

Alternative Varieties Workshop

9.30am - 5.00pm, Friday 3rd February, 2017

Robe Bowling Club, Robe Foreshore

Cost \$80pp, including 3 tastings, morning and afternoon tea and lunch

9.30am	Introduction - why plant and make alternative varieties?	Peter Dry
	Climatic and varietal considerations	Peter Dry
	Results of Limestone Coast alternative variety study (Part 1)	Libby Tassie
	Morning tea	
	Detailed analysis of the six white varieties	Peter/Libby
	<i>White Tasting</i>	Peter/Libby
	Sourcing planting material, import requirements	Peter Dry
	Results of Limestone Coast alternative variety study (Part 2)	Libby Tassie
	Discussion about the red varieties	Peter/Libby
	Lunch	
	<i>Red Tasting</i>	Peter/Libby
	Case Study: Chalmers Wines	Kim Chalmers
	Case Study: Symphony Hill	Mike Hayes
	Afternoon tea	
	Alternative practices tasting	Kim and Mike
	closing remarks and questions	
5.00pm	close	

Varieties to be tasted: Fiano, Verdejo, Montepulciano, Prosecco, Cab Franc, Graciano, Albarino, Grüner Veltliner, Tempranillo, Blaufränkisch and Falanghina.

Book in at <http://limestonecoastwine.com.au/whats-on/avrobe/>