

		DAY 1	DAY 2	DAY 3	DAY 4	DAY 5
MASTERCLASS (A)	09:00 - 10:20	Advanced Wine Assessment An introduction to the Australian Wine Research Institute (AWRI) and its world class contribution to the international wine sector. This will be followed by a blind tasting of 20 wines scored to assess each participant's 'judging' ability as well as providing a benchmark across the group.	Riesling A peerless Australian classic that is also finding some stylistic dimension with a new generation of winemakers and drinkers. This masterclass will showcase a myriad of styles, from dry through to off-dry, and all with a unique Australian signature. <i>Presented by: Jeffrey Grosset</i>	Semillon, Sauvignon Blanc and Blends Hunter Valley Semillon is often cited as Australia's endearing contribution to the world of white wine styles. A vertical of Semillon spanning a decade will uncover the idiosyncrasies of this unique expression, and will be followed by a revealing look at how this variety partners with Sauvignon Blanc to create another Australian signature, Semillon Sauvignon blends. The tasting will conclude with a review of the country's leading varietal expressions of Sauvignon Blanc, challenging the perception that Marlborough and the Loire have joint exclusivity on this current, all-conquering fashion leader. <i>Presented by: Iain Riggs</i>	Chardonnay A tasting and discussion about how the influence of new clones, improved understanding of sites and winemaking practices are now producing Australian Chardonnay's that are among the best in the world. <i>Presented by: Michael Hill Smith (convener) and Vanya Cullen</i>	Sparkling Some of the coolest sites on the Mainland and in Tasmania are defining the landscape for Australia's premium sparkling wines. A tasting of exceptional wines across many styles and regions will demonstrate the potential of this category to add to the acclaim for Australian fine wines. <i>Presented by: Dr Tony Jordan (convener) and Ed Carr</i>
		MORNING BREAK				
MASTERCLASS (B)	10:40 - 12:00	Transfer to the Barossa Valley	Shiraz and Blends A variety that deserves greater recognition for its many accents and styles. An exciting line-up of the country's best, exploring varietal expression by region, as well as the added dimension of Shiraz-based blends. <i>Presented by: Steve Pannell</i>	Cabernet Sauvignon and Blends A great wine is not just made; first, it is conceived. An introduction to a range of outstanding estate and regional expressions of Australian Cabernet Sauvignon (and blends), inviting contrasts and comparison with the great Cabernet terroirs of the world. <i>Presented by: Robert Mann</i>	Pinot Noir A compelling masterclass demonstrating that Australian Pinot Noir can rival the very best in the world, including examples from the Côte de Nuits, Oregon and Central Otago. Tasted blind, this is your chance to discover the new benchmarks from regions such as Mornington Peninsula, Yarra Valley and Tasmania. <i>Presented by: Tom Carson</i>	Fortified From Rutherglen's unique Muscat and Tokay, through to aged Tawnies and other classic styles from historic cellars. This inspiring tasting will conclude the week in an authentic Australian fashion. <i>Presented by: James Godfrey</i>
		LUNCH				
MASTERCLASS (C)	13:30 - 16:30	Australia's Regional Classics A context-setting narrative that explains the historic origin as well as the contemporary evolution of Australia's finest wines. You will be introduced to benchmark expressions of regional definition and excellence – from Grosset's distinctive Polish Hill Riesling to Cullen's Diana Madeline Cabernet blend. <i>Presented by: Michael Hill Smith AM MW (convener), Andrew Caillard MW and Dr Tony Jordan</i>	An Historic Perspective Australia has been making fine wine for almost a century. This masterclass will showcase the great wines of Australia, from pioneer vigneron Maurice O'Shea through to the historic emergence of Penfolds Grange and the mercurial brilliance of Wendouree. This tasting will draw together an extraordinary and historical line-up of Australia's best, across a range of vintages and releases. <i>Presented by: Andrew Caillard MW (convener) and James Halliday</i>	An Alternative View The new wave of wine styles in terms of varietal selection and production philosophy – traditional Mediterranean and Continental varieties married to new, sustainable approaches. <i>Presented by: Louisa Rose and Max Allen</i>	Blending the Rules The search for consistency or the pursuit of excellence? Single vineyard, regional and multi-regional as winemaking choices in Australia. A discussion about Australia's finest wines and the philosophy that surrounds its production. <i>Presented by: Brian Croser</i>	Presentation Lunch
		AFTERNOON BREAK				
THEMED DINNER	18:30 - 22:00	Australia's Fine Wine The collectable conversation pieces, both old and new.	Masters of Wine The classic expressions and the established family order.	Slow Food... Slow Wine... The evolving Australian story based on new varietal introduction, innovation and sustainable production.	Australian Fine Wine 2030 A bold vision of Australia's future fine wine landscape.	Return to Adelaide