



## Sulphur Dioxide and the Limits of Knowledge

Deciding whether or not to use Sulphur dioxide in your winemaking is an important question – one that is increasingly coming under scrutiny in the wine world.

In this session we'll forgo the usual “why” and “how” of using Sulphur Dioxide and focus instead on what we ‘know’ about SO<sub>2</sub> and wine and how that can inform the decision of whether to use it or not.

Presented by Steven Trussler

Steven Trussler is an education specialist at Brock University's Cool Climate Oenology and Viticulture Institute.

Before joining the university, he was a commercial winemaker in Niagara for 5 years. In his current role he develops and delivers professional and continuing education programs related to both professional and amateur wine and cider production.