

Where there are two or more authors listed, the corresponding author's name is underlined.

## Fermentation, clarification and maturation

### 39. Sweet triterpenoids in oak for cooperage

**Dr Andrei Prida**<sup>1</sup>, Dr Axel Marchal<sup>2</sup>, Dr Pierre Waffo-Teguo<sup>2</sup>, Prof. Denis Dubourdieu<sup>2</sup>

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<sup>2</sup>Institut des Sciences de la Vigne et du Vin, Villenave-d'Ornon, France

### 40. Grape seed powder as a novel and sustainable bentonite alternative

**Elia Romanini**<sup>1,2</sup>, Donato Colangelo<sup>1</sup>, Dr Milena Lambri<sup>1</sup>, Dr Jacqui McRae<sup>2</sup>

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### 41. Changes in metal ion concentration from bentonite treatment

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### 42. Protein stabilisation of white wines using natural zeolites

**Dr Agnieszka Mierczynska-Vasilev**<sup>1</sup>, Satriyo Wahono<sup>2</sup>, Dr Paul Smith<sup>1,3</sup>, Dr Keren Bindon<sup>1</sup>, Prof. Krasimir Vasilev<sup>2</sup>

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### 43. Cold stabilisation with potassium polyaspartate

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### 44. Application of potassium polyaspartate (KPA) to achieve wine tartaric stabilisation

**Ruiming Chen**, Gianni Triulzi  
Enartis Pacific, Richmond, Vic.

### 45. The kinetics of oxygen uptake by iron in wine-like solutions

**Dr Roger Boulton**<sup>1</sup>, Dr Alexei Stuchebrukhov<sup>1</sup>, Dr Robert Coleman<sup>2</sup>

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<sup>2</sup>Treasury Wine Estates, Saint Helena, USA

### 46. Visualisation of effects on lees from novel methods to induce autolysis in sparkling winemaking

**Gail Gnoinski**<sup>1</sup>, Dr Karsten Goemann<sup>2</sup>, Dr Terry Penfold<sup>3</sup>, Dr Simon Schmidt<sup>4</sup>, Prof. Dugald Close<sup>1</sup>, Dr Fiona Kerslake<sup>1</sup>

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### 47. Impact of nutrient supplementation on *Saccharomyces cerevisiae* in winemaking

Laura Chasseriaud<sup>1</sup>, **Dr Joana Coulon**<sup>2</sup>, Dr Marina Bely<sup>1</sup>

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<sup>2</sup>Biolauffort, Bordeaux, France

### 48. Diacetyl management in wines: impact of oenological practices

Dr Marion Favier, Dr Adrien Mignot, **Dr Joana Coulon**  
Biolauffort, Bordeaux, France

### 49. Don't like banana in your Riesling? Juice dilution might be your solution

**Dr Jennie Gardner**<sup>1</sup>, Dr Michelle Walker<sup>1</sup>, Dr Paul Boss<sup>2,3</sup>, Prof. Vladimir Jiranek<sup>1,3</sup>

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### 50. Yeast strain-dependent effects of glutathione addition on wine chemistry

**Kathleen Cuijvers**<sup>1</sup>, Dr Marlize Bekker<sup>1</sup>, Dr Dimitra Capone<sup>2,3</sup>, Ross Sanders<sup>2,3</sup>, Allie Kulcsar<sup>1</sup>, Dr David Jeffery<sup>2,3</sup>, Dr Simon Schmidt<sup>1</sup>

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### 51. Positive sensory and chemical outcomes from oxygen addition during red wine fermentation

**Dr Martin Day**<sup>1</sup>, Alice Barker<sup>1,3</sup>, Dr Marlize Bekker<sup>1</sup>, Dr Keren Bindon<sup>1</sup>, Dr Paul Smith<sup>1,2</sup>, Dr Simon Schmidt<sup>1</sup>

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### 52. Effect of low malic acid concentration on *O. oeni* behaviour during malolactic fermentation

Dr Marion Favier, Dr Karine Gay, **Dr Joana Coulon**  
Biolauffort, Bordeaux, France

### 53. Wild wine: metagenomic analysis of microbial communities during wine fermentation

Kathleen Cuijvers, Steven Van Den Huevel,

**Dr Anthony Borneman**

The Australian Wine Research Institute, Urrbrae, SA

### 54. Defining and exploiting the indigenous microflora of grapes

**Dr Krista Sumbly**<sup>1,2</sup>, Assoc. Prof. Cassandra Collins<sup>1,2</sup>, Dr Eveline Bartowsky<sup>1,3</sup>, Dr Anthony Borneman<sup>1,4</sup>, Kim Chalmers<sup>1,5</sup>, Prof. Vladimir Jiranek<sup>1,2</sup>

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### 55. Evaluation of *Saccharomyces cerevisiae* wine yeast competitive fitness in oenologically relevant environments by barcode sequencing

**Dr Simon Schmidt**, Radka Kolouchova, Jane McCarthy, Angus Forgan, Dr Anthony Borneman

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### 56. *Aureobasidium pullulans*: how much is known about its effect on grape juice composition?

