



**Training Centre for Innovative Wine Production
presents to the Barossa Valley wine region**

Wednesday 20 November 2019, Barossa Campus, Nurioopta

9:00 – 9:15	Welcome and introduction from TC-IWP Director	Prof Vladimir Jiranek
Winemaking		
9:15 – 9:45	An integrated approach to achieving lower alcohol levels in wine	Dr Renata Ristic
9:45 – 10:00	Exploiting the indigenous microbiology of grapes	Dr Krista Sumbly
10:00 – 10:30	Characterising the distinctive flavours of Cabernet Sauvignon	Dr Dimi Capone/Lira Gonzaga
10:30 – 10:45	Alternate strategies for achieving protein stabilisation	Yihe Sui (Eva S.)
10:45 – 11:00	Optimising extraction processes during red winemaking	Dr Richard Muhlack
11:00 – 11:05	Mathematical modelling to enhance red winemaking efficiency	Rachael Tindal
11:05 – 11:45	Morning tea	
Viticulture		
11:45 - 12:00	Water and nutrient flow through the vine affects berries	Dr Zeyu Xiao
12:00 – 12:15	Molecular genetic control of grapevine bud fruitfulness	Xiaoyi Wang (Eva W.)
12:15 – 12:30	Managing berry heterogeneity	Claire Armstrong
12:30 – 12:35	The roles of potassium in berry ripening and cell vitality	Yin Liu
12:35 – 12:45	Concluding remarks from TC-IWP Director	Prof Vladimir Jiranek
12:45 – 13:45	Lunch	



The ARC Training Centre for Innovative Wine Production

Through a second round of funding the Australian Research Council Training Centre for Innovative Wine Production will focus on new and age-old challenges to grape and wine production that could be divided into two broad themes: i) responding to environmental challenges and ii) increasing profitability. A number of projects will investigate viticultural issues such as planting the right material, ensuring vine field survival and performance and enhancing wine quality. Other projects will provide novel tools to tailor wine composition and increase efficiency in the winery. To address the above we have assembled an outstanding multi-disciplinary team of researchers and industry partners spanning the value chain from grape growing to wine processing, through basic and applied topics. Our team is located across two nodes: one centered at the University of Adelaide's Waite campus, which forms part of the Wine Innovation Cluster, and the second at the National Wine and Grape Industry Centre at Charles Sturt University. Outcomes from research within the Centre will build Australia's competitive edge, by sustainably boosting the wine industry's profitability and resilience to challenges, while providing excellent research training and greater innovation capacity through creative, multi-disciplinary research over five years (2018 – 2023). We aim for greater returns from existing vineyard/winery resources with lower costs and a reduced environmental impact.

Explore our research in more detail by viewing the link below:

www.ARCwinecentre.org.au

The ARC Training Centre for Innovative Wine Production is funded by the Australian Government through the Australian Research Council's Industrial Transformation Research Program (project number IC170100008). We acknowledge and thank the ARC and all of our research and industry partners for their generous support.