



2009 10th Canberra International Riesling Challenge

at the
Hyatt Hotel Canberra
12-17 October 2009
The 2009 Challenge invites
entries from Riesling
producers around
the World.

For online entries, classes
and conditions of entry, see
www.rieslingchallenge.com

Entries close Friday 17th July.

RIESLING EXCELLENCE: MAKING AND MARKETING SYMPOSIUM
at the Hyatt Hotel Canberra.
Thursday 15 - Friday 16 October 2009
Join us in participating in the 10th Anniversary Riesling Challenge
Symposium - a not for profit event.
Speakers from Australia and Germany and wines from the world.
Brought to you by Charles Sturt University, Australian Wine
Research Institute and Canberra International Riesling Challenge.
Details:
2 nights accommodation at the Hyatt Hotel Canberra, morning, lunch
x2 and afternoon tea, ticket to Award dinner, ticket to wine tasting,
entry to symposium. Cost: \$990 incl GST
Morning tea, lunch and afternoon tea, ticket to award dinner, ticket
to winetasting, entry to the symposium. Cost: \$550 incl GST

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**WINE INDUSTRY
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The journal for wine industry professionals

Survey: Wine blogs - users' perceptions

Although wine blogging is not new, it is lacking in thorough, meticulous research. Despite the fact that wine bloggers have attempted to gather information on the wine blogging community, these surveys are often lacking rigour.

Tracy Rickman, a Consumer Research doctoral candidate at Auburn University in the United States is working on a dissertation about wine blogs as an information source.

Readers are invited to participate in Rickman's research study about users' perceptions of wine blogs.

To participate, complete the online survey at <http://dbm.questionpro.com>. It takes about 10 minutes and will no doubt provoke other thoughts for the participant.

If you have any questions about this study, contact Tracy Rickman, at rickmta@auburn.edu.

Automated barrel cleaner performs well in vintage 2009

In the December 2008 issue of *Grapegrower & Winemaker*, journalist Katherine Lindh visited the new automated barrel cleaning system at Penard Ricard Pacific's Richmond Grove winery in the Barossa. Six months down the track, we talk to Peter Policki, technical engineer manager at Orlando Wines, to find out how the system has been operating since its inception last year.

The new automated cleaning system for wine barrels was installed at Richmond Grove in November 2008. The company responsible for manufacturing the machine is Spanish company, EKINSA – Equipamientos Industriales, SA.

"The installation has saved time and labour when compared with our old methods," Policki said. "It is a strategic automated piece of equipment that encourages us to fill and empty at the same time thereby maximising the barrel efficiency."

In addition to reducing barrel hall labour costs and improving OH&S practices, operational benefits have included high extraction efficiencies from barrel emptying, confidence that the barrels are getting cleaned and used, and a barrel emptying and refilling system which is completely operator isolated. These operational benefits will enable Richmond Grove to make a quick payback on their investment.

"We had the normal commissioning problems to begin with, largely due to the variation in barrel sizes (i.e. the EKINSA machine uses a lot of electronic sensors to detect certain barrel positions), but now it is all working well.

"We have used the machine to full capacity, emptying and filling the operation at 60 barrels per hour, and it has been fine."

Policki said the only problem the team at Richmond Grove has encountered with the machine is with the fill pumps, which were changed from positive displacement to centrifugal pumps.

"If there was anything that I could change on the machine, it would be the filling tubes. I think they could be improved. However, all in all, I would definitely recommend this machine to others," he said.

The EKINSA automated barrel cleaning systems are exclusively distributed by Australian & New Zealand Winemakers P/L. For more information, contact Paul Baggio on (03) 8405 9000 or visit www.ausnzwinemakers.com