passion for winery process and equipment innovation and has taken an interest in major recent developments in gas management equipment.

W02

Talking sense: new sensory methods for wine evaluation

Date: Sunday, 21 July 2019

Time: 08:30 - 11:00

Theme: Sensory/Consumer

Type: Tasting

Ticket Price: \$190

Sensory evaluation methods used in the wine industry are generally either quite imprecise and subjective, or highly time-consuming and require specialist knowledge to run and to interpret the results. In recent years novel sensory methods have been developed, which can be carried out in one short session with the availability of tablet computers and smartphones, complex tasks can be completed simply. Attendees at this workshop will learn about new sensory methods that can be used for winery trials, quality control or product category assessments. Participants will gain hands-on exposure to several methods, assessing wines using tablet computers to show the power of these procedures.

Primary convenor:

Dr Leigh Francis, The
Australian Wine Research
Institute

Dr Leigh Francis is a Research Manager at the AWRI, where he leads the sensory science and flavour chemistry teams. Having been at the AWRI since 1988, he has authored more than 86 scientific papers and more than 200 industry journal articles, book chapters and conference proceedings. He is an affiliate Associate Professor at the University of Adelaide and an Adjunct Associate Professor at the University of South Australia.

W03

Accelerate your wine tourism and export growth

Date: Sunday, 21 July 2019

Time: 08:30 - 11:00

Theme:

Business/Marketing

Type: Seminar

Ticket Price: \$150

The key to growing wine exports and inbound wine tourism is to place desirable product for maximum consumer connection. Three core elements which facilitate this process are: (i) desirable product; (ii) placement and accessibility; and (iii) creating connection with consumers.

Six key opportunities have been selected for this workshop

- Opportunity 1: Five golden rules for entering new markets via distributors
- Opportunity 2: Finding distribution
- Opportunity 3: Telling a brand story
- Opportunity 4: Creating consumer connection and understanding the consumer journey
- Opportunity 5: Expanding your wine tourism product offerings
- Opportunity 6: Developing a simple growth plan

Primary convenor:

Darren Oemcke, Hydra
Consulting

Darren Oemcke has been working in the wine sector for 15 years in including from wine product development, logistics, wine production, tourism development, wine evaluation, marketing, market analytics, business planning and development. Darren is a founding partner of Hydra Consulting, chair of Surfing South Australia and director of wine tourism business Invina. He is a mentor in two business incubators and advises the boards of skin cancer AI startup 2nd Appinion, AI startup Ailytic, learning platform OpenTute, and imaging platform GoMicro.

W04

Exploring regional diversity in Cabernet Sauvignon

Date: Sunday, 21 July 2019

Time: 08:30 - 11:00

Theme: Sensory/Consumer

Type: Tasting

Ticket Price: \$190

This workshop will aim to capture the essence of Cabernet Sauvignon wine flavour. Cabernet Sauvignon is the third most planted grape variety in Australia and the most widely grown variety in the world. With demand for Australian Cabernet Sauvignon on the rise globally, the question of what defines our regions and styles remains compelling. We will focus on commercial wines of different styles from four diverse regions, showcasing important flavour compounds, discussing sensory attributes, and exploring the relationship between grape and wine composition and how it can be manipulated. Additionally, we will present results from various projects on Cabernet Sauvignon related to berry shrivel and the theme of managing wine alcohol under challenging conditions, including the use of consecutive harvesting, and pre-fermentation addition of water.

Primary convenor:

Dr Dimitra Capone, ARC
Training Centre for
Innovative Wine Production
– The University of Adelaide

Dr Dimitra Capone is an ARC Research Associate with The University of Adelaide's ARC Training Centre for Innovative Wine Production. She has more than 20 years of experience in aroma and flavour chemistry and has co-authored more than 50 peer-reviewed publications, as well as numerous technical articles and book chapters. Dimitra has extensive experience in both targeted and untargeted methods for the analysis of many classes of volatile compounds and their precursors in grape and wine samples. Dimitra's research has also involved some of the most analytically challenging compounds, such as potent thiols associated with 'citrus', 'grapefruit', 'smoke' and 'roasted coffee' aromas in certain wine styles. She has also been involved in the identification of compounds that were responsible for aroma attributes including plastic-like taints from various sources, and compounds important to 'green' aroma in red wine. Continuing with her passion for wine chemistry, Dimitra is currently investigating drivers of the distinctive flavours in Coonawarra Cabernet Sauvignon.

W05

Using maceration techniques to tailor red wine styles

Date: Sunday, 21 July 2019

Time: 08:30 - 11:00

Theme: Winemaking

Type: Tasting

Ticket Price: \$190

This workshop will draw together speakers who have been working on red wine maceration, aiming to carry the maceration story all the way through from grape to glass. A focus will be the impact of maceration techniques on sensory attributes and style, showing how important factors like tannin, colour, esters and 'green' characters can be dialled up or down by a chosen maceration approach. The presentations will cover topics such as oxygen during maceration, whole bunch fermentation, saignée, extended maceration, fermentation temperature, carbonic maceration and enzymes. Flash détente will be showcased as an alternative maceration technique which is not widely used in Australia at present, but for which a keen interest exists. The flash détente component of the workshop will focus on its commercial application and implications for wine style outcomes, as well as its potential benefit within the Australian context, for example the removal of 'green' characters and smoke taint. A series of wines which clearly represent the stylistic impacts of selected maceration techniques will be presented for tasting.

Primary convenor:

Dr Keren Bindon, The
Australian Wine Research
Institute

Dr Keren Bindon is a Senior Research Scientist at AWRI. She has a background in biology and plant physiology and graduated with a PhD in viticulture from the University of Adelaide in 2004. She went on to lecture in viticulture and oenology at the University of Stellenbosch, South Africa until 2008 when she joined the AWRI. Over her career she has specialised in understanding the grape to wine interface, with a focus on factors affecting the extraction and conversion of key compounds from grapes. Recently, she has participated in winemaking trials which apply traditional and novel maceration techniques to understand the impacts on wine style - from grape to glass. She has a strong interest in contextualising research to provide meaningful outcomes to the grape and wine industry, and regularly participates in extension activities.

