

TECHNICAL SEMINAR

On **Friday 10th June** Lallemand will host its Technical Seminar at Denbies Wine Estate in Dorking, Surrey. The seminar is aimed at UK wine producers seeking new ideas to enhance quality wine production.

Three international speakers, who are specialists in their field, will each present a session that will be sure to make for an illuminating and informative forum. The seminar will be followed by an informal light lunch.

9:00 am**Registration - tea, coffee and pastries****9:30 am****Daniel Granès, Scientific Director, Groupe ICV , France****How to keep your Rosé wine, rosy.**

An in depth look at how to maximize the aroma, maintain the colour and longevity of your rosé wine, both still wines and sparkling wine base. Managing oxygen and SO₂, and choosing the right yeast play a critical role in presenting a wine that can withstand the rigours of today's distribution networks or even just having a wine to be proud of from a local wine store.

Please bring a rosé wine to share and discuss, if you can.

10:30 am**Sibylle Krieger-Weber, R&D Bacteria, Lallemand Germany**

Cool climate wines have a specific set of challenges with regards to a successful ML fermentation. Lower pH's and high acidities can challenge the bacteria as well. Sibylle will review the key factors to helping your bacteria give you the desired sensory goal by selecting the correct bacteria strain, the need for specific nutrition with many other golden tidbits to share from her several decades of research and practical experience, and her love for her bacteria 'kids'. A tasting of wines will be included.

11:30 am**José-Maria Heras, R&D- Applications, Lallemand Iberian Peninsula**

A unique look at the yeasts from the Iberian sparkling wine industry, and some new insight into using non-Saccharomyces yeast to enhance flavours and bubbles in your sparkling wine. This will leave you wanting more information and open your eyes to the world beyond the stalwart wine yeast, Saccharomyces. Tasting of wines will be included.

12:30 pm**Lunch**

Places are free but numbers are limited so get in early and book your seat with

Mike T. 01306 879829
(E. hq@litmuswines.com)