



AWRI Staff Publications 2006 – 2013

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Author	Publication Year	Title	Journal Title	Publication Type
Abrahamse, C.E., Bartowsky, E.J.	2011	Timing of malolactic fermentation inoculation in Shiraz grape must and wine: influence on chemical composition.	World Journal of Microbiology & Biotechnology	Peer
Abrahamse, C.E., Bartowsky, E.J.	2012	Inoculation for MLF reduces overall vinification time.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Abrahamse, C.E., Bartowsky, E.J.	2013	Development of a micro-scale microbiological screening-evaluation method to test compatibility of wine yeast and bacterial strains.	The 15 th Australian Wine Industry Technical Conference, Sydney, NSW	
Arevalo-Villena, M., Bartowsky, E.J., Capone, D., Sefton, M.A.	2010	Production of indole by wine-associated microorganisms under oenological conditions.	Food Microbiology	Peer
Bahraminejad, S., Asenstorfer, R.E., Williams, K.J., Hayasaka, Y. Zwer, P.K., Riley, I.T., Schultz, C.J.	2008	Metabolites correlated with cereal cyst nematode resistance in oats (<i>Avena sativa</i>) identified using single seed descent lines.	Nematologia Mediterranea	Peer
Baldock, G.A., Hayasaka, Y., Coulter, A.D., Godden, P.W., Herderich, M.J., Pretorius, I.S.	2007	Mass spectrometry in investigations of grape and wine contaminants: Protecting the quality and integrity of Australian wine.	Australian and New Zealand Wine Industry Journal	Non-peer
Bandara, A., Fraser, S., Chambers, P.J., Stanley, G.A.	2009	Trehalose promotes the survival of <i>Saccharomyces cerevisiae</i> during lethal ethanol stress, but does not influence growth under sublethal ethanol stress.	FEMS Yeast Research	Peer
Barlocco, N., Vadell, A., Ballesteros, F., Galiotta, G., Cozzolino, D.	2006	Predicting intramuscular fat, moisture and Warner-Bratzler shear force in pork muscle using near infrared reflectance spectroscopy.	Animal Science	Peer
Bartowsky, E.J., Bellon, J., Borneman, A., Chambers, P., Cordente, A., Costello, P., Curtin, C., Forgan, A., Henschke, P.A., Kutyna, D., McCarthy, J., Macintyre, O., Schmidt, S., Tran, T., Swiegers, H., Ugliano, M., Varela, C.A., Willmot,	2007	Not all wine yeast are equal.	Microbiology Australia	Peer



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R., Pretorius, I.S.				
Bartowsky, E.J.	2008	The AWRI wine microorganism culture collection: a treasure trove of yeast and bacteria strains for the future.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Bartowsky, E.J., Costello, P., McCarthy, J.	2008	MLF - adding an 'extra dimension' to wine flavour and quality.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Bartowsky, E.J., Hayasaka, Y.	2008	Bacteria's role in shaping oak character.	Wine Business Monthly (WBM)	Non-peer
Bartowsky, E.J., Henschke, P.A.	2008	Acetic acid bacteria spoilage of bottled red wine-a review.	International Journal of Food Microbiology	Peer
Bartowsky, E.J.	2009	Bacterial spoilage of wine and approaches to minimize it.	Letters in Applied Microbiology	Peer
Bartowsky, E.J., Costello, P.J., Abrahamse, C.E., McCarthy, J.M., Chambers, P.J., Herderich, M.J., Pretorius, I.S.	2009	Wine bacteria – friends and foes.	Australian and New Zealand Wine Industry Journal	Non-peer
Bartowsky, E.J., Hayasaka, Y.	2009	Bacteria's role in shaping oak character.	Wine Business Magazine December/January.	Non-peer
Bartowsky, E.J., Pretorius, I.S.	2009	Microbial formation and modification of flavour and off-flavour compounds in wine.	Biology of microorganisms on grapes, in must and wine	Peer
Bartowsky, E.J. Stockley, C.S.	2010	Histamine in Australian wines—a survey between 1982 and 2009	Annals of Microbiology	Peer
Bartowsky, E.J., Stockley, C.S.	2010	Waiter, is there histamine in my wine? Histamine in Australian wines — a survey over 27 years (1982 to 2009).	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Bartowsky, E.J.	2011	Malolactic fermentation.	Handbook of Enology: Principles, Practices and Recent Innovations, Volume 2: Principles and Practices	Peer
Bartowsky, E.J. Borneman, A.R	2011	Genomic variations of <i>Oenococcus oeni</i> strains and the potential to impact on malolactic fermentation	Applied Microbiology and Biotechnology	Peer



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		and aroma compounds in wine.		
Bartowsky, E.J., Costello, P., Krieger-Weber, S., Markides, A., Francis, I.L., Travis, B.	2011	Influence of MLF on the fruity characters of red wine.	Wine & Viticulture Journal	Non-peer
Bartowsky, E.J., Costello, P., Krieger-Weber, S., Markides, A., Francis, I.L., Travis, B.	2011	Using Malolactic Fermentation to enhance fruity characters in red wine: Sensory and chemistry.	Wine active compounds 2011: Proceedings of the Second Edition of the International Conference Series on wine active compounds.	Non-peer
Bartowsky, E.J., Abrahamse, C.	2012	Early inoculation for MLF can reduce overall vinification time: laboratory trials in Shiraz.	Technical Review 197	
Bartowsky, E.J., Costello, P., Francis, I.L., Travis, B.	2012	<i>Oenococcus oeni</i> and <i>Lactobacillus plantarum</i> : Effects of MLF on red wine aroma and chemical properties.	Practical Winery and Vineyard	Non-peer
Bartowsky, E.J., Costello, P.J., Francis, L., Travis, B., Krieger-Weber, S., Markides, A.	2012	Influence of <i>Oenococcus oeni</i> and <i>Lactobacillus plantarum</i> on the ester composition of Australian Cabernet Sauvignon.	Practical Winery & Vineyard	Non-peer
Bartowsky, E.J., Fleet, G.H.	2013	Malolactic Fermentation.	Australian Winemaking.	Non-peer
Bell, S-J., Daniel, C.	2006	Agrochemicals registered for use in Australian viticulture 2006-07.	Australian Viticulture	Non-peer
Bell, S-J., Essling, M.	2007	Agrochemicals registered for use in Australian viticulture 2007-08.	Australian Viticulture	Non-peer
Bell, S.J.	2009	Recommended use of agrochemicals in Australian viticulture	Australian Viticulture: practical vineyard management	Non-peer
Bell, S-J, Francis, I.L.	2013	Manipulating vineyard nitrogen on a saline site: 1. Effect of nitrogen on growth, grape yield and nutrients of <i>Vitis vinifera</i> L. cv Shiraz.	Journal of the Science of Food and Agriculture	Peer
Bellincontro, A., Cozzolino, D., Mencarelli, F.	2011	Application of NIR-AOTF spectroscopy to monitor Aleatico grape dehydration for Passito wine production.	American Journal of Enology and Viticulture	Peer



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Bellon, J.R., Rose, L., Currie, B., Ottawa, J., Bell, S., Mclean, H., Rayment, C. Treacher, C., Henschke, P.	2008	Summary from the 'winemaking with non-conventional yeasts' workshops, 13th AWITC.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Bellon, J.R.	2010	Generating interspecific wine yeast hybrids for funky wines.	Microbiology Australia	Peer
Bellon, J.R., Eglinton, J.M., Siebert, T.E., Pollnitz, A.P., Rose, L., de Barros Lopes, M., Chambers, P.J.	2011	Newly generated interspecific wine yeast hybrids introduce flavour and aroma diversity to wines.	Applied Microbiology and Biotechnology	Peer
Bellon, J.R., Schmid, F., Capone, D.L., Dunn, B.L., Chambers, P.J.	2013	Introducing a new breed of wine yeast: Interspecific hybridisation between a commercial <i>Saccharomyces cerevisiae</i> wine yeast and <i>Saccharomyces mikatae</i> .	PLoS One	Peer
Berna, A. Z., Trowell, S., Cynkar, W.U., Cozzolino, D.I	2008	Comparison of metal oxide-based electronic nose end mess spectrometry-based electronic nose for the prediction of red wine spoilage	Journal of Agricultural and Food Chemistry	Peer
Berna, A.Z., Trowell, S., Clifford, D., Cynkar, W.U., Cozzolino, D.	2009	Geographical origin of Sauvignon Blanc wines predicted by mass spectrometry and metal oxide based electronic nose.	Analytica Chimica Acta	Peer
Berthels, N.J., Otero, R.R.C., Bauer, F.F., Pretorius, I.S., Thevelein, J.M.	2008	Correlation between glucose/fructose discrepancy and hexokinase kinetic properties in different <i>Saccharomyces cerevisiae</i> wine yeast strains.	Applied Microbiology and Biotechnology	Peer
Bester, M.C., Pretorius, I.S., Bauer, F.F.	2006	The regulation of <i>Saccharomyces cerevisiae</i> FLO gene expression and Ca ²⁺ - dependent flocculation by Flo8p and Mss11p.	Current Genetics	Peer
Bevin, C.J., Fergusson A.J., Perry, W.B., Janik, L.J., Cozzolino, D.	2006	Development of a rapid 'fingerprinting' system for wine authenticity by mid-infrared spectroscopy.	Journal of Agricultural and Food Chemistry	Peer
Bevin, C.J., Damberg, R.G., Fergusson, A.J., Cozzolino, D.	2008	Varietal discrimination of Australian wines by means of mid-infrared spectroscopy and multivariate analysis	Analytica Chimica Acta	Peer
Bindon, K.A., Dry, P.R., Loveys, B.R.	2008	The Interactive Effect of Pruning Level and Irrigation Strategy on Water Use Efficiency of <i>Vitis vinifera</i> L. cv. Shiraz	South African Journal of Enology and Viticulture	Peer



Author	Publication Year	Title	Journal Title	Publication Type
Bindon, K.A., Smith, P.A., Holt, H.E., Kennedy, J.A.	2010	Interaction between grape-derived proanthocyanidins and cell wall material. 2. Implications for vinification.	Journal of Agricultural and Food Chemistry	Peer
Bindon, K.A., Kennedy, J.A.	2011	Ripening-induced changes in grape skin proanthocyanidins modify their interaction with cell walls.	Journal of Agricultural and Food Chemistry	Peer
Bindon, K.A., Myburgh, P., Oberholster, A. Roux, K. Du Toit, C.	2011	Response of grape and wine phenolic composition in <i>Vitis vinifera</i> L. cv. Merlot to variation in grapevine water status.	South African Journal of Enology and Viticulture	Peer
Bindon, K.A., Bacic, A. Kennedy, J.A.	2012	Tissue-specific and developmental modification of grape cell walls influences the adsorption of proanthocyanidins.	Journal of Agricultural and Food Chemistry	Peer
Bindon, K.A., Smith, P.A.	2012	Comparison of the affinity and selectivity of insoluble fibres and commercial proteins for wine proanthocyanidins.	Food Chemistry	Peer
Bindon, K.A., Smith, P.A., Kennedy, J.A.	2012	Interaction between grape-derived proanthocyanidins and cell wall material 1. Effect on proanthocyanidin composition and molecular mass.	Journal of Agricultural and Food Chemistry	Peer
Bindon, K., Holt, H.E., Williamson, P.O., Varela, C., Herderich, M.J., Francis, I.L.	2013	Relationships between harvest time and wine composition in <i>Vitis vinifera</i> L. cv. Cabernet sauvignon 2. Wine sensory properties and consumer preference.	Manuscript submitted.	
Bindon, K., Madani, S.H., Pendleton, P., Smith, P.A., Kennedy, J.A.	2013	Factors affecting skin tannin extractability in ripening grapes.	Manuscript submitted	
Bindon, K., McCarthy, M., Smith, P.A.	2013	Development of wine colour and non-bleachable pigments during the fermentation and aging of wines differing in their phenolic potential.	Manuscript submitted.	
Bindon, K.A., Varela, C.A., Kennedy, J., Holt, H.E., Herderich, M.	2013	Relationships between harvest time and wine composition in <i>Vitis vinifera</i> L. cv. Cabernet Sauvignon 1. Grape and wine chemistry.	Food Chemistry	Peer
Bizaj, E., Cordente, A. G., Bellon, J. R., Raspor, P., Curtin, C. D., Pretorius, I. S.	2012	A breeding strategy to harness flavor diversity of <i>Saccharomyces</i> interspecific hybrids and minimize	FEMS Yeast Research	Peer



