



# PROWEIN 2023

19–21 MARCH  
DÜSSELDORF,  
GERMANY

HALL 14, B10

## WINE AUSTRALIA WINE BAR TIMETABLE

The wine bar is the place for great wine and conversation.

Hosted by the Wine Australia team, you'll make new discoveries, taste regional diversity and hear the stories behind the wines. The wines at this free-pour wine bar are the same as the wines in our master classes, so if you miss a master class, there's another chance to try them here.

### SUNDAY 19 MARCH

9.00 – 13.00	Great Southern cool climate Syrah/Shiraz
9.00 – 13.00	The Yarra Valley: does diversity matter?
13.00 – 17.00	New South Wales: the path less trodden
13.00 – 17.00	Masterfully experimental South Australia: Mediterranean whites
17.00 – 18.00	Happy hour

### MONDAY 20 MARCH

9.00 – 13.00	Wines made in Victoria: home of Australian wine diversity
9.00 – 13.00	Living icons: the 1800s Shiraz vines of McLaren Vale
13.00 – 17.00	Wines your dad didn't drink: Riverland
13.00 – 17.00	Margaret River Cabernet Sauvignon: traditional, sustainable and organic practices
17.00 – 18.00	Happy hour

### TUESDAY 21 MARCH

9.00 – 17.00	A once in a decade Clare Valley Riesling vintage
9.00 – 17.00	South Australia: crushing on Grenache
9.00 – 17.00	New South Wales: the birthplace of Australian Wine

**AUSTRALIAN WINE  
MADE OUR WAY**

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