

Wednesday, 28 SEPTEMBER 2022

The Vale - Watervale Community Centre
7420 Horrocks Highway
Watervale SA 5452

11:00 am – 2:30 pm

Time	Agenda	Presenter
11:00 – 11:25	Welcome and introduction	Robyn Dixon (AWRI)
11:25 – 11:50	Managing irrigation during dry winters (and springs)	Marcos Bonada (SARDI)
11:50 – 12:15	Organic vs conventional practices compared – what's stopping you from going organic?	Robyn Dixon (AWRI)
12:15 – 12:40	White wine texture: the interactive effects of phenolics, polysaccharides, acidity and alcohol	Richard Gawel (AWRI)
12:40 – 13:15	Lunch	
13:15 – 13:40	Using maceration techniques to tailor red winemaking styles	Keren Bindon (AWRI)
13:40 – 14:05	Managing 'reductive' aromas in wine	Marlize Bekker (AWRI)
14:05 – 14:30	Winemaking with non- <i>Saccharomyces</i> yeasts	Anthony Borneman (AWRI)

Booking is essential

Please book [here](#) and for more information, please contact:

AWRI Events
Ph. 08 8313 6600 | Email: events@awri.com.au



Wine
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Wine



Robyn Dixon – Senior Viticulturist, AWRI
robyn.dixon@awri.com.au

Robyn Dixon is a Senior Viticulturist at the AWRI, with over 20 years of national and international experience in vineyard management, technical viticulture, research, and extension. Since moving back to Australia from New Zealand, Robyn has been adapting her cool climate viticulture knowledge to Australian conditions, through the management of technical and extension programs across Australia.



Dr Marcos Bonada – Research Scientist, SARDI
marcos.bonada@sa.gov.au

Dr Marcos Bonada is a Research Scientist in Viticulture at SARDI. He completed a Professional degree in Agricultural Engineering with Honours in Viticulture and Oenology in Argentina and finished his doctoral studies at The University of Adelaide in 2014. With an emphasis on applied research, he has been working on finding practical solutions to some of the most pressing problems for the wine industry. The main focus of his research has been in the area of heat stress and drought on vine physiology. Over the last years he has worked on projects seeking to identify irrigation practices that maintain productivity during dry seasons. Most recently, Marcos has collaborated on a research project identifying the drivers of Terroir in the Barossa Valley.



Richard Gawel - Research Scientist, AWRI
richard.gawel@awri.com.au

Richard Gawel initially trained as a winemaker at Roseworthy Agricultural College. Following a short career as a vintage winemaker, Richard was appointed as a lecturer in sensory science at Roseworthy and later at the University of Adelaide where he researched the perception of red wine astringency. For the last 14 years, Richard has been a research scientist at the AWRI researching the factors which influence the in-mouth texture and bitterness of wines with a particular focus on phenolics and polysaccharides.



Keren Bindon – Research Manager, AWRI
keren.bindon@awri.com.au

Keren 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 particular focus on factors affecting the extraction and conversion of key compounds from grapes. Over the last decade, 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.



Dr Marlize Bekker - Principal Research Scientist
marlize.bekker@awri.com.au

Dr Marlize Bekker is a Principal Research Scientist at the AWRI. She completed her PhD in Organic and Analytical Chemistry at Stellenbosch University (South Africa) focused on pheromone research and natural product chemistry. She joined the AWRI in 2011 and now leads a team of scientists whose research is focused on understanding the formation and fate of undesirable volatile sulfur compounds in wine and providing winemakers with tangible advice on how to increase flavour and aroma compounds associated with premium characters in wine.



Dr Anthony Borneman - Research Manager – Molecular Biology, AWRI
anthony.borneman@awri.com.au

Dr Anthony Borneman is Research Manager – Molecular Biology at the AWRI and an Affiliate of the University of Adelaide. He leads research that is focused on applying genomics to understand the genetic basis of biological diversity in winemaking, including grapevines, commercial wine yeast and bacteria and wild ferments.