

AGENDA

Understanding berry ripening and wine style nexus and maximising wine quality through berry sorting technology.

Caledonian Inn, Robe

January 28, 2016

- 10:15am Arrival and registration
- 10:30am Blind tasting from NWGIC experimentation of wines from sequential harvest from warm-hot and cool-temperate regions in NSW (six wines to be tasted).
- 11:00am Optimising harvest date through use of an integrated grape compositional and sensory model. Presented by Professor Alain Deloire (NWGIC-CSU). (Co authors: Katja ŠUKLJE, Guillaume ANTALICK, Campbell MEEKS, John W. BLACKMAN, Alain DELOIRE & Leigh M. SCHMIDTKE)
- 11:30am Winegrape berry sensory assessment Sue Bell and Kerry DeGaris
- 12:30pm LUNCH
- 1:30pm Destemming and sorting technology in the vineyard and winery.
AWRI Dr. Simon Nordestgaard,
- 2.15pm Wine Tasting wine from Balnaves
- 3.00pm CLOSE