



2026 SENSORY + NETWORKING ROADSHOW

21 September 2026, Venue TBC, Nelson

DRAFT AGENDA

1030	WELCOME TEA & COFFEE
1100	Bio-transformation: A Guide to Yeast and Hop Interactions for Targeted Sensory Outcomes Scott Sharp-Heward, Technical Manager, Lallemand Brewing This presentation explores how brewers can use biotransformation to achieve specific sensory outcomes in hoppy beers. Covering yeast-driven release of terpene and thiol precursors, hop selection, and key fermentation compounds, it provides a practical framework for designing flavour and aroma profiles. The session includes a guided sensory tasting of six hop and biotransformation compounds.
1200	LUNCH
1245	NZ Hops: Advanced Breeding Programme Showcase George Tunstall, Supply, Quality & Innovation Manager, NZ Hops Ltd and Kerry Templeton, Science Team Leader – Hops Premium Crops & Technology from Bioeconomy Science Institute An interactive sensory and tasting session showcasing five promising experimental hop varieties from the NZ Hops Advanced Breeding Programme. Attendees will evaluate each selection and provide feedback to help identify which hops should progress through the programme, making this a highly technical and collaborative workshop with brewer input at its core.
1345	Judge Like a Judge Scott Sharp-Heward, Technical Manager, Lallemand Brewing A practical, interactive workshop for anyone looking to improve their beer evaluation skills. Ideal for brewers entering competitions, aspiring judges, and sales teams assessing beers in the market, the session covers judging techniques, style guidelines, giving and interpreting feedback, and includes a live judging demonstration.
1500	END

