

Scientific Programme

The programme is set out with plenary Keynote Sessions in the mornings, followed by concurrent Focus Sessions in the afternoons (Wednesday afternoon excepted). The Focus Sessions are related to particular Keynote Sessions as indicated by their heading. In the registration form you will be asked to indicate your preference for which Focus Session you would like to attend at this time, though delegates will be free to go to any of the sessions indicated.

Evening discussion groups

Rooms for Evening Discussion Sessions can be booked and advertised through the Symposium Secretariat. Contact info@iccs2006.org.nz for room bookings or further details

Sunday 5 February	
2.00pm – 8.00pm	Registration
5.30pm – 7.30pm	Welcome reception
Monday 6 February	
7.00am – 4.30pm	Registration
8.15am – 9:30am	Opening ceremony and addresses
9:30am – 1:20pm	Keynote sessions
	Cool Climate: Living on the edge: opportunities & challenges of cool climate winegrowing in NZ Michael CT Trought / Laura Nicolau (Marlborough Wine Research/University of Auckland, NZ)
	Winegrowing 1: Running hot and cold: grapegrowing and winemaking in contrasting climates Brian Croser (Lion Nathan Wine Group, Australia)
	Winegrowing 2: Grape to wine flavour management for cool climate wine styles Denis Dubourdiou (Denis Dubourdiou Domaines, France)
	Wine Business 1: Cool climate wine styles a hot ticket? The market niche for cool climate wines Robert Nicholson (International Wine Associates, USA)
2:05pm – 3:05pm	Poster session 1
3:15pm – 5:15pm	Concurrent focus sessions
	Cool Climate: No two seasons are alike: understanding and managing the impacts of seasonal variation in cool climates
	Wine Business 1: Managing the market: international case studies
	Winegrowing 1: Clones and cultivars for cool climates
	Winegrowing 2a: Deconstructing aromas of cool climate Sauvignon Blanc
	Winegrowing 2b: Chemical & microbial wine flavour defects: identification, prevention & recovery
5:30pm – 7:00pm	Regional wine tasting
6:30pm – 7:30pm	Evening discussion groups
Tuesday 7 February	
8:45am – 12:40pm	Keynote sessions
	Winegrowing 3: Management options for cool climate vineyards: present and future perspectives Richard Smart (Smart Viticulture, Australia)
	Wine Business 2: Taking a stand: making your mark in the market Paul Dolan (Mendocino Wine Group, USA)

Tuesday 7 February (continued)

	Winegrowing 4: Getting the sparkle into grapes: growing for sparkling wine Michael Mackenzie (Champagne Jacquesson, France)
	Winegrowing 5: Bubble in the bottle: sparkling wine styles To be confirmed
1:40pm – 2:40pm	Poster session 2
2:45pm – 4:45pm	Concurrent focus sessions
	Wine business 2a: Bringing the horse to water: finding new consumers
	Wine business 2b: Wine online: growing your business with e-commerce
	Winegrowing 3: Selecting cool climate sites: more important than choosing your spouse!
	Winegrowing 4: International experiences in sparkling wine grape production
	Winegrowing 5: Breakdown: factors affecting autolysis in sparkling wine
6:30pm – 7:30pm	Evening discussion groups

Wednesday 8 February

8:45am – 12:40pm	Keynote sessions
	Winegrowing 6: Tools of the trade: developing and incorporating mechanisation into intensely managed cool climate vineyards Justin Morris (Institute of Food Science and Engineering, University of Arkansas, USA)
	Winegrowing 7: Ice wine: the frozen truth Gary Pickering (Cool Climate Oenology & Viticulture Institute, Brock University, Canada)
	Wine Business 3: Crafting terroir: people in cool climates, soils and markets Warren Moran (University of Auckland, New Zealand)
	Wine Business 4: What makes cool climate wines cool climate wines? A wine writer's perspective Ch'ng Poh Tiong (The Wine Review, Singapore)

Afternoon free to enjoy the sights of Christchurch or participate in one of the partner programme activities, see page 24

6:00pm – 10:30pm	Social event: Chill Out Wednesday
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Thursday 9 February

8:45am – 12:40pm	Keynote sessions
	Winegrowing 8: Future considerations for disease control Doug Gubler (University of California, Davis, USA)
	Winegrowing 9: Integrated production systems Andries Tromp (ARC Infruitec-Nietvoorbij, South Africa)
	Winegrowing 10: Green compounds from grapes Malcolm Allen (Charles Sturt University, Australia)
	Winegrowing 11: The right tools for the job: dealing with cool climate wine styles David Wollan (Wine Network, Australia)

Thursday 9 February continued

1:40 – 2:40pm

Poster session 3

2:45pm – 4:45pm

Concurrent focus sessions

Wine business 3: Cool climate claims: making meanings from vineyard to table

Winegrowing 6: Taking mechanisation research into the vineyard

Winegrowing 7: Ice wine production practices

Winegrowing 8: Grapevine trunk diseases

Winegrowing 10: Perceptions of green characters by wine consumers

5:30pm – 7:00pm

Regional wine tasting

6:30pm – 7:30pm

Evening discussion groups

Friday 10 February

8:45am – 12:25pm

Keynote sessions

Wine Business 5: Will consumers learn to like cool climate wines, or will we have to teach them?
Larry Lockshin /Anthony Spawton (University of South Australia)

Winegrowing 12: Weathering the weather: managing weather related grapevine damage
G Stanley Howell (Michigan State University, USA)

Winegrowing 13: Leading by a nose: commercial realities and sensory analysis of wine
Isabelle Lesschaeve (Cool Climate Oenology & Viticulture Institute, Brock University, Canada)

Closing and unifying remarks

Sakkie Pretorius (Australian Wine Research Institute)

Passing of the torch to the next symposium convenors

Rengasamy Balasubramaniam (ICCS 2006 Organising Committee, New Zealand)

1:25pm – 2:25pm

Poster session 4

2:30 pm – 4:30pm

Concurrent focus sessions

Wine Business 5: Terror or terrior: how can we teach consumers to love cool climate wines

Winegrowing 9: Problems and pitfalls of cool climate integrated production systems

Winegrowing 11: Microoxygenation for influencing wine character

Winegrowing 12: Keeping out of the cold: frost damage, prevention and recovery

Winegrowing 13: Commercial experiences with incorporation of sensory data into business plans

7:00pm – late

Symposium dinner and evening extravaganza!

Saturday 11 February

Post-symposium tours commence