

Understanding the impact of grapevine viruses and Enhancing fruit characters in winemaking



This two-part workshop will focus on two key themes relevant to grape and wine producers in the Stanthorpe region.

- The first session will cover stylistic options to enhance fruit characters and better manage green characters in red winemaking. This session will include a tasting of selected Shiraz wines made using different winemaking techniques. There will also be a tasting and group discussion of local wines.
- The second session will present an overview of grapevine viruses and their importance to Australian viticulture, including the impacts that viruses have on production and management decisions. There will be a focus on leaf-roll virus. The final presentation will be conducted as an in-field vineyard demonstration.

Thursday, 20 April
8:45 am – 1:00 pm

Hidden Creek Vineyard
2271 Eukey Rd,
Ballandean QLD 4382

Followed by a vineyard demonstration at Just Red Wines
2370 Eukey Rd,
Ballandean QLD 4382

Cost: Free to attend – registration is required
Morning tea provided

Booking is essential

REGISTER HERE

Program

Time	Agenda	Presenter
08:30 – 09:00	Registration and coffee	
09:00 – 10:15	Fine-tuning your red wine styles – style direction and examination of selected winemaking techniques. This session will include a tasting of 5-10 wines and a discussion panel with local winemakers.	Con Simos (AWRI)
10:15 – 10:45	Morning tea	
10:45 – 11:45	Viruses 101 – Grapevine viruses and phytoplasmas: a biosecurity challenge for viticulture	Dr Fiona Constable (DJSIR – Victoria State Government)
11:45 – 12:00	Drive to Just Red Wines for the vineyard demonstration.	
12:00 – 13:00	Monitoring and identifying grapevine viruses in established vineyards, with a focus on leaf-roll virus. In-field demonstration	Dr Fiona Constable (DJSIR – Victoria State Government)
13:00	Session close	

Participant information:

Sample identification: If you wish to bring a sample of grape leaves from your vineyard to examine and be part of the workshop discussion, please ensure the samples are sealed and in a ziplock bag.

Outdoor demonstration: This workshop will also include an in-field vineyard demonstration. Dress appropriately for the season. Wear weatherproof clothing and bring a change of shoes.

Biosecurity measures: Please ensure footwear is clean and free of soil and organic material before entering the vineyard. As a further precaution, participants will be provided with disposable booties. It is a condition of participation in the workshop that participants comply with instructions given by the vineyard owner and workshop presenters.

Presenters



Dr Fiona E Constable – Agriculture Victoria Research

Dr Fiona Constable leads the Microbiology group of Agriculture Victoria Research (AVR). She has more than 30 years of experience in plant virology and phytoplasmas of grapevines and other horticultural crops, including ecology, diagnostics and biosecurity. Her expertise is recognised and highly respected both nationally and globally.



Con Simos – AWRI

Con Simos graduated with BAppSci (Oenology) from Roseworthy Agricultural College in 1986. Con has been at the AWRI since May 2006 and brings to the position of Group Manager – Industry Development and Support considerable experience and knowledge. His prior experience includes Senior Winemaker at Casella Wines and twelve years based in Europe, making wine in eight countries. He has also completed a Master's in Business Administration.

Acknowledgements

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AWRI Events

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