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		hydrogen sulfide production.		
Black, C., Francis, I.L., Henschke, P., Capone, D., Anderson, S., Day, M., Holt, H.E., Pearson, W., Herderich, M., Johnson, D.L.	2012	Aged Riesling and the development of TDN.	Wine & Viticulture Journal	Non-peer
Blair, R.J.	2007	Industry's key priorities addressed at 13th AWITC.	Australian and New Zealand Wine Industry Journal	Non-peer
Blair, R.J.	2007	Record-breaking 13AWITC provides many international opportunities.	Australian and New Zealand Wine Industry Journal	Non-peer
Blair, R.J., Johnson, D.L., Pretorius, I.S.	2007	The Stone Age did not end because man ran out of stones: Why innovation is critical for the Australian wine industry.	Australian and New Zealand Wine Industry Journal	Non-peer
Blair, R.J., Pretorius I.S.	2007	Vision and vulnerability - Australian wine producers reap benefits from investing in innovation.	US Wine Business Monthly	Non-peer
Blair, R.J., Pretorius, I.S.	2008	Vision and vulnerability - Australian wine producers reap benefits from investing in innovation.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Blair, R.J.	2010	Delegates inspired by technical information in abundance at AWITC.	Australian and New Zealand Wine Industry Journal	Non-peer
Blair, R.J.	2010	Key messages inspire AWITC delegates	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Blair, R.J.	2011	After the outbreak.	Wine Business Monthly (WBM)	Non-peer
Blazquez Rojas, I.; Smith, P.A.; Bartowsky, E.J.	2012	Influence of choice of yeasts on volatile fermentation-derived compounds, colour and phenolics composition in Cabernet Sauvignon wine.	World Journal of Microbiology and Biotechnology 28(12): 3311-21.	
Boido, E., Farina, L., Carrau, F., Dellacassa, E., Cozzolino, D.	2013	Characterization of glycosylated aroma compounds in Tannat grapes and feasibility of the Near Infrared Spectroscopy application for their prediction.	Food and analytical methods	Peer
Borneman, A., Forgan, A., Bellon, J.R., Ryan, O., Boone, C., Chambers, P.J.	2007	Creation of a wine yeast genome deletion library for the discovery of yeast strains with desirable winemaking characteristics. Blair, R.J., Williams,	The 13 th Australian Wine Industry Technical Conference, Adelaide, SA. 269.	



Author	Publication Year	Title	Journal Title	Publication Type
		P., Pretorius, I.S. (eds.)		
Borneman, A.R., Chambers, P.J., Pretorius, I.S.	2007	Yeast systems biology: Modelling the winemaker's art.	Trends in Biotechnology	Peer
Borneman, A.R.	2008	The potential of systems biology in winemaking.	Technical Review 173	
Borneman, A.R.	2008	The potential of systems biology for winemaking.	Proceedings of the 13 th Australian Wine Industry Technical Conference, 29 July-2 August 2007, Adelaide, SA	Non-peer
Borneman, A.R., Forgan, A.H., Chambers, P.J., Pretorius, I.S.	2008	Unravelling the genetic blueprint of wine yeast.	Australian and New Zealand Wine Industry Journal	Non-peer
Borneman, A.R., Forgan, A.H., Chambers, P.J., Pretorius, I.S.	2008	Cracking the genetic code of wine yeast.	Wine Business Monthly (WBM)	Non-peer
Borneman, A.R., Forgan, A.H., Chambers, P.J., Pretorius, I.S.	2008	A la recerca del codi digital dels llevats del vi.	ACE Revista de Enología	Non-peer
Borneman, A.R., Forgan, A.H., Pretorius, I.S., Chambers, P.J.	2008	Comparative genome analysis of a <i>Saccharomyces cerevisiae</i> wine strain.	FEMS Yeast Research	Peer
Borneman, A.R., Chambers, P.J., Pretorius, I.S.	2009	Systems biology as a platform for wine yeast strain development.	Biology of microorganisms on grapes, in must and wine	Peer
Borneman, A.R., Forgan, A.H., Chambers, P.J., Pretorius, I.S.	2009	Unraveling the genetic code of wine yeast.	Practical Winery and Vineyard	Non-peer
Borneman, A.R. Bartowsky, E.J. McCarthy, J. Chambers, P.J.	2010	Genotypic diversity in <i>Oenococcus oeni</i> by high-density microarray comparative genome hybridization and whole genome sequencing.	Applied Microbiology and Biotechnology	Peer
Borneman, A.R., Bartowsky, E.J.	2011	Comparative genomics in the wine bacterium <i>Oenococcus oeni</i> .	Microbiology Australia	Peer
Borneman, A.R., Desany B.A., Riches D., Affourtit, J.P., Forgan, A.H., Pretorius, I.S., Egholm, M., Chambers, P.J.	2011	Whole-genome comparison reveals novel genetic elements that characterize the genome of industrial strains of <i>Saccharomyces cerevisiae</i> .	PLoS Genetics 7: 1-10 e1001287	Peer



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Borneman, A.R., Pretorius, I.S., Chambers, P.J.	2012	Comparative genomics: a revolutionary tool for wine yeast strain development.	Current Opinion in Biotechnology	Peer
Borneman, A.R., Desany, B.A., Riches, D., Affourtit, J.P., Forgan, A.H., Pretorius, I.S., Egholm, M., Chambers, P.J.	2012	The genome sequence of the wine yeast VIN7 reveals an allotriploid hybrid genome with <i>Saccharomyces cerevisiae</i> and <i>Saccharomyces kudriavzevii</i> origins.	FEMS Microbiology Letters	Peer
Borneman, A.R., McCarthy, J.M., Chambers, P.J., Bartowsky, E.J.	2012	Functional divergence in the genus <i>Oenococcus</i> as predicted by genome sequencing of the newly described species, <i>Oenococcus kitaharae</i> .	PLoS One	Peer
Borneman, A.R., McCarthy, J.M., Chambers, P.J., Bartowsky, E.J.	2012	Comparative analysis of the <i>Oenococcus oeni</i> pan genome reveals genetic diversity in industrially-relevant pathways.	BMC Genomics	Peer
Borneman, A.R., Schmidt, S.A., Pretorius, I.S.	2013	At the cutting-edge of grape and wine biotechnology.	Trends in genetics	Peer
Borneman, A.R., Zeppel, R., Chambers, P.J., Curtin, C.D.	2013	Insights into the <i>Dekkera bruxellensis</i> genomic landscape: Comparative genomics reveals variation in ploidy and nutrient utilization potential amongst wine isolates. PLOS Genetics. <i>Manuscript submitted for publication –information available on request.</i>		
Brown, R.C., Sefton, M.A., Taylor, D.K., Elsey, G.M.	2006	An odour detection threshold determination of all four possible stereoisomers of oak lactone in a white and a red wine.	Australian Journal of Grape and Wine Research	Peer
Brown, R.C., Taylor, D.K., Elsey, G.M.	2006	Utilization of a 1,2-dioxine for the synthesis of the four possible stereoisomers of oak lactone.	Organic Letters	Peer
Brown, R.C., Sefton, M.A., Taylor, D.K., Elsey, G.M.	2007	The quantification and chiral distribution of γ -lactones in Australian red wine. Recent Highlights in Flavour Chemistry & Biology.	Proceedings of the Wartburg Symposium on Flavour Chemistry and Biology, 8 th , Eisenach, Germany, 27 Feb-2 March., 256-260.	Peer
Brown, S.L., Stockdale, V.J., Pettolino, F., Pocock, K.F., de Barros Lopes, M., Williams, P.J., Bacic,	2007	Reducing haziness in white wine by overexpression of <i>Saccharomyces cerevisiae</i> genes YOL155c and	Applied Biochemistry and Microbiology	Peer



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A., Fincher, G.B., Hoj, P.B., Waters, E.J.		YDR055w.		
Callegari, S. Gregory, P.A. Sykes, M.J. Bellon, J. Andrews, S. McKinnon, R.A. De Barros Lopes, M.A.	2012	Polymorphisms in the mitochondrial ribosome recycling factor EF-G2mt/MEF2 compromise cell respiratory function and increase atorvastatin toxicity.	PLoS Genetics	Peer
Campbell, J.I. Pollnitz, A.P., Sefton, M.A., Herderich, M.J., Pretorius, I.S.	2006	Factors affecting the influence of oak chips on wine flavour	Australian and New Zealand Wine Industry Journal	Non-peer
Campbell, J.I., Pollnitz, A.P., Sefton, M.A., Herderich, M.J., Pretorius, I.S.	2007	Factors affecting the influence of oak chips on wine flavour.	Revue des Oenologues et des techniques vitivinicoles et oenologiques - Conference proceeding	Non-peer
Capone, D.L., Sefton, M.A., Hayasaka, Y., Jeffery, D.W.	2010	Analysis of precursors to wine odorant 3-mercaptohexan-1-ol using HPLC-MS/MS: resolution and quantitation of diastereomers of 3-S-cysteinylhexan-1-ol and 3-S- glutathionylhexan-1-ol.	Journal of Agricultural and Food Chemistry	Peer
Capone, D.L., van Leeuwen, K.A., Pardon, K.H., Daniel, M.A., Elsey, G.M., Coulter, A.D., Sefton, M.A.	2010	Identification and analysis of 2-chloro-6-methylphenol, 2,6- dichlorophenol and indole: causes of taints and off-flavours in wines.	Australian Journal of Grape and Wine Research	Peer
Capone, D.L. Jeffery, D.W.	2011	Effects of transporting and processing Sauvignon Blanc grapes on 3-mercaptohexan-1-ol precursor concentrations.	Journal of Agricultural and Food Chemistry	Peer
Capone, D.L., Leeuwen, K.V., Taylor, D.K., Jeffery, D.W., Pardon, K.H., Elsey, G.M., Sefton, M.A.	2011	Evolution and occurrence of 1,8-cineole (eucalyptol) in Australian wine.	Journal of Agricultural and Food Chemistry	Peer
Capone, D.L., Pardon, K.H. Cordente, A.G. Jeffery, D.W.	2011	Identification and quantitation of 3-S-cysteinylglycinehexan-1-ol (cysgly-3-MH) in Sauvignon Blanc grape juice by HPLC-MS/MS.	Journal of Agricultural and Food Chemistry	Peer
Capone, D.L., Sefton, M.A., Jeffery, D.W.	2011	Application of a modified method for 3-mercaptohexan-1-ol determination to investigate the relationship between free thiol and related conjugates in grape juice and wine.	Journal of Agricultural and Food Chemistry	Peer