W28

What makes a wine tick? New advances in understanding flavour compounds

Date: Sunday, 21 July 2019

Time: 08:30 – 11:00

Theme: Winemaking

Type: Tasting

Ticket Price: \$190

Wine aroma is a product of a complex mixture of compounds that have their origins in the grape but are often formed or modulated post-harvest. Participants will delve into the main aroma compounds in wine, including those that are directly extracted from grapes during winemaking, those that arise from precursors in the berry and new compounds arising from oak treatment. The assessment of these compounds as spikes in wine, water or on sniffing blotters will be a feature of the workshop, with participants using tablet computers. Grape samples and wines illustrating viticultural or winemaking effects will also be presented, together with short presentations summarising recent research outcomes on flavour compounds and ways to adjust their influence. Topics covered will include 'hazelnut' aroma and typicality of Chardonnay, 'black/white pepper' in Shiraz, 'apricot/peach' in white wines, vineyard and winery routes to adjusting fruit attributes in red and white wine, and the modulation of 'floral/citrus' flavours. Attendees will be able to test their ability to perceive several important compounds where it is known there is wide individual variation in detection levels. These will include compounds in the exciting, rapidly developing area of in-mouth flavour release from precursors that contribute to lingering fruity aftertaste in wines.

Primary convenor:

Dr Josh Hixson, The
Australian Wine Research
Institute

Dr Josh Hixson is a Research Scientist at the AWRI with expertise in chemical structure and reactivity. He obtained a PhD from the University of Adelaide looking at the generation of Brettanomyces-derived off-aroma. Since joining the AWRI in 2012 he has worked on the re-use of winery waste with a focus on phenolics, and now applies his chemistry knowledge to the modulation of flavour in the vineyard and winery.

W06

Rootstocks for Australian conditions

Date: Sunday, 21 July 2019

Time: 08:30 - 11:00

Theme: Viticulture

Type: Tasting

Ticket Price: \$190

The Australian wine industry is becoming more reliant on the selection of suitable rootstocks for long-term productivity of vineyards. Different rootstocks have different characteristics and generally there is a need to select a rootstock that is appropriate for the scion, regional and site characteristics and goals with respect to vigour, yield and wine composition. Rootstocks are important for safeguarding against the potential impacts of pests such as phylloxera and nematodes. However, there are different strains of both phylloxera and nematodes and resistance or tolerance of a specific rootstock may vary depending on the strain. Durable resistance, or resistance to multiple strains, is a goal of current rootstock breeding and development. Our major wine-grape regions are also subject to climate extremes such as drought and heat. Soil and irrigation water salinity is also an issue in some regions. It is important to select rootstocks that are adapted to water deficit, salinity and heat stress. The workshop will include a wine tasting that demonstrates the influence of different rootstocks on the quality of wine from a common wine-grape variety grafted to the rootstocks. It will look at how to select the most appropriate rootstocks for specific situations and will provide an update on the latest developments in rootstock breeding and evaluation.

Primary convenor:

Dr Mandy Walker, CSIRO
Agriculture & Food

Dr Mandy Walker is a Senior Research Scientist and Team Leader with CSIRO's Agriculture & Food business unit. After a PhD from the Australian National University and then 10 years of research at the University of Cambridge in molecular genetics, she returned to CSIRO 18 years ago. She has an international reputation in gene regulation of secondary (specifically flavonoid) metabolism in plants such as grapes and apples, including 39 publications. More recently she has turned her attention to abiotic stress resistance in horticultural plants such as grapes and almonds, as a way of using her expertise to develop tools for mitigation of climate change in primary industries.

W07

Biosecurity from the frontline

Date: Sunday, 21 July 2019

Time: 08:30 – 11:00

Theme: Viticulture

Type: Seminar

Ticket Price: \$150

With the global rise in biosecurity threats and outbreaks, it has never been more important for growers, winemakers, researchers and every member of the supply chain to improve their biosecurity knowledge and practices.

What impact would a pest or disease incursion have on your business? And what can you do to protect your vines? Hear from a range of experts about biosecurity risks, impacts and the simple activities that can help to keep your vines free from pests and diseases.

Primary convenor:

Mardi Longbottom, The
Australian Wine Research
Institute

Dr Mardi Longbottom began her career in the wine industry helping to establish her family's vineyards in Padthaway, South Australia in the early 1990s. She holds undergraduate and postgraduate qualifications in viticulture from the University of Adelaide and has extensive technical and vineyard management experience in Australia and the USA. Mardi is a Senior Viticulturist at the AWRI. For the past ten years, Mardi has focused on research and extension of wine industry sustainability projects and more recently this has included the management of biosecurity activities on behalf of Australian Vignerons (now merged with the Winemakers' Federation of Australia to form Australian Grape & Wine).

W08

Chemical-free undervine weed control

Date: Sunday, 21 July 2019

Time: 08:30 - 11:00

Theme: Viticulture

Type: Seminar

Ticket Price: \$150

Weed management in Australian vineyards has traditionally had a heavy reliance on chemical herbicide control, particularly glyphosate. With the current poor public image of glyphosate, its rye grass resistance issues, its ineffectiveness on some perennial weeds and spray drift issues, what are some effective non-chemical weed control options worth considering? A weed is simply a plant growing out of place. The traditional chemical approach to weed management is being reviewed in many vineyards. Can we change our approach to weeds so they can be used to an economic advantage in a vineyard? What non-chemical control options are proving cost effective and do they have additional benefits? What weed control technology is on the horizon? This workshop will be in three segments:

1. An evaluation of mechanical and soft chemical undervine weed control strategies with comparison data from the NSW DPI trial in 2018
2. Novel undervine weed management strategies using undervine crops, beneficial weeds (soursobs), mulching options and livestock grazing
3. Evaluation of current national chemical usage data and future weed control options on the horizon – such as robotic devices and the use of lidar for spot spraying.

