

<u> </u>	Rosé Techr						
Date:	10/11/2020						
Theme:	"Smell the Ro	sés"					
Coffoo	0.000.00						
Coffee	8:00am	LENGTH	TODIC	DETAILC	11	CDEAKED	CLIAID
	TIME	LENGTH		DETAILS	# wines	SPEAKER	CHAIR
Session 1	8:25am	5	Wine Service				
Welcome		5	Welcome Mihi & Introduction			Jeff Sinnott, NZSVO President	Jeff
	8:35am	25	The Global Rosé Market	What makes rosé so hot right now?	5	Clive Weston, Negociants NZ	
	9:00am	20	TASTING & Discussion				
				Characterising critical points in rosé			
	9:20am	20	Viticultural Overview	production	0	Glen Creasy, Sabrosia SAS, France	
	total session	75					
	9:40am MORNING						
	TEA	30 MINS					
Session 2	10:05am	5	Wine Service				
	10:10am	25	Setting the Standard	Styling Rosé - A French Take	6	Kirsten Creasy, Sabrosia SAS, France	Mark
	10:35am	20	TASTING & Discussion			co-host: Glen Creasy	
	10:55am	5	Wine Service				
	11:00am	20	Rosé Composition	Chemical & sensory profiles of rosé		Jiaming (James) Wang, Labstat International	
	11.00					co-hosts: Tanya Rutlan, Bragato Research Institute & Olaf Schelezki,	
	11:20am	20	TASTING & Discussion			Lincoln University	
	total session	95					

	11.40am						
	LUNCH	1 HOUR					
Session 3	12:35pm	5	Wine Service				Jane
			Rosé - What's Your Value	Exploring mouthfeel, finding the			
	12:40pm	30	Proposition	sweet spot	3	Brett Fullerton, Selaks	
	1:10pm	5	Wine Service				
				Fruit & juice handling, saignée, skin			
	1:15pm	30	Natural Rosé Winemaking	contact	4	Rosie Menzies, Carrick	
	1:45pm	5	Wine Service				
				Fermentation options for irresistible			
	1:50pm	30	Yeast Selection	Rosé	5	David Foes, Marisco	
	total session	105					
	2:20pm						
	afternoon						
	tea	30 MINS					
Session 4	2:45pm	5	Wine Service				Heler
			Innovation in Rosé Production:	Winemaking trial - Whole berry			
	2:50pm	15	PART 1	inclusion	3	Kathrin Jankowiec, Villa Maria	
	3:05pm	5	Wine Service				
			Innovation in Rosé Production:				
	3:10pm	15	PART 2	Winemaking trial - Nutrients	3	Patricia Miranda-Taylor, Wither Hills	
			Making Rosé for the New		1 (not		
	3:25pm	20	Generation	What do Millennials want?	poured)	Cath Archer, Joiy Wines	
	3:45pm	5	Wine Service				
	3:50pm	20	Modern NZ Rosé	Isle of Beauty - a case study	3	Dave Clouston, Two Rivers	
						Dr David Jordon, Vine to Wine to	
	4:10pm	5	Closing ceremony (2)			Market	
	total session	90	TASTING:	Included in talks			
AGM	4:30pm		AGM commences				