

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

## Grape and wine aroma, flavour, phenolics and colour

### 71. Is it the age or the autolysis? Pulling apart where sparkling wine character comes from

**Dr Fiona Kerlake**<sup>1</sup>, Dr Rocco Longo<sup>1</sup>, Mark Solomon<sup>3</sup>, Dr Luca Nicolotti<sup>3,4</sup>, Hanna Westmore<sup>1</sup>, Dr Angela Merry<sup>1</sup>, Gail Gnoinski<sup>1</sup>, Amanda Ylia<sup>3,4</sup>, Dr Bob Damberg<sup>1,2</sup>

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### 72. Dynamic viscosity of dry red and white wines and determination of perceived viscosity difference thresholds

**Dr Lukas Danner**, Dr Jun Niimi, Yuxing Wang, Marcell Kustos, Dr Richard Muhlack, Assoc. Prof. Susan Bastian  
The University of Adelaide, Urrbrae, SA

### 73. Beyond phenolic bitterness: tryptophol-bisulfites identified as a potential new class of bitter compounds in wine

**Dr Richard Gawel**<sup>1</sup>, Alex Schulkin<sup>1</sup>, Dr Jacqui McRae<sup>1</sup>, Jeremy Hack<sup>1</sup>, Wes Pearson<sup>1</sup>, Damian Espinase Nandorfy<sup>1</sup>, Dr Paul Smith<sup>1,2</sup>

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### 74. High-thiol Pinot Gris and Chardonnay wines based upon antioxidant additions at harvest

**Prof. Paul Kilmartin**<sup>1</sup>, Xiaotong Lyu<sup>1</sup>, Dr Leandro Dias Araujo<sup>1</sup>, Assoc. Prof. Wessel Du Toit<sup>2</sup>

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<sup>2</sup>Stellenbosch University, Stellenbosch, South Africa

### 75. Unravelling the complex pattern of 'pepperiness' in cool climate Shiraz

**Sheridan Barter**<sup>1</sup>, Dr Rob Bramley<sup>2</sup>, Dr Mark Krstic<sup>1</sup>, Kristina Nobis<sup>1,3</sup>, Dr Tracey Siebert<sup>1</sup>, Prof. Markus Herderich<sup>1</sup>

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<sup>3</sup>Dresden University of Technology, Dresden, Germany

### 76. Whole bunch fermentation of Shiraz and Pinot Noir: stems influence chemical and sensory descriptors

**Dr Martin Day**<sup>1</sup>, Dr Dimitra Capone<sup>2</sup>, Stella Kassara<sup>1</sup>, Eleanor Bilogrevic<sup>1</sup>, Flynn Watson<sup>1</sup>, Dr Leigh Francis<sup>1</sup>, Dr Keren Bindon<sup>1</sup>

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### 77. Effect of dissolved carbon dioxide on the taste and texture of still wine

**Dr Richard Gawel**<sup>1</sup>, Alex Schulkin<sup>1</sup>, Damian Espinase Nandorfy<sup>1</sup>, Dr Paul Smith<sup>1,2</sup>, Dr Jacqui McRae<sup>1</sup>

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### 78. Pre-fermentative additions' effect on yeast volatile aromas and thiols in Australian Sauvignon Blanc and Chardonnay

**Federico Tondini**<sup>1</sup>, Liang Chen<sup>2</sup>, Dr Joanna Gambetta<sup>3</sup>

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<sup>2</sup>The University of Adelaide, Urrbrae, SA

<sup>3</sup>National Wine Grape Industry Centre, Wagga Wagga, NSW

### 79. The effect of pre-ferment glutathione addition on Chardonnay and Riesling wine characteristics

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>, Damian Espinase Nandorfy<sup>1</sup>, Dr David Jeffery<sup>2,3</sup>, Dr Simon Schmidt<sup>1</sup>

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**80. Shiraz, Sangiovese or Saperavi? Consumer preferences for alternative red wine varieties assessed using projective mapping**

**Eleanor Bilogrevic**, Damian Espinase Nandorfy, Dr Patricia Osidacz Williamson, Desiree Likos, Dr Leigh Francis  
The Australian Wine Research Institute, Urrbrae, SA

**81. Stopping the stink: an evaluation of five common 'reductive' aroma remediation strategies**

**Allie Kulcsar**<sup>1</sup>, Anais Faucon<sup>1,2</sup>, Dr Paul Smith<sup>1,3</sup>, Dr Marlize Bekker<sup>1</sup>

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**82. Developmental changes in grape composition and the implications for wine volatile profiles**