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Capone, D.L., Herderich, M., Pardon, K.H., Hayasaka, Y., Cordente, A.G., Grant-Preece, P.A., Sefton, M.A., Elsey, G.M., Jeffery, D.W.	2011	Formation of varietal thiol aroma compounds in wine: synthetic and analytical studies of grape and wine thiol conjugates. <i>Hoffman, T., Meyerhof, W., Schieberle, P. (eds)</i>	In Proceedings of 9 th Wartburg Symposium on Flavour Chemistry and Biology, Eisenach, Germany, 13-16 April 2010, Deutsche Forschungsanstalt für Lebensmittelchemie: Freising, Germany.	
Capone, D.L., Black, C.A., Jeffery, D.W.	2012	Effects of 3-mercaptohexan-1-ol precursor concentrations from prolonged storage of Sauvignon Blanc grapes prior to crushing and pressing.	Journal of Agricultural and Food Chemistry	Peer
Capone, D.L., Jeffery, D.W., Sefton, M.A.	2012	Vineyard and fermentation studies to elucidate the origin of 1,8-cineole in Australian red wine.	Journal of Agricultural and Food Chemistry	Peer
Capone, D.L., Sefton, M.A., Jeffery, D.W.	2012	Analytical investigations of wine odorant 3-mercaptohexan-1-ol and its precursors.	Flavor Chemistry of Wine 1104.	Peer
Carew, A.L., Smith, P.A., Damberg, R.G.	2012	Yeast selection impacts phenolics in Pinot noir.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Carew, A.L., Sparrow, A.M., Curtin, C.D., Close, D.C., Damberg, R.G.	2013	Microwave Maceration of Pinot Noir Grape Must: Sanitation and Extraction Effects and Wine Phenolics Outcomes	Food and Bioprocess Technology	Peer
Carrau, F. M., Medina, K., Farina, L., Boido, E., Henschke, P. A., Dellacassa, E.	2008	Production of fermentation aroma compounds by <i>Saccharomyces cerevisiae</i> wine yeasts: effects of yeast assimilable nitrogen on two model strains.	FEMS Yeast Research	Peer
Chambers, P.J.	2007	Yeasts: Products and Discovery (YPD) in Australia.	Microbiology Australia	Peer
Chambers, P.J., Varela, C.A., Kutyna, D., Henschke, P.A.	2007	Generating 'low-ethanol' wine yeasts.	Towards best practice through innovation in winery processing: a seminar held at Tanunda, SA on 17 October 2007.	Non-peer



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Chambers, P.J., Bellon, J.R., Schmidt, S.A., Varela, C.A., Pretorius, I.S.	2009	Non-genetic engineering approaches to isolating and generating novel yeasts for industrial applications.	Yeast biotechnology : diversity and applications	Peer
Chambers, P.J., Borneman, A.R., Schmidt, S.A., Hack, J.C., Varela, C.A., Mercurio, M., Curtin, C.D., Cozzolino, D., Ugliano, M., Herderich, M.J., Pretorius, I.S.	2009	The dawn of a new paradigm for wine yeast strain development.	Australian and New Zealand Wine Industry Journal	Non-peer
Chambers, P.J., Pretorius, I.S.	2010	Fermenting knowledge: the history of winemaking, science and yeast research.	EMBO reports	Peer
Chambers, P.J.	2011	From omics to systems biology: towards a more complete description and understanding of biology.	Microbiology Australia	Peer
Colby, C.B., Nordestgaard, S., Waters, E., O'Neill, B.K.	2006	Bentonite fining: can we improve performance and efficiency and decrease value losses?	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Colby, C.B., Waters, E.J., O'Brien, V.T.	2006	Fine tuning: cutting production costs of bentonite fining.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Colby, C.B., Low, L.L., Godden, J., Gishen, M., O'Neill, B.K.	2007	Process engineering developments in wine production: Alternative technologies for tartrate stabilisation.	ASVO Proceedings: Maximising the value - maximise returns through quality and process efficiency; Adelaide, SA	Non-peer
Collins, C., Dry, P.	2009	Managing fruitset in vineyards	Australian Viticulture	Non-peer
Conn, S., Curtin, C., Bezier, A., Franco, C., Zhang, W.	2008	Purification, molecular cloning, and characterization of glutathione S-transferases (GSTs) from pigmented <i>Vitis vinifera</i> L. cell suspension cultures as putative anthocyanin transport proteins.	Journal of Experimental Botany	Peer
Contreras, A., Hidalgo, C., Henschke, P.A., Chambers, P.J., Curtin, C., Varela, C.	2013	Evaluation of non-Saccharomyces yeast for the reduction of alcohol content in wine.	Applied and Environmental Microbiology, submitted.	
Cooke (née Brown), R.C., Capone D.L., van Leeuwen, K.A., Elsey, G.M., Sefton, M.A.	2009	Quantification of Several 4-Alkyl Substituted γ - Lactones in Australian Wines	Journal of Agricultural and Food Chemistry	Peer



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Cooke (née Brown), R.C., van Leeuwen, K.A., Capone, D.L., Gawel, R., Eelsey, G.M., Sefton, M.A.	2009	Odor detection thresholds and enantiomeric distributions of several 4-alkyl substituted -lactones in Australian red wine.	Journal of Agricultural and Food Chemistry	Peer
Corbella, E., Cozzolino, D.	2006	Classification of the floral origin in Uruguayan honeys by chemical and physical characteristics combined with chemometrics.	LWT - food science and technology	Peer
Corbella, E., Cozzolino, D.	2008	Combining multivariate analysis and pollen count to classify honey samples accordingly to different botanical origins.	Chilean journal of agricultural research	Peer
Cordente, A.G., Heinrich, A., Swiegers, H.	2007	A new revolution in wine: yeast strains that produce no detectable hydrogen sulphide.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Cordente, A.G., Swiegers, J.H., Hegardt, F.G., Pretorius, I.S.	2007	Modulating aroma compounds during wine fermentation by manipulating carnitine acetyltransferases in <i>Saccharomyces cerevisiae</i> .	FEMS Microbiology Letters	Peer
Cordente, A.G., Heinrich, A., Pretorius, I.S., Swiegers, J.H.	2009	Isolation of sulfite reductase variants of a commercial wine yeast	FEMS Yeast Research	Peer
Cordente, A.G., Curtin, C.D., Henschke, P.A., Chambers, P.J., Herderich, M.J., Pretorius, I.S.	2011	Taking the stink out of fermentation.	Wine & Viticulture Journal	Non-peer
Cordente, A.G., Curtin, C.D., Henschke, P.A., Chambers, P.J., Pretorius, I.S.	2011	Steering clear of sulfidic smells in the cellar.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Cordente, A.G., Heinrich, A., Pretorius, I.S., Curtin, C.D., Swiegers, J.H.	2011	Isolation of sulfite reductase variants of a commercial wine yeast with significantly reduced hydrogen sulfide production.	The 14th Australian Wine Industry Technical Conference: Adelaide, SA 3–8 July 2010	Non-peer
Cordente, A.G., Cordero-Bueso, G., Pretorius, I.S., Curtin, C.D.	2012	Novel wine yeast with mutations in <i>YAP1</i> that produce less acetic acid during fermentation.	FEMS Yeast Research	Peer
Cordente, A.G., Curtin, C.D., Varela, C.A., Pretorius, I. S.	2012	Flavour-active wine yeasts.	Applied Microbiology and Biotechnology	Peer
Costello, P.J., Francis, I.L., Bartowsky, E.J.	2012	Variations in the effects of malolactic fermentation on the chemical and sensory properties of Cabernet Sauvignon wine: interactive influences of	Australian Journal of Grape and Wine Research	Peer



Author	Publication Year	Title	Journal Title	Publication Type
		Oenococcus oeni strain and wine matrix composition.		
Costello, P.J., Siebert, T.E., Solomon, M.R., Bartowsky, E.J.	2012	Synthesis of fruity ethyl esters by acyl coenzyme A: alcohol acyltransferase and reverse esterase activities in <i>Oenococcus oeni</i> and <i>Lactobacillus plantarum</i> .	Journal of Applied Microbiology	Peer
Coulter, A.D., Capone, D.L., Baldock, G.A., Cowey, G.D., Francis, I.L., Hayasaka, Y., Holdstock, M.G., Sefton, M.A., Simos, C.A., Travis, B.	2008	Taints and off-flavours in wine - case studies of recent industry problems.	Proceedings of the 13th Australian wine industry technical conference, 29 July-2 August 2007, Adelaide, SA	Non-peer
Coulter, A.D., Henschke, P.A., Simos, C.A., Pretorius, I.S.	2008	When the heat is on, yeast fermentation runs out of puff.	Australian and New Zealand Wine Industry Journal	Non-peer
Coulter, A.D.	2010	Post-bottling spoilage – who invited Brett?	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Coulter, A.D., Stockley, C.S., Varela, C.A., Francis, I.L., Chambers, P.J., Henschke, P.A., Dry, P.R., Gawel, R., Muhlack, R.A.	2010	Reducing alcohol levels in wine.	Technical Review, 186	Non-peer
Coulter, A.D.	2011	The burning questions on smoke taint.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Cowey, G.B., Robinson, E.M.C., Holdstock, M., Gishen, M., Parker, M., Damberg, R.G., Godden, P.W.	2006	Changes in Australian wine composition-from 1964 to 2004.	Australian and New Zealand Wine Industry Journal	Non-peer
Cowey, G.B.	2008	Excessive copper fining of wines sealed under screwcaps - identifying and treating reductive winemaking characters.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Cowey, G.B., Travis, B.	2008	Practical sensory evaluation in the winery.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Cowey, G.B., Coulter, A.D., Holdstock, M.	2009	Brines, paints, oils and the occasional mobile phone - common vintage contaminants	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Cowey, G.B.	2010	When it all goes wrong: the treatment and disposal of juice, wine and lees waste material.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Cowey, G.B., Travis, B., Simos, C.A., Francis, I.L.	2010	Salt removal from wine using electrodialysis.	Australian and New Zealand	Non-peer



