

ENROLMENT FORM

PERSONAL DETAILS

TitleFirst name

SurnameStreet.....

Suburb.....P'code.....

e-mail.....

TelFax

Mob

Signature:

COURSE SELECTION

Price inc GST

Melbourne based classes

Nº participants	Course	Cost per person
<input type="checkbox"/>	Basic intensive 2-day	\$495.00
<input type="checkbox"/>	1-day red wine	\$295.00
<input type="checkbox"/>	1-day white wine	\$295.00
<input type="checkbox"/>	Advanced red wine 7 nights	\$550.00
<input type="checkbox"/>	Advanced white wine 7 night	\$550.00
<input type="checkbox"/>	Sparkling wine 4 nights	\$495.00
<input type="checkbox"/>	Wine tasting for winemakers	\$295.00

PAYMENT DETAILS: Amount:

Cheque enclosed payable to *Australian Winemakers*

Please debit my credit card, number:

...../...../.....

Expiry:/.....

SEND FORM TO:

Fax: (03) 8405 9001 Post : Australian Winemakers

47 Yale Drive Epping Vic 3076

or e-mail to: richard.webb@australianwinemakers.com.au

Terms and conditions:

Registration is not complete until payment is received. Cancellations will be accepted if made 7 or more days prior to course start and will incur a \$50 handling fee. No refund will be given for cancellations after that time.

WINE SCHOOL PROGRAM

Melbourne classes venue: 158 Wellington Rd,
Clayton Victoria 3168



BASIC WINEMAKING:

Intensive two day course

Introduction: Flowsheet, grape composition

Must handling: Destem, crush, drain, must adjustment, pH, pressing

Yeast: Selection, hands-on preparation, inoculation.

Fermentation: Yeast and Malolactic, nutrients, temperature control, bacteria selection and culture.

Maturing: Racking, oak storage, sulphur dioxide, filtration, bottling.

Laboratory: Sugar, pH, acidity, alcohol measurement.

Tasting: Acid, sugar, tannin, Varietal wines

ADVANCED WINEMAKING:

Intensive courses, red and white wine, one day each.

Review: of basic winemaking.

Bench trials: Bentonite, protein fining, H₂S treatment, tannin addition.

Techniques: Extended skin contact, lees stirring, saignée, carbonic maceration, cold soak.

Wine faults: VA, oxidation, bacterial, H₂S, hazes, deposits.

Reason for faults, how to recognize and prevent / cure.

Tasting: Acid, tannin, fining trials, blending, Judging.

!NEW – WINE TASTING FOR WINEMAKERS – NEW!

We believe there are only two limitations to wine quality – the quality of the grapes, and the ability of your palate. So while most tasting classes are designed to sell you wine, ours is designed to help your winemaking by developing your palate. Graduated palate exercises lead into tutored tastings of varietal wines with the emphasis always on wine making issues.

ADVANCED RED WINEMAKING:

Seven weeknights (usually Tuesdays) over eight months.

Review: of basic winemaking.

Hands-on: All stages. You make the wine!

Techniques: Extended skin contact, saignée, Carbonic maceration, cold soak.

Laboratory: Total acidity, pH, Bé, SG, Malic acid by TLC, free SO₂, % alc, test your own wine.

Tasting: Acid, tannin, sensory evaluation, Benchmark wines, faults.

Value: You take home wine valued at over \$150!

ADVANCED WHITE WINEMAKING:

Seven weeknights over six months.

Review: of basic winemaking.

Hands-on: All stages. You make the wine!

Techniques: Skin contact, refrigeration, lees stirring, partial MLF, blending.

Laboratory: Total acidity, pH, Bé, SG, Malic acid by TLC, free SO₂, % alc, test your own wine.

Tasting: Acid, tannin, sugar, sensory evaluation, Benchmark wines, faults.

Value: You take home wine valued at over \$150!

SPARKLING WINEMAKING:

Course over four nights, or intensive course over two days.

Review: of basic winemaking

Base wine: Methode Champenoise juice handling, fermentation, stability, assemblage

Bottle ferment: Yeast culturing, riddling aid, tirage bottling

Disgorging: Riddling, neck freezing, disgorging, dosage

Tasting: Acid, sugar, SO₂, sensory evaluation, Benchmark wines, faults.