Primary convenor:

Tony Hoare, The Australian
Wine Research Institute

Tony Hoare is a Senior Viticulturist at the AWRI. He has spent more than two decades working in viticulture in various roles. Tony has both hands-on commercial experience in vineyards and wine production as well as a science and extension background in wine and viticulture research. Tony has had considerable experience in evaluating and implementing innovative, non-chemical weed control measures in vineyards and will share his experiences at this workshop.

W09

Regulatory challenges for the production and marketing of Australian wine

Date: Sunday, 21 July 2019

Time: 08:30 - 11:00

Theme: Health/Regulatory

Type: Seminar

Ticket Price: \$150

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 permissions for additives and processing aids, 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 (FSANZ), Wine Australia (WA), The Australian Wine Research Institute (AWRI) and Australian Grape and Wine (AGW) will discuss common problems and present a potential checklist for exporters. Recent amendments to the Wine Australia Act and the Food Standards Code will be thoroughly examined as they have caused significant implications for the label integrity program and other compliance matters. Attendance is essential for those wishing to avoid embarrassing and costly label compliance problems.

Primary convenor:

Dr Eric Wilkes, The
Australian Wine Research
Institute

Dr Eric Wilkes is Group Manager of AWRI Commercial Services. He is a chemist with more than 20 years of experience in wine research and production and has given numerous presentations on wine stability, both from the standpoint of treating wine to achieve stability and testing it in the laboratory. He is currently involved in a number of applied research projects on the development of new testing methodologies. He is also the immediate past chair of the Interwinery Analysis Group and a co-author of the wine analysis textbook Chemical analysis of grapes and wine: techniques and concepts.

W10

Novel yeast for new wine styles

Date: Sunday, 21 July 2019

Time: 12:30 - 15:00

Theme: Winemaking

Type: Tasting

Ticket Price: \$190

Winemakers wanting to deliver unique wine styles that will appeal to the next generation of wine consumers can look to wine yeast development programs to deliver new yeast strains with targeted fermentation property improvements and desirable novel flavours. This workshop will introduce winemakers to the potential of new *Saccharomyces cerevisiae* strains and non-conventional yeast species to contribute novel flavours and aromas to wine. Winemakers will be introduced to the AWRI Yeast Breeding Program, with particular emphasis on new *S. cerevisiae* strains, interspecific wine yeast hybrids and novel non-*Saccharomyces* yeasts. The AWRI Yeast Breeding Program aims to deliver new yeast to Australian winemakers that can add complexity to wines by producing wider ranges of flavour-active metabolites. Winemaking using wild fermentations and the use of newly developed yeast strains will also be discussed. The diversity of flavour profiles seen in wild ferments is associated with the many different microorganisms that contribute to fermentation. Winemakers will present tasting sessions that showcase several different wine styles with wines made using novel yeast, wild fermentations and conventional inoculation. This workshop will assist winemakers in their search for tools that deliver a wider range of wine styles.

Primary convenor:
Dr Cristian Varela, The
Australian Wine Research
Institute

Dr Cristian Varela is a Senior Research Microbiologist at the AWRI. He completed his undergraduate degree in biochemistry at the Catholic University of Chile where he also completed a Master degree in biochemistry and a PhD in chemical engineering and bioprocesses. He has research work in Chile, South Africa, France and Canada, where he spent four months in 2015 thanks to an Endeavour Research Fellowship from the Australian Government. Cristian is a member of the editorial boards of three peer-review journals: Applied and Environmental Microbiolog,; Food Microbiology and International Journal of Food Microbiology.

W11

Oak alternatives: the good, the bad, the ugly

Date: Sunday, 21 July 2019

Time: 12:30 - 15:00

Theme: Winemaking

Type: Tasting

Ticket Price: \$190

The use of oak alternatives/adjuncts including staves, blocks, chips, barrel inserts and powder is increasing as the quality of products improves. Once produced from discarded waste from barrel production (‘sweepings from the floor’), these are now high quality products. With oak being used in 50% of all wine produced globally, alternate oak products are being used more often, to reduce production costs and at the same time lift quality.

Primary convenor:

Graeme Little, Seguin
Moreau Australia

Graeme Little commenced working in the wine industry in 1982 at Brown Brothers, Milawa in Victoria, before heading to Roseworthy to study oenology. He owned and operated his own winery, vineyard and cellar door cafe for 15 years in Gippsland. During his 36 years in the wine industry he has held multiple positions including general manager, winemaker, vineyard manager, consultant, lecturer, marketing manager and cook. In his current role as General Manager/Director for Seguin Moreau in Australia, New Zealand and South East Asia (minor) he is responsible for the importation, distribution, marketing and sales of oak-related products from Europe and USA. This has included barrels, vats and alternative oak products for wineries and spirit producers for the past 11 years. Passionate about increasing the knowledge of oak use in winemaking, he assists winemakers make better oak decisions by sharing knowledge, so they can also achieve their goals. He is a guest lecturer at the University of Adelaide, Charles Sturt University, Lincoln University and more. Graeme currently sits on the board of management committee of the Wine Industry Suppliers Association (WISA).

W12

Using the latest research to grow your wine sales in China

Date: Sunday, 21 July 2019

Time: 12:30 - 15:00

Theme:

Business/Marketing

Type: Tasting

Ticket Price: \$190

This workshop is based on Wine Australia-funded research into the Chinese market. It will benefit those thinking of exporting wine to China as well as those currently active in the China market. Participants will develop an understanding of Chinese consumer behaviour focused on wine buying and consumption. The latest research on the types of Chinese consumers most likely to adopt or increase consumption of wine, what situations drive buying wine, media usage and channel patronage and which sensory characteristics seem most favoured by Chinese wine consumers will be presented. The workshop will explain how to grow the base of imported wine drinkers and the opportunity that exists by engaging with a broader cohort of alcohol drinkers. It will discuss how to get the most out of your marketing investment, both time and money, by explaining what are the best ways to reach and engage potential wine buyers. This will be placed in the context of a review of the media and retail landscape. On completion of the workshop, participants will be prepared to plan or improve their marketing capabilities in China.