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			Grapegrower and Winemaker	
Cowey, G.B.	2011	G. Botrytis – implications in wine development.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Cox, C.M. Favero, A.C. Dry, P.R. McCarthy, M.G. Collins, C.	2012	Rootstock effects on primary bud necrosis, bud fertility, and carbohydrate storage in Shiraz.	American Journal of Enology and Viticulture	Peer
Cozzolino, D. Moron, A.	2006	Potential of near-infrared reflectance spectroscopy and chemometrics to predict soil organic carbon fractions.	Soil & Tillage Research	Peer
Cozzolino, D., Cynkar, W.U., Dambergs, R.G., Janik, L., Gishen, M.	2006	How to select a scanning near infrared spectrophotometer instrument.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Cozzolino, D., Dambergs, R.G., Janik, L., Cynkar, W.U., Gishen, M.	2006	Analysis of grapes and wine by near infrared spectroscopy.	Journal of Near Infrared Spectroscopy	Peer
Cozzolino, D., Parker, M., Dambergs, R.G., Herderich, M., Gishen, M.	2006	Chemometrics and visible-near infrared spectroscopic monitoring of red wine fermentation in a pilot scale.	Biotechnology and Bioengineering	Peer
Cozzolino, D., Smyth, H.E., Lattey, K.A., Cynkar, W.U., Janik, L., Dambergs, R.G., Francis, I.L., Gishen, M.	2006	Combining mass spectrometry based electronic nose, visible-near infrared spectroscopy and chemometrics to assess the sensory properties of Australian Riesling wines.	Analytica Chimica Acta	Peer
Cozzolino, D., Vadell, A., Ballesteros, F., Galietta, G., Barlocco, N.	2006	Combining visible and near-infrared spectroscopy with chemometrics to trace muscles from an autochthonous bree of pig produced in Uruguay: a feasibility study.	Analytical and Bioanalytical Chemistry	Peer
Cozzolino, D.	2007	VIS-NIRS cannot routinely analyze wine quantitatively.	Trends in Analytical Chemistry	Peer
Cozzolino, D., Cynkar, W.U., Dambergs, R.G., Janik, L.J., Gishen, M.	2007	Effect of both storage and homogenization on the visible and near infrared spectroscopy of red grape berries.	NIR Conference Proceedings	Non-peer
Cozzolino, D., Flood, L., Bellon, J., Gishen, M., De Barros Lopes, M.	2007	Chemometrics and near infrared spectroscopy: A tool to differentiate different strains of <i>Saccharomyces cerevisiae</i> .	NIR Conference Proceedings	Non-peer



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Cozzolino, D., Kwiatkowski, M.J., Waters, E.J., Gishen, M.	2007	A feasibility study on the use of visible and short wavelengths in the near-infrared region for the non-destructive measurement of wine composition.	Analytical and Bioanalytical Chemistry	Peer
Cozzolino, D., Liua, L., Cynkar, W.U., Damberg, R.G., Janik, L., Colby, C.B., Gishen, M.	2007	Effect of temperature variation on the visible and near infrared spectra of wine and the consequences on the partial least square calibrations developed to measure chemical composition.	Analytica Chimica Acta	Peer
Cozzolino, D., Smyth, H.E., Lattey, K., Cynkar, W. U., Janik, L., Damberg, R. G., Francis, I.L., Gishen, M.	2007	Relationship between sensory analysis and near infrared spectroscopy in Australian Chardonnay and Riesling wines.	NIR Conference Proceedings	Non-peer
Cozzolino, D. Smyth, H.E., Cynkar, W.U., Janik, L., Damberg, R.G., Gishen, M.	2008	Use of direct headspace–mass spectrometry coupled with chemometrics to predict aroma properties in Australian Riesling wine.	Analytica Chimica Acta	Peer
Cozzolino, D., Cynkar, W.U., Damberg, R.G., Mercurio, M.D., Smith, P.A.	2008	Measurement of condensed tannins and dry matter in red grape homogenates using near infrared spectroscopy and partial least squares.	Journal of Agricultural and Food Chemistry	Peer
Cozzolino, D., Fassio, A., Restaino, E., Fernandez, E., La Manna, A.	2008	Verification of silage type using near-infrared spectroscopy combined with multivariate analysis.	Journal of Agricultural and Food Chemistry	Peer
Cozzolino, D., Flood, L., Bellon, J., Gishen, M., deBarros Lopes, M.	2008	Near infrared spectroscopy: a new tool in metabolomic research?	NIR News	Non-peer
Cozzolino, D., Kwiatkowski, M.J., Damberg, R.G., Cynkar, W.U., Janik, L.J., Skouroumounis, G., Gishen, M.	2008	Analysis of elements in wine using near infrared spectroscopy and partial least squares regression.	Talanta	Peer
Cozzolino, D.	2009	Near infrared spectroscopy in natural products analysis.	Planta Medica	Peer
Cozzolino, D., Cynkar, W.U., Shah, N., Damberg, R.G., Smith, P.A.	2009	Rapid methods to measure soil composition and leaf water potential in the vineyard.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Cozzolino, D., Damberg, R.G., Shah, N. Cynkar, W.U. Smith, P.A., Godden, P.W., Pretorius, I.S.	2009	Ensuring sustainable management of water and soil for Australian grape and wine production.	Australian and New Zealand Wine Industry Journal	Non-peer
Cozzolino, D., Holdstock, M., Damberg, R.G., Cynkar, W.U., Smith, P.A.	2009	Mid infrared spectroscopy and multivariate analysis: A tool to discriminate between organic and non-organic wines grown in Australia.	Food Chemistry	Peer



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Cozzolino, D., Holdstock, M., Damberg, R.G., Cynkar, W.U., Smith, P.A.	2009	Unleashing the secrets of organic wine grown in Australia using infrared light	Australian and New Zealand Wine Industry Journal	Non-peer
Cozzolino, D., Restaino, E. La Manna, A., Fernandez, E., Fassio, A.	2009	Usefulness of near infrared reflectance (NIR) spectroscopy and chemometrics to discriminate between fishmeal, meat meal and soya meal samples.	Ciencia e Investigacion Agraria	Peer
Cozzolino, D., Cowey, G.B., Lattey, K.A., Godden, P.W., Cynkar, W.U., Damberg, R.G., Janik, L., Gishen, M.	2010	Relationship between wine scores and visible–near-infrared spectra of Australian red wines.	Analytical and Bioanalytical Chemistry	Peer
Cozzolino, D., Cynkar, W. U., Damberg, R. G., Gishen, M., Smith, P.A.	2010	Grape (<i>Vitis vinifera</i>) compositional data spanning ten successive vintages in the context of abiotic growing parameters	Agriculture ecosystems & environment	Peer
Cozzolino, D., Cynkar, W.U., Damberg, R.G., Smith, P.A.	2010	Two-dimensional correlation analysis of the effect of temperature on the fingerprint of wines analysed by mass spectrometry electronic nose.	Sensors and Actuators B	Peer
Cozzolino, D., Damberg, R.G.	2010	Instrumental analysis of grape, must and wine.	Managing wine quality: viticulture and wine quality (Volume 1)	Peer
Cozzolino, D., Morón, A.	2010	Influence of soil particle size on the measurement of Sodium by near-infrared reflectance spectroscopy.	Communications in soil science and plant analysis	Peer
Cozzolino, D.	2011	Infrared Methods for High Throughput Screening of Metabolites: Food and Medical Applications.	Combinatorial Chemistry & High Throughput Screening	Peer
Cozzolino, D. Cynkar, W.U., Shah, N.	2011	The economics of implementing near infrared analysis in the grape and wine industries.	NIR News	Non-peer
Cozzolino, D., Corbella, E., Smyth, H. E.	2011	Quality Control of Honey Using Infrared Spectroscopy: A Review	Applied Spectroscopy Reviews	Peer
Cozzolino, D., Cynkar, W. U., Shah, N., Smith, P.A.	2011	Multivariate data analysis applied to spectroscopy: Potential application to juice and fruit quality.	Food research international	Peer
Cozzolino, D., Cynkar, W.U., Shah, N., Smith, P.A.	2011	Feasibility study on the use of attenuated total reflectance mid-infrared for analysis of compositional parameters in wine.	Food research international	Peer



Author	Publication Year	Title	Journal Title	Publication Type
Cozzolino, D., Cynkar, W.U., Shah, N., Smith, P.A.	2011	Technical solutions for analysis of grape juice, must, and wine: the role of infrared spectroscopy and chemometrics	Analytical and Bioanalytical Chemistry	Peer
Cozzolino, D., Cynkar, W.U., Shah, N., Smith, P.A.	2011	Can spectroscopy geographically classify Sauvignon Blanc wines from Australia and New Zealand.	Food Chemistry	Peer
Cozzolino, D., Cynkar, W.U., Shah, N., Smith, P.A.	2011	Quantitative analysis of minerals and electric conductivity of red grape homogenates by near infrared reflectance spectroscopy	Computers and Electronics in Agriculture	Peer
Cozzolino, D., Curtin, C.	2012	The use of attenuated total reflectance as tool to monitor the time course of fermentation in wild ferments.	Food control	Peer
Cozzolino, D., Cynkar, W.U., Shah, N.	2012	Varietal differentiation of grape juice based on the analysis of near- and mid-infrared spectral data.	Food Analytical Methods	Peer
Cozzolino, D., McCarthy, J., Bartowsky, E.J.	2012	Comparison of near infrared and mid infrared spectroscopy to discriminate between wines produced by different Oenococcus Oeni strains after fermentation: A feasibility study.	Food control	Peer
Cozzolino, D., Cynkar, W.U., Damberg, R.G., Shah, N., Smith, P.A.	2013	In situ measurement of soil chemical composition by near-Infrared spectroscopy: a tool toward sustainable vineyard management.	Communications in soil science and plant analysis	Peer
Curtin, C.D., Bellon, J.R., Henschke, P.A., Godden, P.W., de Barros Lopes, M.A.	2007	Genetic diversity of Dekkera bruxellensis yeasts isolated from Australian wineries.	FEMS Yeast Research	Peer
Curtin, C.D., Bramley, B., Cowey, G.B., Holdstock, M., Kennedy, E., Lattey, K.A., Coulter, A.D., Henschke, P.A., Francis, I.L., Godden, P.W.	2008	Sensory perceptions of 'Brett' and relationship to consumer preference.	Proceedings of the 13th Australian wine industry technical conference, 29 July-2 August 2007, Adelaide, SA	Non-peer
Curtin, C.D., Henschke, P.A.	2008	Dried vs propagated yeast: implications for use of blended yeast products.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Curtin, C., Travis, B., Osidacz, P., Kievit, R., Bramley, B., Francis, I.L.	2009	Yeast modulation of cool-climate Chardonnay sensory profiles and consumer preferences.	Proceedings of Les XXies Entretiens Scientifiques Lallemand, Geisenheim, Germany: Lallemand 7-12.	Non-peer



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Curtin, C.D. Bellon, J.R. Bartowsky, E.J. Henschke, P.A. Chambers, P.J. Herderich, M.J. Pretorius, I.S.	2011	Harnessing AWRI's yeast and bacterial research to shape 'next- gen' Chardonnay Part 1: 'wild' and 'non- conventional' yeast.	Wine & Viticulture Journal	Non-peer
Curtin, C.D., Borneman, A.R., Henschke, P.A., Godden, P.W., Chambers, P.J., Pretorius, I.S.	2011	Advancing the frontline against Brett: AWRI breakthrough offers potential to transform the battle against Brett.	Wine & Viticulture Journal	Non-peer
Curtin, C.D., Chambers, P.J., Pretorius, I.S.	2011	Wine fermentation.	Encyclopedia of biotechnology in agriculture and food.	Non-peer
Curtin, C.D., Bellon, J.R., Bartowsky, E.J., Henschke, P.A., Chambers, P.J., Herderich, M.J., Pretorius, I.S.	2011	Harnessing AWRI's yeast and bacterial research to shape 'next-gen' Chardonnay Part 2: Influence of yeast, nutritional management and malolactic fermentation.	Wine & Viticulture Journal	Non-peer
Curtin, C., Borneman, A., Chambers, P.J., Pretorius, I.S.	2012	Winning at snakes and ladders.	Wine Business Monthly (WBM)	Non-peer
Curtin, C.D., Borneman, A.R., Chambers, P.J., Pretorius, I.S.	2012	De-Novo assembly and analysis of the heterozygous triploid genome of the wine spoilage yeast <i>Dekkera bruxellensis</i> AWRI1499.	PLoS One	Peer
Curtin, C.D., Kennedy, E., Henschke, P.A.	2012	Genotype-dependent sulphite tolerance of Australian <i>Dekkera (Brettanomyces) bruxellensis</i> wine isolates.	Letters in Applied Microbiology	Peer
Curtin, C.D., Cordente, A.G.	2013	Flavour-active wine yeasts: little things that have a big impact.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Curtin, C.D., Langhans, G., Henschke, P.A., Grbin, P.R.	2013	Impact of Australian <i>Dekkera bruxellensis</i> strains grown under oxygen-limited conditions on model wine composition and aroma.	Food Microbiology	Peer
Cynkar, W.U., Janik, L., Cozzolino, D., Damberg, R.G., Gishen, M.	2006	Application of electronic nose devices in the Australian wine industry.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Cynkar, W.U., Cozzolino, D., Damberg, R.G., Janik, I., Gishen, M.	2007	Effect of variety, vintage and winery on the prediction by visible and near infrared spectroscopy of the concentration of glycosylated compounds (G-G) in white grape juice.	Australian Journal of Grape and Wine Research	Peer
Cynkar, W.U., Cozzolino, D., Damberg, R.G., Janik, L., Gishen, M.	2007	Feasibility study on the use of a head space mass spectrometry electronic nose (MS e_nose) to	Sensors and Actuators B	Peer



