



Sunday, 26 June 2022 | Session 1: 08:30 - 11:00

W01	W02	W03	W04	W05	W06	W07	W08	W09	W10
Engineering/Packaging	Sensory/Consumer	Viticulture	Viticulture	Viticulture	Viticulture	Viticulture	Winemaking	Winemaking	Winemaking
Developing new beverage products for a rapidly evolving market	Techniques for developing no and low alcohol wines	Conversion to organic viticulture - is it for me?	Managing non-vine vegetation in and around the vineyard to grow resilience and deliver production benefits	Autonomous tractors and non chemical weed control	Emerging technologies to improve vineyard efficiencies	Building a climate-resilient vineyard	Next generation wineries	A palette of yeast for your wine palate	Predict and prevent - improving wine cold stabilisation across the value chain
Neil Scrimgeour The Australian Wine Research Institute	Jean Macintyre Pernod Ricard Winemakers	Marcel Essling The Australian Wine Research Institute	Geoff Gurr Charles Sturt University	Simon Nordestgaard The Australian Wine Research Institute	Vinay Pagay The University of Adelaide	Paul Petrie South Australian Research & Development Institute	Mark O'Callaghan Wine Network Consulting	Simon Schmidt The Australian Wine Research Institute	Keren Bindon The Australian Wine Research Institute
Seminar	Tasting	Seminar	Seminar	Seminar	Seminar	Seminar	Seminar	Tasting	Tasting

Sunday, 26 June 2022 | Session 2: 12:30 - 15:00

W11	W12	W14	W15	W16	W17	W18	W19	W20
Engineering/Packaging	Sensory/Consumer	Viticulture	Viticulture	Viticulture	Winemaking	Winemaking	Winemaking	Winemaking
Optimising and understanding filtration	So hot right now! Adapting to climate change with sustainable, emerging grape varieties and wine styles	Improving vineyard water use efficiency	Under-vine floor management: methods and the latest findings	Fungicide resistance in Australian viticulture	Modulating 'flint' and 'tropical' aromas and controlling 'reductive' aromas in premium Australian wines	Moving analysis from the lab to the tank	Fermentation 101: getting back to basics on fermentation management	Achieving success with canned wine products
Paul Bowyer Blue H2O Filtration	Susan Bastian The University of Adelaide	Robyn Dixon The Australian Wine Research Institute	Thomas Lines The University of Adelaide	Mark Sosnowski South Australian Research & Development Institute	Marlize Bekker The Australian Wine Research Institute	Simon Nordestgaard The Australian Wine Research Institute	Simon Schmidt The Australian Wine Research Institute	Neil Scrimgeour The Australian Wine Research Institute
Tasting	Tasting	Seminar	Seminar	Seminar	Tasting	Seminar	Tasting	Tasting

Sunday, 26 June 2022 | Session 3: 16:30 - 19:00

W21	W22	W23	W24	W25	W26	W27	W28	W29	W30
Sensory/Consumer	Viticulture	Viticulture	Viticulture	Viticulture	Viticulture	Viticulture	Winemaking	Winemaking	Winemaking
Understanding Australian terroir: Shiraz expression across a range of scales	Studying Cabernet Sauvignon: from rootstock to region	Lifting the veil on soil carbon	Trialling rootstocks for MV6 Pinot Noir from vine to wine while considering phylloxera resistance, tolerance and susceptibility	Collabriculture - the Australian wine industry's journey to developing a world-first Logical Data Model	Demonstrating practical AgTech that is vineyard ready	Update on breeding and evaluation of new mildew-resistant wine grape varieties for Australian conditions	Bioprotection and lower SO ₂ winemaking - current science and best practice	Smoke taint: the latest research	Aeration of red wine fermentations
Cassandra Collins The University of Adelaide	Dimitra Capone The University of Adelaide	Robyn Dixon The Australian Wine Research Institute	Tyson Lewis Mornington Peninsula Wine	Hans Loder Collabriculture Group	Paul Petrie South Australian Research & Development Institute	Ian Dry CSIRO Agriculture & Food	Eveline Bartowsky Lallemand	Mango Parker The Australian Wine Research Institute	Simon Schmidt The Australian Wine Research Institute
Tasting	Tasting	Seminar	Tasting	Seminar	Seminar	Tasting	Tasting	Tasting	Tasting