

Sparkling Wine Seminar

Turning Pinot Noir into sparkling opportunities

Central Otago | Tuesday, 25th February 2025

9:00 – 9:15	15 mins	Arrival
Session 1 – The biz of fizz		
9:15-9:25	10 mins	Welcome and intro Carolyn Murray – Central Otago Winegrowers Association
9:25-9:50	25 mins	Demand side: Make it work for your business & brand <i>Leveraging your Pinot supply to make sparkling wine that fits your business and brand; benchmarking and modelling; options on method and style; what success looks like</i> Steve Flamsteed – Wine Network Consulting
9:50-10:15	25 mins	Viticulture for sparkling production: What’s different and what do you need to know? <i>Short-term considerations and long-term planning; key factors – yield, cost, timing, environment; block selection; practices and programs</i> Dr David Jordan – Vine to Wine to Market
10:15-10:40	25 mins	Making sparkling wine <i>From harvest to base wine and secondary production – what’s involved; method and style considerations; timelines and logistics</i> Steve Flamsteed – Wine Network Consulting
10:40-11:00	20 mins	Break
Session 2 – Tasting & discussion		
11:00-11:30	30 mins	Tasting Steve Flamsteed – Wine Network Consulting <i>Sparkling wine tasting looking at different methods, regions and price points</i>
11:30-12:00	30 mins	General discussion & questions Facilitated by Carolyn Murray