Primary convenor:

Prof. Larry Lockshin,
University of South
Australia

Professor Larry Lockshin is Professor of Wine Marketing and Head of the School of Marketing at the University of South Australia. He has published more than 120 academic articles, 250 trade articles and a book on wine marketing titled This Little Pinot Went to Market. His research interests are focused on consumer choice behaviour for wine and he is currently working on several consumer wine-related projects in China and projects on packaging issues for exporters into multiple countries.

W13

Wine faults, taints and remediation

Date: Sunday, 21 July 2019

Time: 12:30 - 15:00

Theme: Winemaking

Type: Tasting

Ticket Price: \$190

Wine characteristics should be defined by positive fruit-driven and varietal attributes, but there is always a risk of negative attributes if grapegrowing or processing issues occur. These can include 'smoky' or 'medicinal' characters from bushfire events, 'Band-Aid' or 'barnyard' characters from *Brettanomyces* spoilage and sherry-like or reductive characters that can form during wine development. This workshop will provide an overview of common winemaking taints and faults, giving participants the opportunity to experience a range of fault and taint compounds and assess how easily these can be correctly identified under blind tasting conditions. It will also explore common methods used to evaluate the impact of taints and faults and a range of wine remediation techniques that can minimise their impact and/or better prepare wines for development and ageing.

Primary convenor:
Neil Scrimgeour, The
Australian Wine Research
Institute

Neil Scrimgeour is a Senior Scientist for AWRI Commercial Services. He has a background in fine chemicals and pharmaceutical production in the UK and has worked in the Australian wine industry for the last twelve years. Neil has widespread experience in the design and management of technical performance trials for a wide range of winemaking and packaging technologies and has worked extensively in new product development, both in the wine industry and in his previous role in the pharmaceutical industry. Neil manages all packaging performance trials for the AWRI and has been responsible for the development of several key benchmarking programs for the wine industry.

W14

Benchmarking Australian Shiraz

Date: Sunday, 21 July 2019

Time: 12:30 - 15:00

Theme: Sensory/Consumer

Type: Tasting

Ticket Price: \$190

This workshop will summarise key findings from a current Wine Australia-funded research project, 'Benchmarking regional and subregional influences on Shiraz fine wines'. Sensory properties of Shiraz wines from the Barossa Valley, McLaren Vale, Heathcote, Yarra Valley, Canberra District and Hunter Valley have been detailed and compared. Comprehensive chemical analyses were performed on selected wines and correlated with sensory data to identify compound attributes associated with typicality from the geographical indications (GI) selected. In addition, the project has overlaid key geographical and climatic data from the specific region/subregion and vineyard to explain the chemical and sensory differences found. A tasting of premium Shiraz and Syrah wines will be conducted during the workshop using a new sensory method, Pivot[®] Profile. This method was used during the project, with data from tastings conducted by winemakers used to select the representative wines.

Primary convenor:

Dr John Blackman, National
Wine and Grape Industry
Centre/Charles Sturt
University

Dr John Blackman completed both his Bachelor of Wine Science degree and doctorate at Charles Sturt University (CSU), Wagga Wagga. He has taught a range of wine science, wine production and sensory subjects at CSU for more than 14 years. John is currently involved in a variety of research projects that require small-lot winemaking to determine the impact of various viticultural trials and winemaking procedures. He also is the Chief Investigator of the Wine Australia funded project, 'Benchmarking regional and subregional influences on Shiraz fine wines'.

W15

Fruity vs stinky: how to manage varietal and 'reductive' thiols during winemaking

Date: Sunday, 21 July 2019

Time: 12:30 - 15:00

Theme: Winemaking

Type: Tasting

Ticket Price: \$190

Thiols are compounds that greatly influence wine aroma and consumer preference, contributing either positive varietal characters or negative 'reductive' aromas. In this workshop, two main themes will emerge. The first will focus on modulating varietal thiols in red wine and their associated impacts on wine aroma. The second theme will address the management of 'reductive' aromas in wine through better understanding of the complex nature of copper, including its measurement with a spectrophotometer, removal during production, and oxidative and reductive activity. Case studies will be accompanied with interactive tastings that will demonstrate the effects of yeast selection on varietal thiol aromas in a red wine, as well as the effectiveness of remediation strategies on the removal of reductive aroma from red wines. This workshop will provide a means of enhancing the fruity thiols and diminishing the impact of their stinky relatives.

Primary convenor:

Dr Marelize Bekker, The
Australian Wine Research
Institute

Dr Marelize Bekker is a Senior Research Scientist at the AWRI. Marelize completed her PhD at Stellenbosch University (South Africa) focused on natural product chemistry. Marelize joined the AWRI in 2011 and her main research interests are the formation and fate of undesirable sulfur compounds in wine.

W16

The contribution of grapevine clones to wine complexity and quality

Date: Sunday, 21 July 2019

Time: 12:30 - 15:00

Theme: Viticulture

Type: Tasting

Ticket Price: \$190

This workshop will be based around tasting wines made from different clones. Varieties will include (but not be limited to) Shiraz, Cabernet, Tempranillo and Chardonnay. Viticultural data will also be provided.

Primary convenor:

Nick Dry, Yalumba Nursery

Nick studied viticulture at the University of Adelaide and after graduating in 2001 spent time with Pernod Ricard in the Riverland and then the Phylloxera and Grape Industry Board working as the Rootstock Project Manager. For the last 10 years he has managed the Yalumba Nursery and during this time has developed an intimate understanding of the processes related to vine propagation and vine improvement. Nick is passionate in his belief that 'quality begins in the nursery through the selection of the most appropriate variety, clone and rootstock and by using high quality planting material'.

