

Wine
Australia
invites you
to explore
Australian
Wine

Sustainable Australia Master class

Monday 2 October

Led by Wine Australia's Mark Davidson, this master class will explore organic, biodynamic and sustainable wine production. With growing interest amongst trade and consumers, this is a thriving category across the Nordic countries.

- Taste wines from Alpha Box & Dice, Angove Family Winemakers, Battle of Bosworth and Paxton amongst others
- Compare and contrast organic and biodynamic wines
- Find out how water management and alternative varieties are combatting climate change
- Learn more about sustainable vineyard practices

A light lunch will be provided after the master class

Wine Australia's annual trade tasting will follow

Places are limited and by invitation only

11:00–12:30

**Vanha Ylioppilastalo,
Mannerheimintie 3, 00100 Helsinki**

Click to register

More information

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