**Dr Paul Boss**, Dr Curtis Kalua, Emily Nicholson, Suzanne Maffei, Dr Christine Böttcher, Dr Christopher Davies  
CSIRO Agriculture and Food, Urrbrae, SA

**83. Detection and consumer rejection thresholds of honey off-flavour in sparkling wine**

**Dr Belinda Kemp**<sup>1</sup>, Hannah Pickering<sup>2</sup>, Stephanie Small-Kelly<sup>2</sup>, Prof. Gary Pickering<sup>1</sup>  
<sup>1</sup>Cool Climate Oenology & Viticulture Institute, Brock University, St Catharines, Canada

<sup>2</sup>Department of Biological Sciences, Brock University, St Catharines, Canada

**84. What causes apricot aroma in white wines? Unravelling the contribution of multiple volatile compounds**

**Damian Espinase Nandorfy**, Dr Tracey Siebert, Eleanor Bilogrevic, Desiree Likos, Lisa Pisaniello, Dr Leigh Francis  
The Australian Wine Research Institute, Urrbrae, SA

**85. Polysulfanes as latent sources of hydrogen sulfide during wine storage**

**Dr Marlize Bekker**<sup>1</sup>, Dr Gal Kreitman<sup>2</sup>, Assoc. Prof. David Jeffery<sup>3</sup>, Dr John Danilewicz<sup>4</sup>  
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<sup>3</sup>The University of Adelaide, Urrbrae, SA  
<sup>4</sup>Ash, Canterbury, Kent, UK

**86. Manipulation of yeast autolysis: effects on volatile profiles of Méthode Champenoise sparkling wines**

**Dr Rocco Longo**<sup>1</sup>, Gail Gnoinski<sup>1</sup>, Dr Bob Dambergs<sup>1,2,3</sup>, Mark Solomon<sup>3</sup>, Dr Luca Nicolotti<sup>3,4</sup>, Amanda Ylia<sup>3,4</sup>, Hanna Westmore<sup>1</sup>, Dr Angela Merry<sup>1</sup>, Dr Fiona Kerslake<sup>1</sup>  
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**87. Optimise rosé with pre-fermentation yeast – *Lachancea thermotolerans* and *Pichia kluyveri***

**Nathalia Edwards**  
Chr. Hansen A/S, Hørsholm, Denmark

**88. Tropical enhancement through topical application: tailoring wine style by foliar application of nitrogen and sulfur**

**Mark Solomon**<sup>1</sup>, Assoc. Prof. Paul Petrie<sup>2</sup>, Dr Dimitra Capone<sup>3</sup>, Damian Espinase Nandorfy<sup>1</sup>, Eleanor Bilogrevic<sup>1</sup>, Dr Leigh Francis<sup>1</sup>, Dr Josh Hixson<sup>1</sup>  
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<sup>2</sup>South Australian Research and Development Institute, Urrbrae, SA  
<sup>3</sup>The University of Adelaide, Urrbrae, SA

**89. Fate of tropical odorants in wine: identification and stability of 2-methyl-4-propyl-1,3-oxathiane**

**Xingchen Wang**<sup>1</sup>, Liang Chen<sup>1</sup>, Dr Dimitra Capone<sup>1,2</sup>, Assoc. Prof. David Jeffery<sup>1,2</sup>  
<sup>1</sup>The University of Adelaide, Urrbrae, SA  
<sup>2</sup>ARC Training Centre for Innovative Wine Production, Urrbrae, SA

## 90. The gastronomic experience of fine Australian Shiraz wines

**Dr Marcell Kustos**<sup>1</sup>, Assoc. Prof. Susan Bastian<sup>1</sup>,  
Assoc. Prof. David Jeffery<sup>1</sup>, Dr Steve Goodman<sup>2</sup>

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## 91. Understanding the chemical basis of jam character in red wine and grapes

**Jana Hildebrandt**<sup>1,2</sup>, Dr Miguel de Barros Lopes<sup>2</sup>,  
Dr Josh Hixson<sup>1,2</sup>

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<sup>2</sup>University of South Australia, Adelaide, SA