W17

Regional evaluation of new mildew-resistant grapevine varieties

Date: Sunday, 21 July 2019

Time: 12:30 - 15:00

Theme: Viticulture

Type: Tasting

Ticket Price: \$190

Disease-resistant grapevine varieties will play an important role in sustainable viticulture in the foreseeable future. Social and economic pressures including ever-increasing human health awareness and the need for environmental preservation contribute to the necessity for breeding and developing disease-resistant grapevines. The costs involved in the annual spray programs to control powdery and downy mildew can drastically be reduced by establishment of disease-resistant vineyards in Australia. New red and white grapevine selections have been developed by the CSIRO and are under field evaluation in various regions across Australia by CSIRO and NSW DPI. A site in the Barossa Valley was established first, followed by a planting in the Riverina. More recently, sites have been established in Sunraysia and in the cool climate region Orange, allowing for the evaluation under contrasting climates. These selections present diverse viticultural characteristics including vegetative growth, yield parameters and time of ripening. Furthermore, these genotypes give rise to different wine styles, which can be useful as both, single varietals or blending components. The aim of this workshop is to introduce some key characteristics of the new varieties under differing regional conditions and to present the different wines made from these varieties.

Primary convenor:

Dr Gerhard Rossouw, CSIRO

Dr. Gerhard Rossouw completed undergraduate and postgraduate studies in viticulture and oenology at Stellenbosch University prior to employment in the wine industry for several years, including experiences in South Africa, Australia, California and New Zealand. He subsequently completed his doctoral studies at Charles Sturt University in early 2017 focusing on the science of carbohydrate and nitrogen utilisation in grapevines. Upon completion of his studies, he conducted further work at the National Wine and Grape Industry Centre at Charles Sturt University to improve the understanding of herbicide drift implications on grapevine physiology. Gerhard joined the CSIRO in Adelaide in June 2018 and is involved in the evaluation and demonstration of new disease-resistant grapevine varieties in different Australian grapegrowing regions.

W18

Securing and safeguarding skills for the future

Date: Sunday, 21 July 2019

Time: 12:30 - 15:00

Theme:

Business/Marketing

Type: Seminar

Ticket Price: \$150

This workshop is an opportunity to create opportunities that will shape the future of people in the grape and wine sector. It will focus on the current challenges and opportunities impacting on skills, knowledge development and sharing as well as the future education, skilled labour force and researcher pipeline. It will provide a platform for grape and wine sector leaders, including researchers, to discuss and debate issues at the heart of our long-term future. What are the incentives to pursue a career in grape and wine? How do we attract people at the ground level in viticulture and production? Where are we creating desire? What is our succession plan? Topics for discussion will include attracting and creating the new trained labour force, succession planning in business and leadership stewardship. The discussion will give rise to ideas which can spark change in how we approach attracting and maintaining the required skills for the future across all aspects of the sector, including research, to drive our sector forward.

Primary convener:

Andy Clarke, The Dirt Dude

Andy Clarke is an independent agricultural adviser at The Dirt Dude and formerly the Chief Viticulturist of Yering Station in the Yarra Valley. Andy was a Nuffield Scholar in 2015, supported by Wine Australia, and spent 16 weeks overseas studying the global agriculture sector and the management of soil structure. He is a board member of Vinehealth Australia, a regional director of Australian Society of Viticulture and Oenology, and sits on the Victorian Viticultural Biosecurity Committee, the Victorian Government WineMAC and the Yarra Valley Wine Growers Association technical sub-committee. Andy is passionate about leadership and sustainability within the agriculture industry and hosts interviews with agriculture leaders on thedirt dude.com.au.

W19

Enhancing biodiversity in vineyards

Date: Sunday, 21 July 2019

Time: 12:30 - 15:00

Theme: Viticulture

Type: Seminar

Ticket Price: \$150

Damage is caused to grapevines each season by pest insect species. Three native insectary plants, Christmas bush (*Bursaria spinosa*), prickly tea-tree (*Leptospermum continentale*), and wallaby grass (*Rytidosperma* spp.), have the potential to be used in association with Australian vineyards to enhance the biocontrol of pests. These plants support populations of predatory arthropods throughout the year and are naturally adapted to all the major wine-growing regions within Australia. The opportunity to plant selected native insectary plants could help wine-grape growers save time and resources by producing fruit with lower pest incidence, while enhancing biodiversity in their vineyards. Another way to enhance biodiversity is to incorporate suitable plants in the under-vine zone of the vineyard. Selected plants have the potential to outcompete weeds, while providing benefits in the form of improved financial returns, yields and soil quality. But what impact does this have on wine quality? We also consider ways to use sheep to help manage the vineyard floor, before and beyond budburst. Speakers from Australia and New Zealand will provide case studies, trial reports and practical information for wine-grape growers that provide some surprising results and challenge traditional thinking about vineyard management.

Primary convenor:
Mary Retallack, Retallack
Viticulture Pty Ltd

Mary Retallack is an agricultural scientist and third-generation viticulturist who brings a wide range of skills and experience from practical, research, extension and consultancy roles both within Australia and overseas over the past two decades. As Managing Director of Retallack Viticulture, Mary offers a broad range of viticultural and agribusiness consulting services throughout Australia. She is also a Director of Wine Australia.

W20

Making your laboratory work for you

Date: Sunday, 21 July 2019

Time: 12:30 - 15:00

Theme: Winemaking

Type: Seminar

Ticket Price: \$150

The options for modern wine testing laboratories are complex and expensive. This workshop will look at the tools to get the best out of your testing dollar, including how to ensure the right testing is being done at the right time through 'process driven analysis'. This workshop will also cover the latest in laboratory automation and advanced testing equipment, laboratory data management, computer systems and tools for effective quality assurance.

Primary convenor:

Dr Eric Wilkes, The
Australian Wine Research
Institute

Dr Eric Wilkes is Group Manager of AWRI Commercial Services. He is a chemist with more than 20 years of experience in wine research and production and has given numerous presentations on wine stability, both from the standpoint of treating wine to achieve stability and testing it in the laboratory. He is currently involved in a number of applied research projects on the development of new testing methodologies. He is also the immediate past chair of the Interwinery Analysis Group and a co-author of the wine analysis textbook Chemical analysis of grapes and wine: techniques and concepts.

