

2026 SENSORY + NETWORKING ROADSHOW

23 September 2026, Venue TBC, Wellington

DRAFT AGENDA

1030	WELCOME TEA & COFFEE
1100	<i>No and Low: A sensory guide to off flavours in no- and low-alcohol beers - Scott Sharp-Heward, Technical Manager, Lallemand Brewing</i> The Non-Alcohol Sensory Kit is designed to help brewers identify and better understand aldehydes, the compounds responsible for the sweet, malty and wort-like flavours often associated with no- and low-alcohol beers. Through a guided sensory tasting, participants will explore how these compounds contribute to flavour differences between low-alcohol beers and their traditional counterparts. Beyond sensory training, the session will focus on practical strategies for reducing, controlling and preventing aldehyde formation, providing brewers with valuable insights to improve the flavour quality and overall drinkability of their no- and low-alcohol beer offerings.
1200	LUNCH
1245	<i>NZ Hops: Advanced Breeding Programme Showcase</i> <i>George Tunstall, Supply, Quality & Innovation Manager, NZ Hops Ltd and Kerry Templeton, Science Team Leader – Hops Premium Crops & Technology from Bioeconomy Science Institute</i> 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	<i>Judge Like a Judge</i> <i>Scott Sharp-Heward, Technical Manager, Lallemand Brewing</i> 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