



The Past, Present and Future Developments of Malolactic Fermentation

WEDNESDAY 09 OCTOBER 2024, Klein Joostenberg

– Wine Quality Impact –

9:30 – 9:50	Registration	
9:50 – 10:00	Welcoming	Piet Loubser
10:00 – 10:30	The malolactic journey. History, innovation and future developments	Sibylle Krieger-Weber
10:30 – 11:00	Yeast and Bacteria interactions	Sibylle Krieger-Weber
11:00 – 11:30	Bacteria selection and inoculation timing	Maret du Toit
11:30 – 12:00	Sensory contribution: Impact of different bacteria strains and inoculation times	Eveline Bartowsky
12:00 – 12:45	<i>Light finger lunch / Set up for tasting</i>	
12:45 – 13:15	MLF tasting and examples of MLF impact	Sibylle Krieger-Weber
13:15 – 14:15	Uncontrolled malolactic fermentations / negative impact and spoilage /tasting and sniffing	
14:15 – 14:30	Conclusion: What's new for Lallemand for 2025	Piet Loubser