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		monitor red wine spoilage induced by Brettanomyces yeast.		
Cynkar, W.U., Godden, P.W., Cozzolino, D., Gishen, M., Janik, L., Dambergs, R.G.	2007	Effect of storage conditions on the determination of chemical composition in red grape homogenates and white grape juice.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Cynkar, W.U., Cozzolino, D., Dambergs, R.G., O'Brien, V.T.	2008	Shining a light on grape quality measures.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Cynkar, W.U., Cozzolino, D., Dambergs, R.G.	2009	The effect of sample storage and homogenisation techniques on the chemical composition and near infrared spectra of white grapes	Food research international	Peer
Cynkar, W.U., Dambergs, R.G., Smith, P.A., Cozzolino, D.	2010	Classification of Tempranillo wines according to geographic origin: Combination of mass spectrometry based electronic nose and chemometrics.	Analytica Chimica Acta	Peer
Cynkar, W.U., Wilkes, E.	2011	New breed of infrared analysis instruments.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Dambergs, R.G., Kambouris, A., Schumacher, N., Francis, I.L., M.B., Esler, and Gishen, M.	2002	Wine quality grading by near infrared spectroscopy	Near Infrared Spectroscopy: Proceedings of the 10th International Conference, R.K. Cho and A.M.C. Davies, Editors., NIR Publications: Chichester, UK. pp. 187-189; 2002.	Non-peer
Dambergs, R. G., Cozzolino, D., Cynkar, W. U., Janik, L., Gishen, M.	2006	The determination of red grape quality parameters using the LOCAL algorithm.	Journal of Near Infrared Spectroscopy	Peer
Dambergs, R. G., Cozzolino, D., Bevin, C., Cynkar, W.U., Janik, L., Gishen, M.	2007	'Kitchen spectroscopy' - the use of commercial bench-top polymers as visible-near infrared reflectance reference materials.	NIR Conference Proceedings	Non-peer
Dambergs, R. G., Cozzolino, D., Francis, I.L., Cynkar, W. U., Janik, L., Gishen, M.	2007	Applications of visible-near infra red spectroscopy in the wine industry.	NIR Conference Proceedings	Non-peer



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Damberg, R.G., Mercurio, M., Kassara, S., Cozzolino, D., Smith, P.A.	2011	Analysis of tannin in red wine – development of a spectral calibration model for industry use.	Proceedings of the 14 th Australian Wine Industry Technical Conference, 3–8 July 2010, Adelaide, SA. Australian Wine Industry Technical Conference Inc., Adelaide, SA. 351.	Non-peer
Damberg, R.G., Mercurio, M., Kassara, S., Cozzolino, D., Smith, P.A.	2011	Transfer of a spectral calibration for wine tannin to industry laboratories.	Proceedings of the 14 th Australian Wine Industry Technical Conference, 3–8 July 2010, Adelaide, SA. Australian Wine Industry Technical Conference Inc., Adelaide, SA. 351.	Non-peer
Damberg R.G., Sparrow, A.M., Carew, A.L., Scrimgeour, N., Wilkes, E., Godden, P.W., Herderich, M.J., Johnson, D.L.	2012	Quality in a Cold Climate – Maceration Techniques in Pinot Noir Production.	Wine and Viticulture Journal	Non-peer
Damberg, R.G.	2012	Monitoring sparkling tirage (Workshop 7).	8 th International Cool Climate Symposium, 1-4 February 2012, Hobart, Tasmania.	Non-peer
Damberg, R.G.	2012	The influence of maceration techniques on Pinot Noir tannin and pigment profiles (plenary presentation).	8 th International Cool Climate Symposium, 1-4 February 2012, Hobart, Tasmania.	Non-peer
Damberg, R.G., Mercurio, M.D., Kassara, S., Cozzolino, D., Smith, P.A.	2012	Rapid measurement of methyl cellulose precipitable tannins using ultraviolet spectroscopy with chemometrics – application to red wine and inter-laboratory calibration transfer.	Applied Spectroscopy	Peer
Damberg, R.G., Scrimgeour, N., Robinson, E.M.C., Wilkes, E., Smith, P.A., Godden, P.W.	2012	A web-based portal for the analysis of wine tannin and pigment (poster).	8 th International Cool Climate Symposium, 1-4 February 2012, Hobart, Tasmania.	Non-peer
Daniel, M.A., Else, G.M., Perkins, M.V., Sefton, M.A.	2006	The consumption of damascenone during early wine maturation	Flavour Science: Recent Advances and Trends.	Peer



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Daniel, M.A., Capone, D.L., Sefton, M.A., Elsey, G.M.	2008	Riesling acetal is a precursor to 1,1,6-trimethyl-1,2-dihydronaphthalene (TDN) in wine	Australian Journal of Grape and Wine Research	Peer
Daniel, M.A., Puglisi, C.J., Capone, D.L., Elsey, G.M., Sefton, M.A.	2008	Rationalizing the formation of damascenone: synthesis and hydrolysis of damascenone precursors and their analogues, in both aglycone and glycoconjugate forms.	Journal of Agricultural and Food Chemistry	Peer
Day, M.P., Viviers, M., Kassara, S., Smith, P.A.	2013	Post-bottling effects of early oxygen exposure during red winemaking.	The 15 th Australian Wine Industry Technical Conference, Sydney, NSW	
de Barros Lopes, M.A., Bartowsky, E.J., Pretorius, I.S.	2006	The application of gene technology in the wine industry.	Handbook of Food Science, Technology and Engineering. Volume 1. Food Technology and Food Processing	Peer
De Bei, R., Cozzolino, D., Sullivan, W., Cynkar, W.U., Fuentes, S. Dambergs, R.G., Pech, J., Tyerman, S.	2011	Non-destructive measurement of grapevine water potential using near infrared spectroscopy.	Australian Journal of Grape and Wine Research	Peer
Dennis, E.G., Jeffery, D.W., Johnston, M.R., Perkins, M.V., Smith, P.A.	2012	Procyanidin oligomers. A new method for 4→8 interflavan bond formation using C8-boronic acids and iterative oligomer synthesis through a boron-protection strategy.	Tetrahedron	Peer
Dennis, E.G., Jeffery, D.W., Perkins, M.V., Smith, P.A.	2012	Pd(DPEPhos)Cl(2)-catalyzed Negishi cross-couplings for the formation of biaryl and diarylmethane phloroglucinol adducts.	Tetrahedron	Peer
Donachie, L., Jones, J., Curtin, C.D., Dambergs, R.G.	2011	An evaluation of the autolysis character of sparkling wines using spectroscopy and multivariate data analysis.	Proceedings of the 14 th Australian Wine Industry Technical Conference, 3–8 July 2010, Adelaide, SA: Australian Wine Industry Technical Conference Inc., Adelaide, SA. 390.	Non-peer
Donald, D., Coomans, D., Everingham, E., Cozzolino, D., Gishen, M., Hancock, T.	2006	Adaptive wavelet modelling of a nested 3 factor experimental design in NIR chemometrics.	Chemometrics and Intelligent Laboratory Systems	Peer



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Dry, P.R., Simos, C.A., Pretorius, I.S.	2009	Do we need a new approach to bunch exposure in Australian vineyards?	Australian and New Zealand Wine Industry Journal	Non-peer
Dry, P.R.	2012	Root pruning and covercrops combine to control vigour.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Du Toit, W.J., Marais, J., Pretorius, I.S., Du Toit, M.	2006	Oxygen in must and wine: A review.	South African Journal of Enology and Viticulture	Peer
Du Toit, W.J., Lisjak, K., Stander, M., Prevoo, D.	2007	Using LC-MSMS to assess glutathione levels in south African white grape juices and wines made with different levels of oxygen..	Journal of Agricultural and Food Chemistry 55: 2765–2769	
Dungey, K.A., Hayasaka, Y., Wilkinson, K.L.	2011	Quantitative analysis of glycoconjugate precursors of guaiacol in smoke-affected grapes using liquid chromatography-tandem mass spectrometry based stable isotope dilution analysis.	Food Chemistry	Peer
Else, G.M., Brown, R.C., Pardon, K.H., Capone, D.L., Sefton, M.A., Herderich, M.J., Pretorius, I.S.	2008	Chirality and its effect on wine aroma: recent experiences in aroma research at The Australian Wine Research Institute.	Australian and New Zealand Wine Industry Journal	Non-peer
Essling, M.	2011	'Dog Book' queries collared.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Essling, M., Dry, P.R.	2011	Natural balance critical to mealybug control.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Evans, D.E., Dambergs, R.G., Ratkowsky, D. Li, C., Harasymow, S., Roumeliotis, S., Eglinton, J.K.	2010	Refining the prediction of potential malt fermentability by including an assessment of limit dextrinase thermostability and additional measures of malt modification, using two different methods for multivariate model development.	Journal of the Institute of Brewing	Peer
Evans, D.E., Goldsmith, M., Dambergs, R.G., Nischwitz, R.	2011	A comprehensive reevaluation of small-scale congress mash protocol parameters for determining extract and fermentability.	Journal of the American Society of Brewing Chemists	Peer
Falconer, R.J., Marangon, M., van Sluyter, S.C., Neilson, K.A., Chan, C., Waters, E.J.	2010	Thermal stability of thaumatin-like protein, chitinase, and invertase isolated from Sauvignon Blanc and Semillon juice and their role in haze formation in wine.	Journal of Agricultural and Food Chemistry	Peer



