



# PROWEIN 2023

19–21 MARCH  
DÜSSELDORF,  
GERMANY

HALL 14, B10

## WINE AUSTRALIA MASTER CLASS TIMETABLE

### SUNDAY 19 MARCH

11.00 – 11.45	<b>Wines made in Victoria: home of Australian wine diversity</b> Presented by Meg Brodtmann MW
13.00 – 13.45	<b>Living icons: the 1800s Shiraz vines of McLaren Vale</b> Presented by Thomas Curtius MW
14.30 – 15.15	<b>Wines your dad didn't drink: Riverland</b> Presented by Jim Markeas and Philip Reedman MW
16.00 – 16.45	<b>Margaret River Cabernet Sauvignon: traditional, sustainable and organic practices</b> Presented by Paul McArdle and Emma Symington MW

### MONDAY 20 MARCH

9.30 – 10.15	<b>A once in a decade Clare Valley Riesling vintage</b> Presented by Stuart Pigott
11.00 – 11.45	<b>South Australia: crushing on Grenache</b> Presented by Emma Symington MW
13.00 – 13.45	<b>Great Southern cool climate Syrah/Shiraz</b> Presented by Hunter Smith and Thomas Curtius MW
14.30 – 15.15	<b>The Yarra Valley: does diversity matter?</b> Presented by Meg Brodtmann MW
16.00 – 16.45	<b>New South Wales: the birthplace of Australian wine</b> Presented by Bert Blaize

### TUESDAY 21 MARCH

11.00 – 11.45	<b>New South Wales: the path less trodden</b> Presented by Bert Blaize
13.00 – 13.45	<b>Masterfully experimental South Australia: Mediterranean whites</b> Presented by Emma Symington MW

**AUSTRALIAN WINE  
MADE OUR WAY**

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