**Dr Cristobal Onetto**, Dr Anthony Borneman,

Dr Simon Schmidt

The Australian Wine Research Institute, Urrbrae, SA

### 57. Rapid assessment of wine yeast viability and vitality during fermentation using flow cytometry

**Dr Amy Rinaldo**<sup>1</sup>, Dr Eveline Bartowsky<sup>2</sup>, Jason Amos<sup>2</sup>, Neil Scrimgeour<sup>1</sup>

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### 58. Discovering the indigenous microbiota associated with Australian Aboriginal and Torres Strait Islander fermentations

**Dr Cristian Varela**<sup>1,2</sup>, Lucien Alperstein<sup>2</sup>, Dr Joanna Sundstrom<sup>2</sup>, Kathleen Cuijvers<sup>1</sup>, Dr Maggie Brady<sup>3</sup>, Prof. Vladimir Jiranek<sup>2</sup>, Dr Anthony Borneman<sup>1</sup>

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<sup>3</sup>Centre for Aboriginal Economic Policy Research, The Australian National University, Canberra, ACT

### 59. Study of the effectiveness of several industry-scale oxygen introduction techniques into red fermenters

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<sup>2</sup>Pernod Ricard Winemakers, Tanunda, SA

### 60. Fermentation's clean little secret

**Kieran Hirlam**<sup>1</sup>, Tadro Abbott<sup>2</sup>

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### 61. MLF and SO<sub>2</sub> stress – what are the real limits for malolactic bacteria?

**Dr Peter Costello**, Dr Simon Schmidt, Mark Rullo, Charlotte Jordans, Radka Kolouchova  
The Australian Wine Research Institute, Urrbrae, SA

### 62. Exploring Douro biome terroir complexity: constructing quality Port wines using selected endogenous non-*Saccharomyces*

Dr Denisa Mateus<sup>1</sup>, Susana Sousa<sup>1</sup>, Dr João Simões<sup>1</sup>, Cláudia Coimbra<sup>2</sup>, Carina Costa<sup>3</sup>, Dr Sílvia Rocha<sup>3</sup>, Ricardo Silva<sup>4</sup>, **Dr Frank Rogerson**<sup>4</sup>

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<sup>4</sup>Symington Family Estates, Vinhos S.A., V.N. Gaia, Portugal

### 63. Improving fermentation properties of newly developed interspecific wine yeast hybrids by using a natural life-cycle event

**Dr Jenny Bellon**, Dr Simon Schmidt, Mark Solomon  
The Australian Wine Research Institute, Urrbrae, SA

### 64. The AWRI Wine Microorganism Culture Collection: securing the future of Australian wine microorganisms

Angus Forgan, **Simon Dillon**  
The Australian Wine Research Institute, Urrbrae, SA

### 65. Population-wide diversity study in *Lachancea thermotolerans* highlights superior starters for winemaking

Dr Ana Hranilovic<sup>1,2,3</sup>, Assoc. Prof. Paul Grbin<sup>1,2</sup>, Dr Joanna Gambetta<sup>4</sup>, Prof. Leigh Schmidtke<sup>1,4</sup>, Dr Paul Boss<sup>1,5</sup>, Adelaide Gallo<sup>6</sup>, Leo Duchemin<sup>7</sup>, Dr Joana Coulon<sup>8</sup>, Dr Isabelle Masneuf-Pomaredé<sup>3,9</sup>, Dr Marina Bely<sup>3</sup>, Dr Warren Albertin<sup>3,10</sup>,

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<sup>10</sup>ENSCBP, Bordeaux INP, Pessac, France

### 66. A rose by any other name: novel wine yeast that impart floral aromas

**Dr Antonio Garcia Cordente**, Mark Solomon, Caroline Bartel, Alex Schulkin, Dr Simon Schmidt  
The Australian Wine Research Institute, Urrbrae, SA

### 67. Genetic causes of SO<sub>2</sub> metabolism in *Saccharomyces cerevisiae*

Dr Maria Martí Raga<sup>1,2</sup>, Dr Miguel Roncoroni<sup>3</sup>, Prof. Vladimir Jiranek<sup>4</sup>, Dr Yves Gibon<sup>5</sup>, **Dr Joana Coulon**<sup>6</sup>, Dr Philippe Marullo<sup>1,6</sup>

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## 68. Bioprospecting the regional diversity of Australian wine microbiota

**Lisa Hartmann**<sup>1,2</sup>, Dr Simon Schmidt<sup>2</sup>,

Dr Anthony Borneman<sup>2</sup>

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## 69. Phenolic-free glycosides from grape marc can increase wine flavour

**Mango Parker**<sup>1,2</sup>, Alice Barker<sup>1,3</sup>, Dr Josh Hixson<sup>1,2</sup>,

Dr Leigh Francis<sup>1,2</sup>

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## 70. Yeast-bacteria compatibility in wine: it's complicated!

**Louise Bartle**<sup>1</sup>, Dr Joanna Sundstrom<sup>1,2</sup>, Dr Krista Sumbly<sup>1,2</sup>,

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