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Fassio, A. Fernandex, E.G. Restaino, E.A. La Manna, A. Cozzolino, D.	2009	Predicting the nutritive value of high moisture grain corn by near infrared reflectance spectroscopy.	Computers and Electronics in Agriculture	Peer
Fedrizzi, B., Pardon, K.H., Sefton, M.A., Eelsey, G.M., Jeffery, D.W.	2009	First identification of 4-S-glutathionyl-4-methylpentan-2- one, a potential precursor of 4-mercapto-4-methylpentan-2- one, in Sauvignon Blanc juice.	Journal of Agricultural and Food Chemistry	Peer
Forouzangohar, M., Cozzolino, D., Kookana, R.S., Smernik, R.J., Forrester, S.T., Chittleborough, D.J.	2009	Direct comparison between visible near- and mid-infrared spectroscopy for describing diuron sorption in soils.	Environmental science & technology	Peer
Forsyth, K.K., O'Brien, V.T.	2011	Technology: empowering your inner artisan.	The 14 th Australian Wine Industry Technical Conference: Adelaide, SA 3–8 July 2010	Non-peer
Francis, I.L.	2008	Survey opens the door to China for winemakers.	Food	Non-peer
Francis, I.L.	2010	Riesling flavour.	Riesling in Australia, Winetitles.	Non-peer
Francis, I.L. Osidacz, P. Bramley, B. King, E. O'Brien, V.T. Curtin, C. Waters, E. Jeffery, D. Herderich, M.J. Pretorius, I.S.	2010	Linking wine flavour components, sensory properties and consumer quality perceptions.	Australian and New Zealand Wine Industry Journal	Non-peer
Francis, I.L. Osidacz, P.C. Bramley, B.R. King, E.S. O'Brien, V.T. Curtin, C.D. Waters, E.J. Jeffery, D.W. Herderich, M.J. Pretorius, I.S.	2011	Linking wine flavour components, sensory properties and consumer quality perceptions.	The 14 th Australian Wine Industry Technical Conference: Adelaide, SA 3–8 July 2010	Non-peer
Francis, I.L.	2012	Do Chinese and Australian red wine consumers appreciate the same wine flavours?	China-Australia Entrepreneurs	Non-peer
Francis, I.L., Holt, H.E., Williamson, P.O.	2013	Consumer testing at the AWRI: sensory science is not market research.	Technical Review 202	Non-peer
Franken, J., Kroppenstedt, S., Swiegers, J.H., Bauer, F.F.	2008	Carnitine and carnitine acetyltransferases in the yeast <i>Saccharomyces cerevisiae</i> : a role for carnitine in stress protection.	Current Genetics	Peer
Fudge, A.L., Eelsey, G.M., Hayasaka, Y., Wilkinson, K.L.	2008	Quantitative analysis of \hat{P}^2 -d- glucopyranoside of 3-methyl-4- hydroxyoctanoic acid, a potential	Journal of Chromatography A	Peer



Author	Publication Year	Title	Journal Title	Publication Type
		precursor to cis-oak lactone, in oak extracts using liquid chromatography–tandem mass spectrometry based stable isotope dilution analysis.		
Fudge, A., Wilkinson, K.L., Ristic, R., Cozzolino, D.	2012	Classification of smoke tainted wines using mid-infrared spectroscopy and chemometrics.	Journal of Agricultural and Food Chemistry	Peer
Fudge, A.L., Wilkinson, K.L., Ristic, R., Cozzolino, D.	2013	Synchronous two-dimensional MIR correlation spectroscopy (2D-COS) as a novel method for screening smoke tainted wine.	Food Chemistry	Peer
Gawel, R., Francis, I.L., Waters, E.J.	2007	Statistical correlations between the in-mouth textural characteristics and the chemical composition of Shiraz wines.	Journal of Agricultural and Food Chemistry	Peer
Gawel, R., Van Sluyter, S., Waters, E.J.	2007	The effect of ethanol and glycerol on the body and other sensory characteristics of Riesling wines.	Australian Journal of Grape and Wine Research	Peer
Gawel, R.	2008	Testing the testers: how reliable is wine expert opinion?	Wine Business Monthly (WBM)	Non-peer
Gawel, R., Dimanin, P.A-G., Francis, I.L., Waters, E.J., Herderich, M.J., Pretorius, I.S.	2008	Coarseness in white table wine.	Australian and New Zealand Wine Industry Journal	Non-peer
Gawel, R., Godden, P.W.	2008	Evaluation of the consistency of wine quality assessments from expert wine tasters.	Australian Journal of Grape and Wine Research	Peer
Gawel, R., Waters, E.J.	2008	The effect of glycerol on the perceived viscosity of dry white table wine.	Journal of Wine Research	Peer
Gawel, R., Day, M., Schulkin, A., Smith, P.A., Herderich, M.J., Johnson, D.L.	2013	The science of texture.	Wine & Viticulture Journal	Non-peer
Gawel, R., Day, M., Sluyter, S.V., Holt, H.E., Smith, P.A., Waters E.J.	2013	White wine taste and mouth-feel as affected by juice extraction and processing.	Manuscript ready for submission	
Gawel, R., Holt, H.E., Waters, E.J., Smith, P.A.	2013	The effect of polysaccharides, phenolics, pH and alcohol on the mouth-feel and flavour of white wine.	The 15 th Australian Wine Industry Technical Conference, Sydney, NSW	
Gawel, R., Schulkin, A., Waters, E.J., Smith, P.A.	2013	Taste and textural characters of mixtures of tartaric acid and Grape Reaction Product in model wine.	Australian Journal of Grape and Wine Research	



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Gawel, R., Van Sluyter, S.C., Smith, P.A., Waters, E.J.	2013	Effect of pH and alcohol on perception of phenolic character in white wine.	American Journal of Enology and Viticulture	Peer
Gazzola, D., Van Sluyter, S.C., Curioni, A., Waters, E.J., Marangon, M.	2012	Roles of proteins, polysaccharides, and phenolics in haze formation in white wine via reconstitution experiments.	Journal of Agricultural and Food Chemistry	Peer
Giaccio, J. Capone, D.L. Hkansson, A.E. Smyth, H.E. Elsey, G.M. Sefton, M.A. Taylor, D.K.	2011	The formation of wine lactone from grape-derived secondary metabolites.	Journal of Agricultural and Food Chemistry	Peer
Gishen, M., Cozzolino, D.	2007	Feasibility study on the potential of visible and near infrared reflectance spectroscopy to measure alpaca fibre characteristics.	Animal	Peer
Gishen, M, Cozzolino, D, Dambergs, R.G	2010	The Analysis of Grapes, Wine, and Other Alcoholic Beverages by Infrared Spectroscopy.	Applications of vibrational spectroscopy in food science	Peer
Godden, P.W., Cozzolino, D. Smith, P.A., Dambergs, R.G., Cynkar, W.U., Shah, N., Robinson, E.M.C., Pretorius, I.S.	2010	Shining some light on wine innovation: novel applications of spectral analysis developed by The Australian Wine Research Institute.	Australian and New Zealand Wine Industry Journal	Non-peer
Godden, P.W., Muhlack, R.	2010	Trends in the composition of Australian wine, 1984–2008.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Godden, P.W.	2011	Shining some light on wine innovation: developing decision support tools that aid creative winemaking.	The 14 th Australian Wine Industry Technical Conference: Adelaide, SA 3–8 July 2010	Non-peer
Godden, P.W., Johnson, D.L.	2012	Ten years of transformation: Reflecting on the technical advances in the wine industry over the past decade.	Wine & Viticulture Journal	Non-peer
Govender, P., Domingo, J.L., Bester, M.C., Pretorius, I.S., Bauer, F.F.	2008	Controlled expression of the dominant flocculation genes FLO1, FLO5, and FLO11 in <i>Saccharomyces cerevisiae</i> .	Applied and Environmental Microbiology	Peer
Grant-Preece, P.A., Pardon, K.H., Capone, D.L., Cordente, A.G., Sefton, M.A., Jeffery, D.W., Elsey, G.M.	2010	Synthesis of wine thiol conjugates and labeled analogues: fermentation of the glutathione conjugate of 3- mercaptohexan-1- ol yields the corresponding cysteine conjugate and free thiol.	Journal of Agricultural and Food Chemistry	Peer



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Grbin, P.R., Herderich, M.J., Markides, A., Lee, T.H., Henschke, P.A.	2007	The role of lysine amino nitrogen in the biosynthesis of mousy off-flavor compounds by <i>Dekkera anomala</i> .	Journal of Agricultural and Food Chemistry	Peer
Guerrero, R.F., Smith, P.A., Bindon, K.A.	2013	Application of insoluble fibers in the fining of wine phenolics.	Journal of Agricultural and Food Chemistry	Peer
Gundllapalli, S.B., Cordero Otero, R.R., Pretorius, I.S.	2006	Development of a screening method for the identification of a novel <i>Saccharomyces cerevisiae</i> mutant over-expressing <i>Trichoderma reesei</i> cellobiohydrolase II.	Annals of Microbiology	Peer
Gundllapalli, S.B., Pretorius, I.S., Cordero Otero, R.R.	2007	Effect of the cellulose-binding domain on the catalytic activity of a α -glucosidase from <i>Saccharomycopsis fibuligera</i> .	Journal of Industrial Microbiology and Biotechnology	Peer
Gururajan, V.T., Van Rensburg, P., Hahn-H.,gerdal, B., Pretorius, I.S., Cordero Otero, R.R.	2007	Development and characterisation of a recombinant <i>Saccharomyces cerevisiae</i> mutant strain with enhanced xylose fermentation properties.	Annals of Microbiology	Peer
Harding, R., Stockley, C.S.	2007	Communicating through government agencies.	Annals of Epidemiology	Peer
Hayasaka, Y., Birse, M., Eglinton, J., Herderich, M.J.	2007	The effect of <i>Saccharomyces cerevisiae</i> and <i>Saccharomyces bayanus</i> yeast on colour properties and pigment profiles of a Cabernet Sauvignon red wine.	Australian Journal of Grape and Wine Research	Peer
Hayasaka, Y., Wilkinson, K.L., Elsey, G.M., Raunkjaer, M., Sefton, M.A.	2007	Identification of natural oak lactone precursors in extracts of American and French oak woods by liquid chromatography- tandem mass spectrometry.	Journal of Agricultural and Food Chemistry	Peer
Hayasaka, Y., Baldock, G., Boehm, D., Kwiatkowski, M., Cynkar, W., Siebert, T., Stockley, C., Bell, S.-J., Godden, P.	2008	Accidental or unforeseen contamination with 2,4D: how can it be monitored?	Poster Paper, in: Proceedings of the 13 th Australian Wine Industry Technical Conference: 28 July - 2 August 2007: Adelaide, SA. Australian Wine Industry Technical Conference Inc.: Adelaide, SA.	



