


| THURSDAY 10 November | | | |
|----------------------------|---|---|--|
| 7:30 – 8:30 | REGISTRATION - coffee/tea | | |
| | OPEN SESSION | | |
| 08:30 – 08:40 | Opening – Congress Chairperson | | |
| 08:40 – 09:25 | Nick Dokoozlian – <i>Integrated wine grape production systems in California: A Twenty year Evolution</i> | | |
| 09:25 – 10:10 | Patricia Osidacz – <i>Do consumer preferences change as a result of increased wine experience?</i> | | |
| 10:10 – 10:55 | Beatriz Machado - <i>Revealing the Secret Preferences for Top-rated Dry Red Wines through Sensometrics</i> | | |
| 10:55 – 11:30 | TEA BREAK | | |
| 11:30 – 12:30 | AGM SASEV | | |
| 12:30 – 14:00 | LUNCH | | |
| 14:00 – 15:30 | WO1 (90) [Magnifica 1] Consumer driven wines through sensory analysis | WO3 (50) [Magnifica 2]  S.A. Chenin blanc – Diversity Profiles | WO2 (90) [Magnifica 3] Climate change, water & waste water management and alternative energy |
| 15:30 – 16:00 | TEA BREAK | | |
| 16:00 – 17:30 | <i>continue</i> / Consumer driven wines | WO3 (50) [Magnifica 2] <u>PART 2</u> Vino Flow Max – a new wine filtration enzyme and its benefits and experience in different parts of the world | <i>16:00 continue</i> / Climate change |
| FRIDAY 11 November | | | |
| 08:00 – 08:30 | REGISTRATION - coffee/tea | | |
| | OPEN SESSION | | |
| 08:30 – 09:15 | Paul Kilmartin – <i>Sauvignon blanc varietal aroma: varietal thiols and the impact of grape harvesting procedures</i> | | |
| 09:15 – 10:00 | Antonio Ferreira – <i>Vine PAT – Vineyard Management Process Analytical Technology for grape metabolomic imaging using Hyperspectral UV-VIS-SWNIR Spectroscopy</i> | | |
| 10:00 – 10:45 | Sakkie Pretorius – <i>Advances in wine science provide integrated solutions to industry problems</i> | | |
| 10:45 – 11:15 | TEA BREAK | | |
| 11:15 – 12:30 | WO4 (90) – [Magnifica 1] Different styles of wine | WO5 (50) – [Magnifica 2] Managing WineQuality – Practical Hygiene and Logical Quality Control | WO6 (90) – (Magnifica 3) Economic Sustainability |
| | LUNCH – 12:30 – 14:00 | LUNCH - 12:30 – 13:30 | LUNCH – 12:30 – 14:00 |
| 14:00 – 15:30 | <i>14:00 continue</i> / Different styles of wine | 13:30 continue with Managing Wine Quality | <i>14:00 continue</i> / Economic Sustainability |
| 15:30 – 16:00 (TEA) | <i>continue</i> / Different styles of wine | TEA BREAK - 14:45 – 15:00 | <i>continue</i> / Economic Sustainability |
| 16:00 – 17:30 | | <i>continue</i> / Managing Wine Quality | <i>continue</i> / Economic Sustainability |