W21

NextGen weather and climate information for your wine region

Date: Sunday, 21 July 2019

Time: 12:30 - 15:00

Theme: Viticulture

Type: Seminar

Ticket Price: \$150

Understanding how climate drivers impact your vineyard and winery across seasons, vintages and decades is vital for making good management decisions. Considerable effort is being invested in improving our understanding of our climate drivers and how they relate to grapegrowing and winemaking. On a seasonal and annual scale, improved weather forecasting methods offer the opportunity to make better tactical decisions. For example, this might be the decision whether a botrytis spray applied at flowering is likely to be justified at harvest. A better understanding of how climate drivers such as the Southern Oscillation Index are likely to impact on rainfall or temperature in your region could aid decisions on the application of additional mulch or the early removal of a cover crop. To support strategic decisions over the longer term, high resolution maps of climate projections for all Australian Geographic Indications will soon be available. These will provide support for decisions such as changing varieties or vineyard sites both within and between regions. This workshop will showcase the latest information on both short- and long-term climate trends and incite discussion on how this knowledge can be used to better manage vineyards.

Primary convenor:

Dr Paul Petrie, South
Australian Research and
Development Institute

Dr Paul Petrie has recently taken the position of Principal Scientist - Viticulture at SARDI. He leads a viticultural research program aiming to improve the resilience of Australian vineyards. This includes projects developing strategies to better manage dry winters and to understand and manage vintage compression. Prior to starting this role Paul was a Principal Research Scientist at the AWRI. He has also worked as part of the AWRI's Industry Development and Support team where he presented extension material and fielded questions from Australian grapegrowers, and as the National Viticulturist at Treasury Wine Estates. Paul grew up helping his parents establish a vineyard in New Zealand and before moving to Australia for a role at CSIRO he completed a PhD on canopy management at Lincoln University.

W22

Public health policy gamechangers

Date: Sunday, 21 July 2019

Time: 12:30 - 15:00

Theme: Health/Regulatory

Type: Seminar

Ticket Price: \$150

The saleability of wine in Australia is influenced by public health policies such as the National Alcohol Strategy and the National Health and Medical research Council's alcohol drinking guidelines both of which have undergone extensive review in the past three years. This workshop will provide attendees with an overview of public health policy changes which may impact negatively on their operating environment and provide potential solutions that they can implement.

Primary convenor:

Dr Creina Stockley, Stockley
Health and Regulatory
Solutions

Dr Creina Stockley, PhD, MBA, a former clinical pharmacologist, was Health and Regulatory Information Manager at the AWRI for approximately 28 years. She is currently a consultant to the alcohol beverage industry and an Adjunct Senior Lecturer in the School of Agriculture, Food and Wine at the University of Adelaide. In 1997, she was appointed as the Australian Government representative on the Health and Safety Commission of the Organisation International de la Vigne et du Vin (OIV) and served as President of the Commission IV Safety and Health. She has been actively involved in the preparation of alcohol policy, such as reviews of the National Alcohol Strategy, the NHMRC Australian Alcohol Guidelines and warning labelling, as well as actively being involved in wine research projects on a range of health, nutrition and safety related issues. She has presented papers at more than 115 conferences and workshops, and published more than 65 peer-reviewed papers, 85 non-peer-reviewed papers and 11 book chapters.

W23

Advances in grape sorting technology

Date: Sunday, 21 July 2019

Time: 16:30 - 19:00

Theme: Winemaking

Type: Tasting

Ticket Price: \$190

During the last 20 years there have been major developments in automated grape sorting technologies. There has also been a shift to destemming and sorting on-harvester in some regions and this shift is likely to continue. This workshop will hear from local and international speakers on the latest destemming and sorting technologies, in-winery and on-harvester. It will include a presentation on things to consider when designing a winery sorting line and talks from winemakers on their experiences. Information will also be presented on sorting technologies aimed at higher yielding vineyards and larger wineries; conditions under which automated sorting technologies have traditionally struggled. The workshop will include a tasting of wines made from grapes that have been sorted or not.

Primary convenor:

Dr Simon Nordestgaard,
The Australian Wine
Research Institute

Dr Simon Nordestgaard has worked in wine industry research and development for more than a decade. This has included an engineering PhD relating to grape pressing and projects on heat stability, refrigeration efficiency, lees management, and wine transport. He has a passion for winery process and equipment innovation and has followed the evolution of grape destemming and sorting equipment in recent years.

W24

Bringing science to wild wine

Date: Sunday, 21 July 2019

Time: 16:30 – 19:00

Theme: Winemaking

Type: Tasting

Ticket Price: \$190

Wine is a complex beverage comprising thousands of metabolites that are produced by yeasts and bacteria acting on grape must. To ensure a robust and reliable fermentation, most commercial wines are produced by inoculating grapes with specific industrial strains of the *Saccharomyces* wine yeast. However, there is a growing trend towards the historical practice of performing uninoculated or wild fermentations, in which only those yeasts and bacteria that are naturally associated with the grapes or winery are used for fermentation. Wild ferments show a far more complex progression of microbial species than inoculated wines and often display a more complex taste and aroma profile. As such, differences in the resident microflora between vineyards and wineries may have a key role in defining regional expression of wine characteristics. This workshop will provide information and examples of the microbiological differences between inoculated and spontaneous fermentations, how these differences translate into winemaking outcomes and how winemaker interventions can influence this process.

