

Saturday 3 July 2010

Workshops

11 workshops on offer covering topics such as smoke taint, process engineering, environmental management systems, tannin, sensory thresholds, grape varieties—emerging and existing, rapid analytical methods, *botrytis*, and the role of oxygen in wine.

Workshops under the spotlight

W02—Understanding and managing smoke taint Have you been affected by fire events near your vineyard? Is it likely you could be affected in the future? This workshop provides a unique opportunity to hear from the leading researchers from around Australia on some exciting new developments that should not be missed.

Sunday 4 July 2010

Workshops (8:00 am—12:30 pm)

11 workshops on offer covering topics such as climate change, soil, wine flavour, rootstocks, pests, oak, carbon footprinting and social media for marketing wine.

Workshops under the spotlight

W12—Show us your Twitter: Using social media to sell more wine Where do you start? What should you tweet? Find all the answers on how to use Twitter and other social media to sell your wine from an industry expert. An essential workshop for any winery looking to tweet their way to sales success.

Program (1:00 pm—6:00 pm)

Session 1

Positioning for success Keynote: *Good times ahead? The next decade.* Phil Ruthven, IBISWorld. Session includes presentations on the global wine market to 2030; and the linking of technical and marketing innovations.

Session 2

Wine—harmful or healthy? WHO is listening?

Keynote: *WHO is listening?* Norman Swan, ABC. Session includes presenters from Australia, US and New Zealand.

Posters & WineTech (6:30 pm—8:00 pm)

The Welcome Reception marks the opening of both the WineTech Exhibition and the poster display. Join your peers and make your way through this spectacular display.

Monday 5 July 2010

Program (8:30 am—4:35 pm)

Session 3

Flavour, aroma and mouth-feel Presentations linking advancements in the technical aspects of wine flavour, aroma and mouth-feel from the vineyard to the consumer.

Session 4

Cutting edge technology for targeted wine style

Presentations addressing essential elements such as tools for wine style development, oxygen management, winery efficiency and the winery supply chain.

Colloquium 1 Innovation

Addressing culture development and success factors; case studies in successful innovation.

Workshops (1:45 pm—6:15 pm)

10 workshops covering topics such as natural enemies, pruning, non-conventional yeast, wine stability, labelling for export, consumer preferences, winery wastewater and how to market 'green' wine.

Workshops under the spotlight

W26—Making & marketing 'green' wine

Not to be confused with green coloured wine, this workshop guides you through some of the considerations when making the choice to add an 'environmentally friendly' product to your portfolio. Could this be the edge you are looking for?

Posters & WineTech (10:00 am—6:00 pm)

Catch up on all the things you didn't get to see.

Student Forum (5:30 pm—7:00 pm) In the wine light

An entertaining introduction to the future people and projects in grape and wine research.

Tuesday 6 July 2010

Program (8:30 am—4:30 pm)

Session 5

Practical and innovative viticulture

Presentations from speakers from Australia, US, Germany and Italy.

Session 6

Adapting to climate change and reduced water availability

Keynote: Chris Savage, E.&J. Gallo California's approach to sustainability issues, amongst other presentations on surviving heat waves and production in a changing climate.

Colloquium 2 The environment, water and sustainability

Presentations on carbon footprinting, 'big picture' discussion on water and the Murray Darling Basin, smoke taint, wastewater use and emissions trading.

Workshops (1:45 pm—6:15 pm)

10 workshops covering topics such as vineyard mechanisation, innovation, protein stability, reductive off-flavours, barrels, data analysis, Phylloxera, grapevine yields.

Workshops under the spotlight

W40—Stinky sulfurs & other stories This workshop will guide you through how reductive off-flavours are formed and controlled in wine. You will also have the opportunity to hear from keynote speakers on the latest findings of laboratory and winery trials.

Posters & WineTech (10:00 am—6:00 pm)

Conference Dinner (7:00 pm—12:00 am)

A great opportunity to network with your peers.

Wednesday 7 July 2010

Program (9:00 am—6:00 pm)

Colloquium 3 Fresh science—picked, pressed, packaged

Session 7

Soil health, organics and biodynamics

Presentations from speakers from Australia, Germany, USA and New Zealand.

Session 8

Message in a bottle

Keynote: Trends in consumer behaviour. Robin Williams AM, The Science Show. Session includes presentations on market re-energisation; 'speaking' to China; 'telling' the Australian story; the reinvention of regions from a Spanish perspective.

Posters & WineTech (10:00 am—4:00 pm)

Thursday 8 July 2010

Workshops

The last day of workshops with 11 on offer. Topics covered include vine irrigation, rootstocks, yield forecasting, white wine phenolics, laboratory efficiencies, salt in vines and wine, GM yeast, malolactic fermentation, trouble free packaging and sensory thresholds.

Workshops under the spotlight

W44—Genetically modified vines and yeast Do genetically modified vines and yeast have a place in the wine industry? Learn of their application and potential in this workshop.

