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Wine and grape compositional analysis and health

114. Analysis of volatile sulfur compounds in spritzed and sparkling wines

Laura Bey, Neil Scrimgeour

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115. Chemical and sensory effects of co-fermentation and post-malolactic fermentation blending of Syrah with white cultivars

Dr Federico Casassa, Dr Jean Dodson Peterson, Paul Mawdsley, Emily Stoffel, Patricia Williams
California Polytechnic State University, San Luis Obispo, USA

116. Does the type or origin of bottle glass affect boron isotope-ratios used for wine authentication?

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117. Objective quality assessment of Cabernet Sauvignon grapes and wine from Chile

Dr Doreen Schober, Ignacio Penichet, J. Carlos Caris, Jorge Zincker, Sebastian Vargas, Gerard Casaubon, Alvaro Gonzalez

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118. A new screening method for hydrogen sulfide formation in wine samples

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119. Evaluation of the effect of regulated deficit irrigation on *Vitis vinifera* Cabernet Sauvignon's physiological traits and final fruit composition

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120. Rapid analysis of allergens in wine by reflective phantom interface biosensor

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121. The colorimetric measurement of free and bound forms of copper in white wine.

Dr Nikolaos Kontoudakis, **Dr Andrew Clark**

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122. A new in-line system to monitor total phenolic content in sparkling wine press juice fractions

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Dr David Nichols³, Dr Fiona Kerlake¹

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123. A periodic table of wine composition

Dr Eric Wilkes, Dr Matthew Wheal

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124. Impact of storage conditions on SO₂ and colour of packaged wines

Dr Eric Wilkes, Bryan Newell

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125. Determination of ethanol content in low and alcohol-free products

Laura Bey

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126. Effect of altitude on the aroma composition of Riesling grapes from the Canberra wine region

Dr Joanna Gambetta¹, Dr John Blackman¹,

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127. Trends in Australian wine composition

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128. Juice provenance: the case of Tasmanian sparkling wine

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129. Unravelling regional typicality of Australian premium Shiraz through an untargeted metabolomics approach

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130. Water into wine! Alcohol management of Cabernet Sauvignon and Shiraz wines via pre-fermentative water implementation

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131. Hyperspectral imaging of Botrytis in grapes

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132. The progression of sparkling grape pressing and what comes out when

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133. Australian wine provenance testing using novel isotope ratios: differentiation of production regions and country

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134. The colorimetric measurement of total copper concentration in wine

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135. Pinot Noir provenance project overview

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136. Evaluating activated carbons for removal of phenols and their glycoconjugates from smoke-affected juice and wine

Dr Julie Culbert, WenWen Jiang, Dr Mark Krstic,
Prof. Markus Herderich
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137. Bentonite fining in white wines compromises the utility of lead isotope ratios in wine authentication

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138. Sooty mould and its impact on wine processing, composition and sensory attributes

Peter Godden

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139. Using cross-linked polymers to reduce metal concentrations in commercial wines

Neil Scrimgeour, Kieran Hirlam, Dr Eric Wilkes

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140. Evaluating the forms of copper removed during cross-linked polymer treatment of wines

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141. Understanding wine astringency sub-qualities by tribology: what are the roles of saliva?

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142. A comprehensive study of the effect of high temperature extremes on berry tannin composition

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143. A new Australian wine product containing *Ganoderma lucidum* extract: chemical composition, sensory profiles and consumer acceptance

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144. Authentication of Cabernet Sauvignon wines from different regions of Australia

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145. A matter of place: sensory and chemical characterisation of fine Australian Chardonnay and Shiraz wines

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146. Dynamic characterisation of wine astringency profiles using modified progressive profiling

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147. Influence of traditional and novel winemaking practices on foaming properties of sparkling wine

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148. SHS-GC-IMS: a powerful tool to evaluate changes of the volatile composition of wine during ageing

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149. Changes in red wine composition during bottle ageing: impacts of viticultural conditions and oxygen availability

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150. Monitoring the effects of resveratrol-enhanced de-alcoholised red wine consumption by HPLC-QTOF-MS

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151. A management tool for optimal digging out in red winemaking: machine learning models to predict tannin and anthocyanin concentrations

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