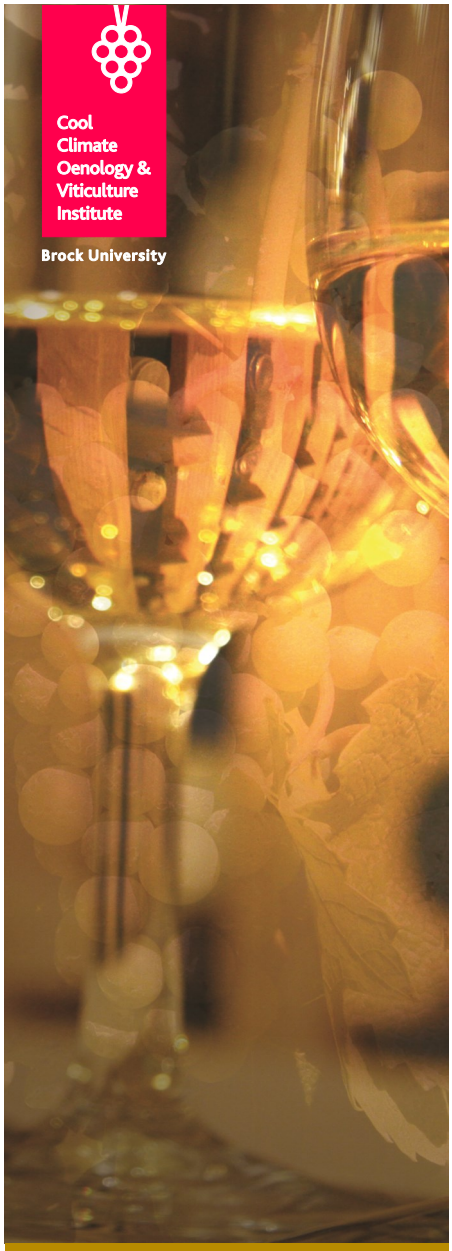

Master class

Master class:

Viticulture for sparkling wine quality

Purpose

Sparkling wine production in Ontario is on the rise with many more VQA table wine producers entering into this market. At a time when consumer interest is also exploding, we will take this opportunity to explore factors in the vineyard. Join Fiona Kerslake and Jim Willwerth for a viticulture master class with subjects including (but not limited to) crop load, leaf removal, pruning and training systems with an emphasis on sparkling wine quality.

Who should attend? Grape growers, vineyard workers, winemakers, winery and cellar staff, viticulture and oenology students, researchers and lecturers.

Date: Tuesday June 9, 2015
Location: Brock University, Academic South Room 216

Agenda

9 a.m.	Refreshments and sign in
9:30 a.m.	Fiona Kerslake, PhD, Research Fellow, University of Tasmania and the Tasmanian Institute for Agricultural Research, Australia. Topic: Viticultural effects on sparkling wine quality in cool climates
12 p.m.	Jim Willwerth, PhD, Senior Scientist in Viticulture, Cool Climate Oenology and Viticulture Institute (CCOVI), Brock University Topic: Soils, clones and rootstocks for sparkling wine: Ontario research trials
12:30 p.m.	Session concludes

Registration

Cost is $25 (plus HST, cost includes parking and coffee break).
Web registration is required. Credit card or cheque payment options.

For more details and to register please go to:
brocku.ca/ccovi/outreach-services

Speaker bio:

Fiona Kerslake is a viticultural Research Fellow in the Perennial Horticulture Centre at the Tasmanian Institute of Agriculture in southern Australia.

Her PhD investigated the effects of vineyard cultural practices on Pinot Noir fruit and wine composition. She has worked on a large research project examining the effect of vineyard cultural practices on Pinot Noir and Chardonnay grapes for sparkling wine production.

Fiona is currently working on a project investigating the effect of climatic events on fruitfulness in sparkling Pinot Noir and Chardonnay.