

Lifting the Lid on Fermentation: A Masterclass in wine fermentation and microbiology

Fermentation is the central process in winemaking and yet it is often viewed as something that 'just happens'. In fact, wine microbiology and fermentation is a rich and fascinating area crucial to wine quality and subject to many developments. In today's world of wine the prevalence of 'natural', Lo-Fi, minimal intervention, 'wild' yeast fermented wines have left the drinking public (and even us, as Sommeliers) bamboozled about what these theories actually mean within the wine that's in your glass.

This masterclass will show blind scientific trials from all over the world that give you an in depth look at wine microbiology, its impact on fermentation and the subsequent results in the characteristic of the wine. The tasting will show you the ways of identifying what stressed ferment and other microbiological signposts taste like, where 'wild' yeast in the vineyard and winery come from and what percentage of them are actually fermentable yeasts.

Presenting you with all the information, so that as Sommeliers, you can make an informed decision about the wines you are trying.

A must for anyone wanting to take the next level in their sensory development or wanting background into the microbiological level of fermentation.

Join us to learn more about the role of yeast and bacteria in contemporary winemaking:

- Review the basics about wine fermentation and microbiology with Jason Amos and Dr. Eveline Bartowsky
- Learn more about the role micro-organisms play in wine-making, and how boosting their performance can effect significant improvements to the quality and site expression of wine, with Sam Harrop MW

TICKETS

**\$15 for members of Sommelier Australia,
and \$25 for non-members**

DATES

Sunday, 22nd October 2017- Hobart, TAS – 3pm – MONA - Eros Room, Ether Building
Monday, 23rd October 2017- Sydney, NSW – 3pm – Location TBC (Possibly PDR at Nomad)
Tuesday, 24th October 2017- Melbourne, VIC – 2pm – Cutler and Co PDR

PRESENTERS

Jason Amos – Managing Director of Australia, NZ & SE Asia for Lallemand Australia
Sam Harrop – Winemaker and New Zealand, MW
Samantha Payne – Sommelier Consultant and Wine Communicator
Dr Eveline Bartowsky – Applied Microbiologist at Lallemand Australia

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