Author	Publication Year	Title	Journal Title	Publication Type
Hayasaka, Y., Coulter, A., Baldock, G., Kennedy, E., Holdstock, M., Cowey, G., Simos, C.	2008	A common wine additive contaminated with highly chlorinated compounds: taint investigations with a liquid chromatograph tandem mass spectrometer (LC-MS/MS).	Poster Paper, in: Proceedings of the 13 th Australian Wine Industry Technical Conference: 28 July - 2 August 2007: Adelaide, SA. Australian Wine Industry Technical Conference Inc.: Adelaide, SA.	
Hayasaka, Y., Baldock, G.A., Pardon, K.F., Jeffery, D.W., Herderich, M.J.	2009	HPLC-MS/MS investigations into the formation of potential guaiacol precursors in grape leaves and berries following grapevine exposure to smoke.	Poster at the 18 th International Mass Spectrometry conference, Bremen, Germany September 2-3.	
Hayasaka, Y. Baldock, G.A. Parker, M. Pardon, K.H. Black, C.A. Herderich, M.J. Jeffery, D.W.	2010	Glycosylation of smoke-derived volatile phenols in grapes as a consequence of grapevine exposure to bushfire smoke.	Journal of Agricultural and Food Chemistry	Peer
Hayasaka, Y. Dungey, K.A. Baldock, G.A. Kennison, K.R. Wilkinson, K.L.	2010	Identification of a β -D-glucopyranoside precursor to guaiacol in grape juice following grapevine exposure to smoke.	Analytica Chimica Acta	Peer
Hayasaka, Y., Baldock G.A, Parker, M. Pardon, K.H., Black, C.A. , Herderich, M.J, Jeffery, D.W.	2010	Glycosylation of smoke-derived volatile phenols in grapes as a consequence of grapevine exposure to bushfire smoke.	Journal of Agriculture and Food Chemistry 58:10989-10998.	
Hayasaka, Y., Baldock G.A., Pardon, K.H., Jeffery, D.W., Herderich, M.J.	2010	Investigation into the formation of guaiacol conjugates in berries and leaves of grapevine <i>Vitis vinifera</i> L. Cv. Cabernet Sauvignon using stable isotope tracers combined with HPLC-MS and MS/MS analysis.	Journal of Agriculture and Food Chemistry 58(4), 2076-2081.	
Hayasaka, Y., Baldock, G.A., Pardon, K.H., Jeffery, D.W., Herderich, M.J.	2010	Investigation into the formation of guaiacol conjugates in berries and leaves of grapevine <i>Vitis vinifera</i> L. cv. Cabernet Sauvignon using stable isotope tracers combined with HPLC-MS and MS/MS analysis.	Journal of Agricultural and Food Chemistry	Peer
Hayasaka, Y., Dungey, K.A., Baldock, G.A., Kennison, K.R., Wilkinson, K.L.	2010	Identification of β -D-glucopyranoside precursor to guaiacol in grape juice following grapevine exposure to smoke.	Anal.Chim.Acta 660(1-2), 143-148.	



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Hayasaka, Y., Baldock, G., Parker, M., Herderich, M., Pretorius, I.	2011	Seeing through the haze: the discovery of chemical markers for smoke exposure.	Wine & Viticulture Journal	Non-peer
Hayasaka, Y. Parker, M. Baldock, G.A. Pardon, K.H. Black, C.A. Jeffery, D.W. Herderich, M.J.	2012	Assessing the impact of smoke exposure in grapes: development and validation of a HPLC-MS/MS method for the quantitative analysis of smoke-derived phenolic glycosides in grapes and wine.	Journal of Agricultural and Food Chemistry	Peer
Hayasaka, Y., Parker, M., Baldock, G.A., Pardon, K.H., Black, C.A., Jeffery, D.W. Herderich, M.J.	2013	Assessing the Impact of Smoke Exposure in Grapes: Development and Validation of a HPLC-MS/MS Method for the Quantitative Analysis of Smoke-Derived Phenolic Glycosides in Grapes and Wine.	Journal of Agricultural and Food Chemistry, 61, 25–33.	
Henschke, P., Curtin, C., Grbin, P.	2007	Molecular characterisation of the wine spoilage yeast - Dekkera (Brettanomyces) bruxellensis.	Microbiology Australia	Peer
Henschke, P.A., Varela, C.A. Schmidt, S., Siebert, T., Kalouchova, R., Curtin, C.D., Francis, I.L.	2012	Modulating Albariño-Chardonnay wine style with DAP	Practical Winery and Vineyard	Non-peer
Henschke, P.A., Varela, C.A., Schmidt, S., Torrea, D., Vilanova, M., Siebert, T., Kalouchova, R., Ugliano, M., Ancin-Azpilicueta, C., Curtin, C.D., Francis, I.L.	2012	Modulating wine style with DAP: case studies with Albariño and Chardonnay.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Herderich, M.J., Birse, M., Damberg, R.G., Holt, H.E., Iland, P., Lattey, K.A., Smith, P.A.	2006	Grape and wine tannins-an overview on current research, emerging applications, and future challenges.	Advances in tannin and tannin management: proceedings of a seminar; 6 October 2005; Adelaide, S.A.	Non-peer
Herderich, M.J.	2007	Application of quality measures in winery processing – challenges and opportunities.	Towards best practice through innovation in winery processing: a seminar held at Tanunda, SA on 17 October 2007.	Non-peer
Herderich, M.J., Pretorius, I.S.	2008	Sniffing out Shiraz's secret.	Australian and New Zealand Wine Industry Journal	Non-peer
Herderich, M.J., Francis, I.L., Ugliano, M., Siebert, T.E., Jeffery, D.W.	2011	Analysis and formation of key sulfur aroma compounds in wine.	Volatile sulfur compounds in food.	Peer



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Herderich, M.J., Curtin, C.D., Hayasaka, Y., Mercurio, M.	2012	Metabolomics and the quest for understanding wine quality.	Oeno2011, Actes de colloques du 9e symposium international d'oenologie de Bordeaux, Dunod.	Non-peer
Herderich, M.J., Siebert, T.E., Parker, M., Capone, D.L., Jeffery, D.W., Osidacz, P., Francis, I.L.	2012	Spice up your life: analysis of key aroma compounds in Shiraz.	Flavor Chemistry of Wine 1104.	Peer
Herderich, M.J., Siebert, T.E., Parker, M., Capone, D.L., Mayr, C., Zhang, P., Geffroy, O., Williamson, P., Francis, I.L.	2013	Synthesis of the ongoing works on Rotundone, an aromatic compound responsible for the peppery notes in wines.	Internet journal of enology and viticulture	Non-peer
Hixson, J.L., Sleep, N.R., Capone, D.L., Elsey, G.M., Curtin, C.D., Sefton, M.A., Taylor, D.K.	2012	Hydroxycinnamic acid ethyl esters as precursors to ethylphenols in wine.	Journal of Agricultural and Food Chemistry	Peer
Holdstock, M., Cowey, G.B., Coulter, A.D.	2007	Calcium DL-tartrate instabilities - a recent increase in their occurrence.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Holdstock, M.	2011	Start preparing now for 2012.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Holt, H.E., Iland, P., Ristic, R.	2006	A method for mini-lot fermentation for use in research and commercial viticultural and winemaking trials.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Holt, H.E., Francis, I.L., Field, J., Herderich, M.J., Iland, P.G.	2008	Relationships between berry size, berry phenolic composition and wine quality scores for Cabernet Sauvignon (<i>Vitis vinifera</i> L.) from different pruning treatments and different vintages.	Australian Journal of Grape and Wine Research	Peer
Holt, H.E., Iland, P.	2008	The Clare Cabernet Sauvignon pruning study - what influences wine quality?	Australian Viticulture	Non-peer
Holt, H.E., Francis, I.L., Field, J., Herderich, M.J., Iland, P.G.	2008	Relationships between wine phenolic composition and wine sensory properties for Cabernet Sauvignon (<i>Vitis vinifera</i> L.).	Australian Journal of Grape and Wine Research	Peer
Holt, H.E., Birchmore, W., Herderich, M.J., Iland, P.G.	2010	Berry phenolics in Cabernet Sauvignon (<i>Vitis vinifera</i> L.) during late-stage ripening.	American Journal of Enology and Viticulture	Peer
Holt, S., Cordente, A.G., Williams, S.J., Capone, D.L., Jitjaroen, W., Menz, I.R., Curtin, C.D., Anderson, P.A.	2011	Engineering <i>Saccharomyces cerevisiae</i> to release 3-mercaptohexan-1-ol during fermentation through overexpression of an <i>S. cerevisiae</i> gene, STR3, for	Applied and Environmental Microbiology	Peer



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		improvement of wine aroma.		
Holt, S., Cordente, A.G., Curtin, C.D.	2012	<i>Saccharomyces cerevisiae</i> STR3 and yeast cystathionine β -lyase enzymes: The potential for engineering increased flavor release.	Bioengineered Bugs, 3(3)	Peer
Holt, H.E., Cozzolino, D., McCarthy, J., Abrahamse, C., Holt, S., Solomon, M., Smith, P.A., Chambers, P.J., Curtin, C.D.	2013	Influence of yeast strain on Shiraz wine quality indicators.	International journal of food microbiology	Peer
Howell, K.S., Cozzolino, D., Bartowsky, E.J., Fleet, G.H., Henschke, P.A.	2006	Metabolic profiling as a tool for revealing <i>Saccharomyces</i> interactions during wine fermentation.	FEMS Yeast Research	Peer
Iland, P., Bruer, N., Edwards, G., Weeks, S., Wilkes, E.	2004	Chemical analysis of grapes and wine: techniques and concepts.	Patrick Iland Wine Promotions Pty Ltd: Adelaide	Non-peer
Janik, L.J., Cozzolino, D., Damberg, R., Cynkar, W.U., Gishen, M.	2007	The prediction of total anthocyanin concentration in red- grape homogenates using visible-near-infrared spectroscopy and artificial neural networks.	Analytica Chimica Acta	Peer
Jeffery, D.W., Mercurio, M.D., Herderich, M.J., Hayasaka, Y., Smith, P.A.	2008	Rapid isolation of red wine polymeric polyphenols by solid- phase extraction.	Journal of Agricultural and Food Chemistry	Peer
Jeffery, D.W., Mercurio, M.D., Herderich, M.J., Hayasaka, Y., Smith, P.A.	2008	Rapid isolation of red wine polymeric polyphenols by solid- phase extraction.	Journal of Agricultural and Food Chemistry	Peer
Jeffery, D.W., Parker, M., Smith, P.A.	2008	Flavonol composition of Australian red and white wines determined by high-performance liquid chromatography.	Australian Journal of Grape and Wine Research	Peer
Jeffery, D.W., Siebert, T.E., Capone, D., Pardon, K., van Leeuwen, K.A., Solomon, M.	2009	Grape and wine pepper aroma – analytically challenging but we sniff it out in the end.	AWRI Technical Review	Non-peer
Johnson, D.L., Blair, R.J., Pretorius, I.S.	2007	The 'third force' in the rise and rise of Australian wine.	Australian and New Zealand Wine Industry Journal	Non-peer
Johnson, D.L., O'Brien, V.T., Smith, P.A., Herderich, M.J., Simos, C.A., Godden, P.W., Pretorius, I.S.	2008	AWRI innovation model evolves.	Wine Business Monthly (WBM)	Non-peer
Johnson, D.L., Bramley, R.	2009	The clever country and the wine industry.	Wine Business Monthly	Non-peer