Primary convenor:

Dr Anthony Borneman, The
Australian Wine Research
Institute

*Dr Anthony Borneman is a Principal Research Scientist at the AWRI and an affiliate of the Department of Evolution and Genetics at the University of Adelaide. His research is focused on applying genomics to understand the genetic basis of phenotypic diversity in wine microorganisms, with particular focus on the wine yeasts *Saccharomyces cerevisiae* and *Brettanomyces bruxellensis* and the microbiological investigation of uninoculated wine fermentations.*

W25

Closures and packaging: getting it right and maximising shelf life

Date: Sunday, 21 July 2019

Time: 16:30 - 19:00

Theme: Winemaking

Type: Tasting

Ticket Price: \$190

Producing wines that develop in the right manner during bottle ageing and reach the consumer in the ideal state is a difficult task. Many factors can influence wine development in-bottle including the underlying chemistry of the wine, production processes used, packaging components and the rigours of the supply chain. This workshop will look at the key aspects that drive wine development during bottle ageing and how they can be effectively monitored and controlled. This will include the role of the closures used, the impact of different packaging processes and the factors that influence the formation and modulation of oxidative and reductive characters. The importance of using robust sensory evaluation techniques will also be explored. The workshop will present practical outcomes from several real industry case studies, with the opportunity to taste wines that have been produced from different technical trials.

Primary convenor:
Neil Scrimgeour, The
Australian Wine Research
Institute

Neil Scrimgeour is a Senior Scientist for AWRI Commercial Services. He has a background in fine chemicals and pharmaceutical production in the UK and has worked in the Australian wine industry for the last twelve years. Neil has widespread experience in the design and management of technical performance trials for a wide range of winemaking and packaging technologies and has worked extensively in new product development, both in the wine industry and in his previous role in the pharmaceutical industry. Neil manages all packaging performance trials for the AWRI and has been responsible for the development of several key benchmarking programs for the wine industry.

W26

Ensuring wine stability

Date: Sunday, 21 July 2019

Time: 16:30 - 19:00

Theme: Winemaking

Type: Tasting

Ticket Price: \$190

Ensuring both the heat and cold stability of wine in the marketplace continues to be a significant challenge to wine producers. This workshop will cover the latest information on testing wine for heat and cold stability, the newest products and processes to achieve stability and the latest research. It will help participants to develop the most appropriate strategies to ensure that their products remain stable, while preserving both quality and individuality. The workshop will include a tasting of a series of wine which have been treated with the new cold stabilisation product potassium polyaspartic acid (KPA).

Primary convenor:

Dr Eric Wilkes, The
Australian Wine Research
Institute

Dr Eric Wilkes is Group Manager of AWRI Commercial Services. He is a chemist with more than 20 years of experience in wine research and production and has given numerous presentations on wine stability, both from the standpoint of treating wine to achieve stability and testing it in the laboratory. He is currently involved in a number of applied research projects on the development of new testing methodologies. He is also the immediate past chair of the Interwinery Analysis Group and a co-author of the wine analysis textbook Chemical analysis of grapes and wine: techniques and concepts.

W27

Muscat of Rutherglen masterclass

Date: Sunday, 21 July 2019

Time: 16:30 - 19:00

Theme: Sensory/Consumer

Type: Tasting

Ticket Price: \$190

This workshop will present a tasting journey through Rutherglen's iconic Muscats, discovering the history, flavour profiles, techniques, house styles and personalities of Muscats classified from Rutherglen through to Rare. This is an opportunity to learn about these revered wines which are unparalleled in the Australian wine landscape. Hear from some of Rutherglen's most senior winemakers and custodians of more than 100 years of wine stock and wine history. Learn about each classification, the technical winemaking aspects and the stories of some of Rutherglen's 150+ year-old winemaking families.

Primary convenor:

John Gledhill, The Australian
Wine Research Institute

John has had a lifelong association with viticulture which developed into a career in winemaking after a work experience stint at Mitchelton wines in Nagambie. A fifth-generation grapegrower with a heritage primarily in dried vine fruit and family involvement in dried fruits research and development, this connection to grape and now wine research has come full circle with John's current role as Winemaker for WIC Winemaking Services. Graduating with a double degree in viticulture and wine science from Charles Sturt University and having spent his youth working on the family vineyard in Coomealla, John has spent the last two decades working in wineries and vineyards in Central Victoria, Yarra Valley, Sunraysia, Riverland, McLaren Vale, Langhorne Creek and the Barossa Valley. A keen personal interest in fortified winemaking has seen John participate as an Associate Judge at the 2018 Rutherglen Wine Show, incorporating the Australian Fortified Wine Show.

W29

Clones and climate change

Date: Sunday, 21 July 2019

Time: 16:30 - 19:00

Theme: Viticulture

Type: Tasting

Ticket Price: \$190

Since July 2013 researchers in South Australia, Victoria and Western Australia have been investigating the performance of Chardonnay and Shiraz clones grown in climatically diverse regions, to understand primarily how climate change may affect the production and quality of these two key varieties. The project also demonstrates how clonal selection can influence vineyard performance, wine style and consequent wine quality. After four years of research, climatic data, viticultural performance data and wine sensory data have been collated and examined. This workshop aims to present the findings from this work while also demonstrating the influence of clonal selection on wine style through a tasting of Chardonnay and Shiraz clonal wines produced by the project.

Primary convenor:

Dr Michael McCarthy, South
Australian Research and
Development Institute

Dr Michael McCarthy has extensive and many years of experience in the conduct and delivery of applied research outcomes to grapegrowers in every state of Australia.

W30

Optimising Australian sparkling wine

Date: Sunday, 21 July 2019

Time: 16:30 - 19:00

Theme: Winemaking

Type: Tasting

Ticket Price: \$190

Australian sparkling wine is currently in strong demand with an increase of 8.2% of bottles sold in 2016-2017 compared to 2015-2016 and a 37% increase over the same period in exports. Sparkling wine exports grew at six times the rate of still wine exports in 2016-2017 according to Tyson Stelzer's *Sparkling Wine Vintage Report 2018*. How do we keep up with this growing demand? This workshop will focus on new ways to streamline sparkling winemaking throughout the process. Research findings will be presented on:

- how to optimise press fractions through in-line sensing - novel tirage techniques to reduce time of lees
- managing your vineyard to optimise wine composition
- regional profiles of juice for sparkling wine
- how to manipulate foaming properties of your wine
- autolytic characters and where they come from.

The last presentation on autolytic character will be supported by a tasting of wines with expert sparkling winemakers, to further investigate this topic.

