



PROGRAMME

WELCOME

Keynote speaker
sponsored by:



LAFFORT

l'œnologie par nature

SESSION 1

sponsored by:



MORNING TEA BREAK

SESSION 2

sponsored by:

Viniflora® Sparta™ by

CHR HANSEN

Improving food & health

LUNCH BREAK

08:30 **Registration & Refreshments**

08:55 **Welcome & Introduction**

Jeff Sinnott

9:00 **Keynote address - Sparkling Wine - A Snapshot**

Ed Carr

Viticulture - Chair Dr Mark Krasnow

9:30 **Vineyard Requirements for Sparkling Wines**

Mike Collins

9:40 **Regional Specificity in New Zealand Sparkling Wines**

Jeff Clarke

9:50 **A Winemaker's View of Regional Character in**

Marlborough Sparkling wines - including wine tasting

Jamie Marfell

10:10 **Tasting of Australian & New Zealand Sparkling Wines**

Panel

10:50 **Morning Tea**

Base Wine Processing - Chair Evan Ward

11:20 **Base Wine Preparation - including base wine tasting**

Louisa Rose

11:50 **Blending - including base wine tasting**

Ed Carr

12:20 **Lunch**



PROGRAMME *continued*

SESSION 3

sponsored by:



Winemaking Methode Traditionelle - Chair Jenny Dobson

- 13:10 **The Impact of Yeast Strain on Secondary Ferment**
- including tasting of 6 wines
Andy Petrie / Bruce Abbott
- 13:45 **An Evolution of Yeast Autolysis Over Time**
- including tasting of 6 wines
Jane De Witt
- 14.25 **Experience of Closures**
Lee Dobson
- 14:35 **Afternoon Tea**

AFTERNOON TEA BREAK

SESSION 4

sponsored by:



Production Technology - Chair Andy Petrie

- 14:50 **Charmat**
Sharon Goldsworthy
- 15:05 **Transfer & Carbonation**
Jane de Witt
- 15.20 **Alternative Styles**
Steve Voysey
- 15:40 **Tasting of 6 Wines** - selected from this class
Panel
- 16:20 **Wrap Up**
Dr David Jordan
- 16.30 **NZSVO 2018 AGM**

SESSION 5

sponsored by:



TASTING

- 16:45 **Informal Tasting**
Methode Marlborough

Fermentation product
supplied by:



Sparkling water
supplied by:



Glassware
supplied by:

