

MicroWine Symposium

20 June 2018

Auditorium "Cité du Vin" in Bordeaux

PROGRAM

- 8:30-9:00 Welcome Coffee
- 9:00-9:20 Dr. **Hentie Swiegers**, Chr. Hansen, Denmark
& Prof. **Lars Hestbjerg Hansen**, Aarhus University, Denmark
Introduction
- 9:20-9:50 Prof. **Isak (Sakkie) Pretorius**, Macquarie University, Australia
What can Synthetic Biology do for the Wine Industry? Yeast 2.0 Project
- 9:50-10:10 Dr. **Robert Learmonth**, Moët et Chandon, France
Innovation Research & Development in Champagne
- 10:10-10:30 Coffee break/Poster session
- 10:30-11:30 **MicroWine projects** : *Biodiversity of vine ecosystem* (7 students)
- 11:30-12:00 Prof. **Ulrich Fisher**, Institute for Viticulture and Oenology, Germany
New development in wine flavor science in context of microorganisms
- 12:00-13:15 Lunch/Poster session
- 13:15-13:30 Prof. **Lars Hestbjerg Hansen**, Aarhus University, Denmark
Afternoon introduction
- 13:30-14:00 Prof. **Patrick Lucas**, ISVV, France
*Genetic diversity of *Oenococcus oeni* in France*
- 14:00-15:10 **MicroWine projects** : *Function of microorganisms in wine and bio-informatic methods* (8 students)
- 15:10-15:35 Poster session & Vote for student awards
- 15:35-15:55 Dr **Natacha Fontes** Sogrape Vinhos, Portugal
Hidden power: how microbes drive sustainability into the wine business
- 15:55-16:15 Dr **Alison Soden**, Treasury Wine Estates, Australia
Innovations in Microbiology in the Australian Wine Industry
- 16:15-16:45 Prof. **Tom Gilbert**
Discovering the ancient origins of winemaking through genomics
- 16:45-18:30 Aperitif drinks
& Students Awards ("Best poster" and "Best presentation" prizes)