## 92. Does in-canopy misting mitigate the intensity of smoke taint in grapes and wine?

Colleen Szeto<sup>1,2</sup>, Dr Vinay Pagay<sup>1,2</sup>, Dr Renata Ristic<sup>1,2</sup>,  
WenWen Jiang<sup>3</sup>, Dr Julie Culbert<sup>3</sup>, Prof. Markus Herderich<sup>1,2,3</sup>,

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## 93. Monitoring the heterogeneity of grape berry maturity throughout ripening

**Claire Armstrong**<sup>1</sup>, Dr Vinay Pagay<sup>1</sup>, Dr Paul Boss<sup>1,2</sup>,  
Assoc. Prof. David Jeffery<sup>1</sup>

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<sup>2</sup>CSIRO Agriculture and Wine, Urrbrae, SA

## 94. Glycoside flavour release in-mouth: the role of oral bacterial populations

**Mango Parker**<sup>1,2</sup>, Dr Cristobal Onetto<sup>1</sup>, Dr Josh Hixson<sup>1,2</sup>,  
Prof. Markus Herderich<sup>1</sup>, Dr Miguel de Barros Lopes<sup>2</sup>,  
Dr Leigh Francis<sup>1,2</sup>

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## 95. Exploring the typicity of Australian Cabernet Sauvignon wines

**Lira Souza Gonzaga**<sup>1,2</sup>, Dr Dimitra Capone<sup>1,2</sup>,  
Assoc. Prof. Susan Bastian<sup>1,2</sup>, Dr Lukas Danner<sup>2</sup>,  
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## 96. Why do some people experience flavour from glycosides while others don't?

**Mango Parker**<sup>1,2</sup>, Eleanor Bilogrevic<sup>1</sup>, Dr Josh Hixson<sup>1,2</sup>,  
Dr Miguel de Barros Lopes<sup>2</sup>, Prof. Markus Herderich<sup>1</sup>,  
Dr Leigh Francis<sup>1,2</sup>

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<sup>2</sup>University of South Australia, Adelaide, SA

## 97. Unravelling the relationship between sugar accumulation and the aroma profile of single grape berries

Pietro Previtali<sup>1,2</sup>, Assoc. Prof. Christopher Ford<sup>1,2</sup>,

**Prof. Kerry Wilkinson**<sup>1,2</sup>, Dr Nick Dokoozlian<sup>1,3</sup>

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<sup>3</sup>E. & J. Gallo Winery, Modesto, USA

## 98. Manipulating bunch zone light quality to optimise ageing potential in Riesling

**Yevgeniya Grebneva**<sup>1,2</sup>, Dr Josh Hixson<sup>1</sup>, Dr Cory Black<sup>1,3</sup>,  
Kathrin Vollmer<sup>4</sup>, Dr Mark Krstic<sup>1</sup>, Assoc. Prof. Paul Petrie<sup>5</sup>,  
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<sup>5</sup>South Australian Research and Development Institute,  
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### 99. Molecular analysis of precipitates formed in Bordeaux wines with solid and liquid state NMR

Dr Shipra Prakash<sup>1</sup>, Dr Nerea Iturmendi<sup>2</sup>, Dr Arnaud Massot<sup>2</sup>,  
Dr Axelle Grélard<sup>1</sup>, **Dr Alana Seabrook**<sup>3</sup>, Dr Virginie Moine<sup>2</sup>,  
Dr Erick Dufourc<sup>1</sup>

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

<sup>3</sup>Laffort, Nuriootpa, SA

### 100. Maceration additions of marc differently modulate Shiraz wine texture depending on grape harvest timing

**Dr Josh Hixson**<sup>1</sup>, Stella Kassara<sup>1</sup>, Dr Paul Smith<sup>1,2</sup>,  
Dr Keren Bindon<sup>1</sup>

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### 101. Chemical and sensory effects of co-fermentation, post-alcoholic and post-malolactic fermentation blending of Malbec and Merlot

**Dr Federico Casassa**<sup>1</sup>, Nicholas Steele<sup>1</sup>,  
Armando Vega Osorno<sup>1</sup>, Assoc. Prof. James Harbertson<sup>2</sup>

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<sup>2</sup>Washington State University, Richland, USA

### 102. Industrial applicability of modelling polyphenol extraction during red wine fermentation

**Judith Unterkofler**<sup>1,3</sup>, Patrick Setford<sup>1</sup>, Dr Jean Macintyre<sup>2,3</sup>,  
Assoc. Prof. David Jeffery<sup>1,3</sup>, Dr Richard Muhlack<sup>1,3</sup>

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