

## Techniques for improving fermentation performance

Thursday, 1 December 2022

Margaret's In Town  
6 Tunbridge Street,  
Margaret River, WA 6285

9:00 am – 12:15 pm

Time	Agenda	Presenter
09:00 – 09:15	Welcome and introduction	Matt Holdstock
09:15 – 9:50	The beneficial style and performance effects of oxygen addition during fermentation ( <b>includes a tasting</b> )	Simon Schmidt (AWRI)
9:50 – 10:40	How and why we add air during fermentation ( <b>includes a tasting</b> )	Tim Fearon (Vasse Felix)
10:40 – 11:15	<b>Morning tea</b>	
11:15 - 11:40	Fermentation nutrient management	Simon Schmidt (AWRI)
11:40 – 12:15	Increasing wine flavour by foliar application of nitrogen and sulfur in the vineyard ( <b>includes a tasting</b> )	Josh Hixson (AWRI)
11:40 – 12:15	Questions	Matt Holdstock (AWRI)

### Booking is essential

Cost is \$30 (inc GST) per person with morning tea provided

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

AWRI Events  
Ph. 08 8313 6600 | Email: [events@awri.com.au](mailto:events@awri.com.au)

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