Primary convenor:

Dr Fiona Kerslake,
Tasmanian Institute of
Agriculture, University of
Tasmania

Dr Fiona Kerslake is a viticulture, oenology and cider researcher specialising in cool climates at the Tasmanian Institute of Agriculture (TIA), which is located at the University of Tasmania. Fiona is an expert on viticulture for Pinot Noir and sparkling wines. A lack of analytical methods for sparkling wine led her to develop 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. Fiona also leads the Horticulture Centre of TIA, encompassing rotational and annual horticultural crops.

W31

How to grow sales in the US wine market

Date: Sunday, 21 July 2019

Time: 16:30 - 19:00

Theme:

Business/Marketing

Type: Seminar

Ticket Price: \$150

The most recent market insights report shows Australian wine exports to the US market have decreased 8% by value and 11% by volume in 2018 compared to the previous year. The purpose of this workshop is to help wineries understand some important aspects of the US wine market by presenting the results of two projects commissioned by Wine Australia. The results from the project 'The ties that bind: building strong importer and retailer relationships to drive premium wine export sales' will provide participants with key insights on how to establish and maintain a relationship with operators in the US market. The results of the project 'Driving the strategic growth of Australian wines in the US export market' will provide key insights on the product features US wine trade (importers, distributors, retailers and restaurants) and consumers value the most when selecting a bottle of premium wine. The workshop will start with a presentation of the latest market insights on the US market and will be concluded with a panel discussion with three members of the US wine trade, who will build on the research presentations by sharing their views and suggestions on how to be successful in the US wine market.

Primary convenor:

Dr Armando Maria Corsi,
Ehrenberg-Bass Institute

Assoc. Prof. Armando Maria Corsi is a Senior Marketing Scientist at the Ehrenberg-Bass Institute. His key area of research is the analysis of consumer behaviour particularly towards wine and other premium foods and beverages, on which he has authored more than 50 refereed journal and trade articles. Armando has been chief investigator of some major projects funded by Wine Australia. His latest projects are looking at the perceptions of Australian wines and its key competitors by trade, key influencers and suppliers in the US and the UK.

W32

Viti-tech's new technology to use in your vineyard

Date: Sunday, 21 July 2019

Time: 16:30 - 19:00

Theme: Viticulture

Type: Seminar

Ticket Price: \$150

New technology offers a range of opportunities to improve productivity, efficiency and quality in vineyard management. This workshop will present case studies of a range of products and innovations. The case studies will span the entire grape production cycle, starting with non-destructive methods to assess bud fertility in order to make more informed pruning decisions. They will also cover using satellite imagery and artificial intelligence to identify vineyard blocks and monitor canopy growth and development. An easy portable technique to assess vine water status and improve irrigation scheduling will be presented, as will a suite of GIS tools to remove some of the expensive software requirements for precision viticulture. Finally, two camera-based systems will be profiled. The first is based on an action camera and can be used to assess canopy and fruit growth in the vineyard. The second can be mounted at the weighbridge to assess the quantity of disease or matter other than grapes (MOG) at delivery. These innovations are on the horizon or available to use in your vineyard now and offer grapegrowers and winemakers tools to improve productivity, efficiency and quality within their operations.

Primary convenor:

Dr Paul Petrie, South
Australian Research and
Development Institute

Paul Petrie has recently taken the position of Principal Scientist - Viticulture at SARDI. He leads a viticultural research program aiming to improve the resilience of Australian vineyards. This includes projects developing strategies to better manage dry winters and to understand and manage vintage compression. Prior to starting this role Paul was a Principal Research Scientist at the AWRI. He has also worked as part of the AWRI's Industry Development and Support team where he presented extension material and fielded questions from Australian grapegrowers and as the National Viticulturist at Treasury Wine Estates. Paul grew up helping his parents establish a vineyard in New Zealand and before moving to Australia for a role at CSIRO he completed a PhD on canopy management at Lincoln University.

W33

Sustainability in the Australian grape and wine sector

Date: Sunday, 21 July 2019

Time: 16:30 - 19:00

Theme: Viticulture

Type: Seminar

Ticket Price: \$150

The Australian wine industry has a long history of commitment to sustainable grape and wine production. Since 2009 it has had in place sustainability programs which enable vineyards and wineries to demonstrate their sustainability credentials. This workshop will bring together experts from across the grape and wine value chain and from outside the sector to present a global overview of sustainability. Participants will gain insight into the value of sustainability as presenters address the following questions: What is the link between sustainability and business performance? What is the value of data to sustainability? How important is sustainability labelling? Where should we focus our efforts in sustainability?

Primary convenor:

Dr Mardi Longbottom, The Australian Wine Research Institute

Dr Mardi Longbottom began her career in the wine industry helping to establish her family's vineyards in Padthaway, South Australia in the early 1990s. She holds undergraduate and postgraduate qualifications in viticulture from the University of Adelaide and has extensive technical and vineyard management experience in Australia and the USA. For the past ten years, Mardi has focused on research and extension of wine industry sustainability projects including the management of corporate water assets, climate risk analyses and benchmarking greenhouse gas emissions from vineyards. In her role as Senior Viticulturist at the AWRI, she manages the Australian wine industry's sustainability program, Entwine Australia.

W34

Wine taxation reform

Date: Sunday, 21 July 2019

Time: 16:30 - 19:00

Theme:

Business/Marketing

Type: Seminar

Ticket Price: \$150

By July 2019, it is likely that wine taxation reform will be back on the agenda. Clearly, this is an extremely important issue for the wine industry as it directly relates to its profitability. This workshop will discuss how the current wine tax regime works and does not work and will then consider options for reform. It will discuss pros and cons of the most likely reform options.

Primary convenor:

Will Taylor, Finlaysons

Will Taylor leads Finlayson's Wine Group. His practice has, for more than 25 years, been focused virtually solely on the wine industry. He 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 general commercial activities such as entering into supply, processing and distribution contracts. He has also had his own wine business for the last 21 years.