

Friday, 7 July 2023

The Vine Inn Barossa
14-22 Murray St
Nuriootpa SA 5355

9:30 am – 1:00 pm

Time	Agenda	Presenter
09:30 – 09:55	Welcome and introduction	Matt Holdstock (AWRI)
09:55 – 10:20	MLF research roundup: applications and insights from current research at the AWRI	Peter Costello (AWRI)
10:20 – 10:45	Using maceration techniques to tailor red winemaking styles	Keren Bindon (AWRI)
10:45 – 11:10	Is <i>Brettanomyces</i> able to evolve increasing sulfite tolerance?	Cristian Varela (AWRI)
11:10 – 11:45	Morning tea	
11:45 – 12:10	Scale and mealybug – what can you do to control these sap-sucking insects?	Marcel Essling (AWRI)
12:10 – 12:35	Basic principles of integrated pest management and the role of agrochemicals in causing pest problems	Marcel Essling (AWRI)
12:35 – 13:00	Weed management without synthetic chemicals	Chris Penfold (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
Australia**



Matt Holdstock – Senior Oenologist, AWRI
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Matt Holdstock is a Senior Oenologist at the Australian Wine Research Institute. Matt graduated from the Flinders University of South Australia in 1996 with a BSc, majoring in chemistry, and commenced at the AWRI in the same year. He has worked in the Analytical Service laboratory as a laboratory technician as well as supervising the laboratory for a number of years prior to moving to the Industry Development and Support group. Matt completed a postgraduate degree in Oenology in 2003 at the University of Adelaide and has worked in both the Sonoma Valley and Bordeaux. Matt currently works across both the AWRI helpdesk and extension projects.



Peter Costello - Research Scientist, AWRI
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Dr Peter Costello is a Research Scientist in Biosciences at The Australian Wine Research Institute and has worked in the Australian wine industry at research and industry level for over 30 years. He has co-authored more than 20 publications with a focus on wine lactic acid bacteria, malolactic fermentation and bacterial spoilage of wine, and his PhD (University of Adelaide) research investigated the formation of mousy off-flavour in wine by lactic acid bacteria. Other research interests have included the ecology of lactic acid bacteria in winemaking, yeast-bacteria interactions, and potential use of lysozyme to manage lactic acid bacteria populations in wine. More recent research has focused on phenotypic diversity and SO₂ stress in *Oenococcus oeni* and improving MLF efficiency.



Keren Bindon – Research Manager, AWRI
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Dr Keren Bindon 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 applying 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 Cristian Varela – Principal Research Scientist, AWRI
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Dr Cristian Varela is a Principal Research Scientist at the AWRI with more than 20 years of research experience in Chile, South Africa, France, Australia and Canada. He has expertise in areas including microbiology, bioprocess engineering and systems biology. Cristian's research record includes > 50 peer-reviewed publications, > 3,800 citations and a h-index of 31. His current research interests include isolation and characterisation of non-*Saccharomyces* yeast species and control and gene manipulation of *Brettanomyces bruxellensis*.



Marcel Essling – Senior Viticulturist, AWRI
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Marcel Essling is a Senior Viticulturist at The Australian Wine Research Institute. He provides viticulture and technical advice to the Australian wine sector as well as coordinating activities associated with the provision of information related to agrochemicals. He holds a BAgSc in Viticulture from The University of Adelaide and a BBus from Victoria University of Technology. Marcel is chair of the Agrochemical Reference Group, represents the AWRI on AgChem Access Priorities Forum, advises the Wine Industry Technical Advisory Committee and is a member of the Adelaide Hills Wine Technical Subcommittee.



Chris Penfold – Senior Viticulturist, AWRI
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Chris Penfold's roots are from a broadacre farm at Tumby Bay on Eyre Peninsula. He gained an Agriculture Degree and Postgraduate Diploma in Natural Resource Management from Roseworthy Agricultural College, and later a Masters in Agricultural Science, which was the culmination of an eight-year investigation of organic and biodynamic broadacre farming systems. In 2000 he started the journey in viticultural research, which included investigating non-chemical weed control, native cover cropping options, organic and biodynamic systems and most recently under-vine cover cropping as an alternative to the application of herbicides for weed control. After 30 years he has retired from research at the University of Adelaide and now enjoys part-time work with the AWRI and conducting organic audits for NASAA, along with some recreational flying and travel when possible.