

PROGRAMME
Day One

NZSVO Technical Workshop

8.30am – 5.00pm
Coffee and conversations from 7.30am

08.30 MIHI WHAKATAU

08.40 **INTRO: SETTING THE SCENE** | Emma Jenkins MW – How far have we come and where will we go?

SESSION 1: GREEN & RIPE

09.15 Steve Flamsteed – Director, Wine Network Consulting Australian view point, vineyard and winery

09.45 Julian Grounds – Craggy Range Vineyards NZ experience from an Australian

10.05 Tasting and discussion

10.35 MORNING TEA

SESSION 2: STRUCK MATCH

11.00 Dr Tracey Siebert – Australian Wine Research Institute The chemistry and the winery experience

11.30 Dr Rebecca Deed – The University of Auckland Sulphur chemistry from a biological/yeast point of view

12.00 Tasting and discussion

12.30 LUNCH

SESSION 3: TOURING NZ

01.30 Chris Scott & Claire Pinker – Church Road Chardonnay at different price points

01.50 Dom Maxwell & Mike Saunders – Greystone Wines An organic and regional point of view

02.10 Brian Bicknell – Mahi Wines Growing and making Chardonnay from different sites

02.30 Tasting and discussion

03.15 AFTERNOON TEA

SESSION 4: TOURING NZ

03.25 Todd Stevens & Rosie Finn – Neudorf Vineyards Evolution, vineyard, winery and market

03.45 Paul Mason & Dave Shepherd – Martinborough Vineyard Evolution, vineyard, winery and market

04.05 Tasting and discussion

04.35 **CLOSE: THE FINAL STIR** | Emma Jenkins MW – Discovery and question marks

The Great Chardonnary Celebration in the Toitoti Laneways

5.00pm – 7.00pm