



South African Society  
for Enology & Viticulture

in partnership with



# Table Grape Information Day

Kronenburg, Paarl

19 August 2022

**07:45 - 08:20: Registration & Tea/Coffee**

**08:20 - 08:30:** Welcome

**08:30 - 08:50:** Agriculture in SA's economic growth agenda (Wandile Sihlobo, Agbiz)

**08:50 - 09:10:** Port of Cape Town: Exploring processes, flow rate, capacity and anticipated fruit volumes, along with private sector participation (Werner van Rooyen, FPEF)

**09:10 - 09:30:** An update on market access and market development for table grapes (AJ Griesel, SATI)

**09:30 - 09:50:** Southern hemisphere view on volume trends (Jacques Ferreira, SATI)

**09:50 - 10:10: Tea/Coffee Break**

**10:10 - 10:30:** Tracking of table grapes along the cold chain (Charl Brill, AgrigateOne)

**10:30 - 11:30:** Marketing of table grapes in (pre-recordings):

- EU & UK (Paul Farmer)

- China (Antony Butler)

- USA (John Pandol)

**11:30 - 11:50:** Packing for next year's table grapes (Adri van der Merwe, Tessara)

**11:50 - 12:10:** Powdery mildew management in grapes (Prof. Francois Halleen, ARC)

**12:10 - 12:45: Lunch**

**12:45 - 13:15:** The heat is on: Consequences and Mitigation of heat/drought stress (Dr Markus Keller, Washington State University)

**POWER HOUR**

**13:15 - 13:30:** SATI Research and knowledge transfer overview (Tarryn Wettergreen, SATI)

**13:30 - 13:45:** The effect of climate on physical and chemical quality attributes before and after storage (Janéne Strydom, ARC)

**13:45 - 14:00:** The effect of in-vineyard sanitation on the quality and storability of grapes (Dr Johan Fourie, ExperiCo)

**14:00 - 14:15:** Using weather conditions to manage post-harvest diseases (Dr Johan Fourie, ExperiCo)

**14: 15: Closing**