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Johnson, D.L., Bramley, R.	2009	Winegrowers, researchers, and a collective way forward.	Wine Business Monthly (WBM)	Non-peer
Jolly, N.P., Augustyn, O.P.H., Pretorius, I.S.	2006	The role and use of non-Saccharomyces yeasts in wine production.	South African Journal of Enology and Viticulture	Peer
Jones, P.R., Gawel, R., Francis, I.L., Waters, E.J.	2008	The influence of interactions between major white wine components on the aroma, flavour and texture of model white wine.	Food Quality and Preference	Peer
Kambouris, B., Smith, P.A., Herderich, M., Dambergs, B.	2007	A preliminary survey of red grape total soluble solids, total anthocyanin, tannin and crop yield from Sunraysia vineyards.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Kamffer, Z. Bindon, K.A. Oberholster, A.	2010	Optimization of a method for the extraction and quantification of carotenoids and chlorophylls during ripening in grape berries (<i>Vitis vinifera</i> cv. Merlot).	Journal of Agricultural and Food Chemistry	Peer
Kassara, S. Kennedy, J.A.	2011	Relationship between red wine grade and phenolics. 2. Tannin composition and size.	Journal of Agricultural and Food Chemistry	Peer
Kennedy, J. A., Jones, G.P.	2001	Analysis of proanthocyanidin cleavage products following acid-catalysis in the presence of excess phloroglucinol.	Journal of Agricultural And Food Chemistry	Peer
Kennedy, J. A., Taylor, A. W.	2003	Analysis of proanthocyanidins by high-performance gel permeation chromatography.	Journal of Chromatography	Peer
Kennedy, J.A.	2009	Tannin research on Pinot Noir in Oregon: challenging climate, challenging variety.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Kennedy, J.A.	2010	Wine colour	Managing wine quality: viticulture and wine quality (Volume 1)	Peer
Kennedy, J.A., Jeffery, D., Francis, I.L., Herderich, M.	2010	Science looks at sensory perception effect.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Kennedy, J.A., Jeffery, D.W., Francis, I.L., Herderich, M.J.	2011	Importance of chemical interactions for winemaking and wine sensory perception.	The 14 th Australian Wine Industry Technical Conference: Adelaide, SA 3–8	Non-peer



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			July 2010	
Kennison, K.R., Gibberd, M.R., Pollnitz, A.P., Wilkinson, K.L.	2008	Smoke-derived taint in wine: the release of smoke-derived volatile phenols during fermentation of merlot juice following grapevine exposure to smoke.	Journal of Agricultural and Food Chemistry	Peer
Kennison, K.R., Wilkinson, K.L., Pollnitz, A.P., Williams, H.G., Gibberd, M.R.	2009	Effect of timing and duration of grapevine exposure to smoke on the composition and sensory properties of wine.	Australian Journal of Grape and Wine Research	Peer
Kennison, K.R., Wilkinson, K.L., Pollnitz, A.P., Williams, H.G., Gibberd, M.R.	2011	Effect of smoke application to field-grown Merlot grapevines at key phenological growth stages on wine sensory and chemical properties.	Australian Journal of Grape and Wine Research	Peer
Kievet, R., Cordente, A.G., Swiegers, J.H., Curtin, C.	2010	Saccharomyces cerevisiae genes involved in membrane stability modulate accumulation of flavor compounds during fermentation. Blair, R.J., Lee, T., Pretorius, I.S. (eds.)	The 14 th Australian Wine Industry Technical Conference, Adelaide, SA. : 289.	
King, E.S., Swiegers, H., Travis, B., Francis, I.L., Pretorius, I.S., Connors, P.	2007	Modulating Sauvignon Blanc wine aroma through co-inoculated fermentations.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
King, E.S., Curtin, C., Francis, I.L., Swiegers, H., Bastian, S., Pretorius, I.S.	2008	Yeast co-inoculation influences flavour and consumer preference of Sauvignon Blanc wines.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
King, E.S., Osidacz, P., Francis, I.L.	2008	Measuring consumer liking and preference in Australian wineries.	Wine Business Monthly (WBM)	Non-peer
King, E.S., Swiegers, J.H., Travis, B., Francis, I.L., Bastian, S.E.P., Pretorius, I.S.	2008	Coinoculated fermentations using Saccharomyces yeasts affect the volatile composition and sensory properties of Vitis vinifera L. cv. Sauvignon Blanc wines.	Journal of Agricultural and Food Chemistry	Peer
King, E.S., Curtin, C., Francis, I.L., Swiegers, H., Pretorius, I.S., Bastian, S.	2010	Are yeast-derived flavour differences in young Sauvignon Blanc wines retained after a period of bottle age?	Australian and New Zealand Grapegrower and Winemaker	Peer
King, E.S., Kievet, R.L., Curtin, C.D., Swiegers, J.H., Pretorius, I.S., Bastian, S.E.P., Francis, I.L.	2010	The effect of multiple yeasts co-inoculations on Sauvignon Blanc wine aroma composition, sensory properties and consumer preference.	Food Chemistry	Peer



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King, E.S., Francis, I.L., Swiegers, J.H., Curtin, C.D.	2011	Yeast strain-derived sensory differences are retained in Sauvignon Blanc wines after extended bottle storage.	American Journal of Enology and Viticulture	Peer
King, E.S., Osidacz, P., Curtin, C. D., Bastian, S.E.P., Francis, I.L.	2011	Assessing desirable levels of sensory properties in Sauvignon Blanc wines – consumer preferences and contribution of key aroma compounds.	Australian Journal of Grape and Wine Research	Peer
King, E.S., Johnson, T.E., Bastian, S.E.P., Osidacz, P., Francis, I.L.	2012	Consumer liking of white wines: segmentation using self-reported wine liking and wine knowledge.	International journal of wine business research	Peer
Kneknopoulos, P., Skouroumounis, G.K., Hayasaka, Y., Taylor, D.K.	2011	New phenolic grape skin products from Vitis vinifera cv. Pinot Noir.	Journal of Agricultural and Food Chemistry	Peer
Koerner, J.L., Hsu, V.L., Lee, J., Kennedy, J.A.	2009	Determination of proanthocyanidin A2 content in phenolic polymer isolates by reversed-phase high-performance liquid chromatography	Journal of Chromatography A	Peer
Kogelman, L.J.A., Byrne, K., Vuocolo, T., Watson-Haigh, N.S., Kadarmideen, H.N., Kijas, J.W., Oddy, H.V., Gardner, G.E., Gondro, C., Tellam R.L.	2011	Genetic architecture of gene expression in ovine skeletal muscle.	BMC Genomics	Peer
Kroemer, J.O., Nunez-Bernal, D., Aversch, N.J.H., Hampe, J., Varela, J., Varela, C.A.	2012	Production of aromatics in Saccharomyces cerevisiae—A feasibility study	Journal of Biotechnology	Peer
Kutyna, D.R. Varela, C.A., Henschke, P.A. Chambers, P.J. Stanley, G.A.	2010	Microbiological approaches to lowering ethanol concentration in wine.	Trends in food science & technology	Peer
Kutyna, D.R., Varela, C.A., Stanley, G.A., Borneman, A.R., Henschke, P.A., Chambers, P.J.	2011	Adaptive evolution of Saccharomyces cerevisiae to generate strains with enhanced glycerol production.	Applied Microbiology and Biotechnology	Peer
Kwiatkowski, M.J., Skoroumounis, G.K., Lattey, K.A., Waters, E.J.	2007	The impact of closures, including screw cap with three different headspace volumes, on the composition, colour and sensory properties of a Cabernet Sauvignon wine during two years' storage.	Australian Journal of Grape and Wine Research	Peer
Lattey, K.A., Bramley, B.R., Francis, I.L.	2007	Understanding consumer preferences of Shiraz and Cabernet Sauvignon wines.	ASVO Proceedings: Maximising the value - maximise returns through	Non-peer



Author	Publication Year	Title	Journal Title	Publication Type
			quality and process efficiency; Adelaide, SA	
Lathey, K.A., Bramley, B.R., Francis, I.L., Herderich, M.J., Pretorius, I.S.	2007	Wine quality and consumer preference: Understanding consumer needs.	Australian and New Zealand Wine Industry Journal	Non-peer
Lathey, K.A. Bramley, B.R. Francis, I.L.	2010	Consumer acceptability, sensory properties and expert quality judgements of Australian Cabernet Sauvignon and Shiraz wines.	Australian Journal of Grape and Wine Research	Peer
Leske, P.A., Francis, I.L., Hunt, D.	2013	Sensory Evaluation.	Australian Winemaking	Non-peer
Liccioli, T., Chambers, P.J., Jiranek, V.	2010	A novel methodology independent of fermentation rate for assessment of the fructophilic character of wine yeast strains.	Journal of Industrial Microbiology and Biotechnology	Peer
Liccioli, T., Schmidt, S.A., Schmid, F., Chambers, P.J., Jiranek, V.	2011	Improving fructose utilisation in wine yeast.	The 14 th Australian Wine Industry Technical Conference: Adelaide, SA 3–8 July 2010	Non-peer
Liccioli, T., Tran, T.M.T., Cozzolino, D. Jiranek, V., Chambers, P.J., Schmidt, S.A.	2011	Microvinification-how small can we go?	Applied Microbiology and Biotechnology	Peer
Lilly, M., Bauer, F.F., Styger, G., Lambrechts, M.G., Pretorius, I.S.	2006	The effect of increased branched-chain amino acid transaminase activity in yeast on the production of higher alcohols and on the flavour profiles of wine and distillates.	FEMS Yeast Research	Peer
Lilly, M., Bauer, F.F., Lambrechts, M.G., Swiegers, J.H., Cozzolino, D., Pretorius, I.S.	2006	The effect of increased yeast alcohol acetyltransferase and esterase activity on the flavour profiles of wine and distillates.	Yeast	Peer
Liu, L., Cozzolino, D., Cynkar, W. U., Gishen, M., Colby, C. B.	2006	Geographic classification of Spanish and Australian Tempranillo red wines by visible and near-infrared spectroscopy combined with multivariate analysis.	Journal of Agricultural and Food Chemistry	Peer
Liu, L., Cozzolino, D., Cynkar, W.U., Damberg, R.G., Janik, L., O'Neill, B.K., Colb, C.B., Gishen, M.	2008	Preliminary study on the application of visible-near infrared spectroscopy and chemometrics to classify Riesling wines from different countries.	Food Chemistry	Peer



Author	Publication Year	Title	Journal Title	Publication Type
Lloyd, N.D.R. Capone, D.L. Ugliano, M. Taylor, D.K. Skouroumounis, G.K. Sefton, M.A. Eelsey, G.M.	2011	Formation of beta-damascenone under both commercial and model fermentation conditions.	Journal of Agricultural and Food Chemistry	Peer
Lloyd, N.D.R., Capone, D.L., Ugliano, M., Taylor, D.K., Sefton, M.A., Eelsey, G.M.	2011	The role of yeast in the generation of the odorant damascenone in wine.	In Proceedings of 9 th Wartburg Symposium on Flavour Chemistry and Biology, Eisenach, Germany, 13-16 April 2010, Deutsche Forschungsanstalt für Lebensmittelchemie: Freising, Germany: 447-451.	Non-peer
Lockshin, L., Mueller, S., Louviere, J., Francis, I.L., Osidacz, P.	2009	Development of a new method to measure how consumers choose wine.	Australian and New Zealand Wine Industry Journal	Non-peer
Louw, C., La Grange, D., Pretorius, I. S., van Rensburg, P.	2006	The effect of polysaccharide-degrading wine yeast transformants on the efficiency of wine processing and wine flavour	Journal of Biotechnology	Peer
Low, L.L., O'Neill, B., Ford, C., Godden, J., Gishen, M., Colby, C.	2008	Economic evaluation of alternative technologies for tartrate stabilisation of wines	International Journal of Food Science and Technology	Peer
Lucchetta, M., Pocock, K.F., Waters, E.J., Marangon, M.	2013	Use of zirconium dioxide during fermentation as an alternative to protein fining with bentonite for white wines.	American Journal of Enology and Viticulture	Peer
Majewski, P. Barbalet, A. Waters, E.	2011	\$1 billion hidden cost of bentonite fining.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Malig, R., Varela, C.A., Agosin, E., Melo, F.	2006	Accurate and unambiguous tag-to-gene mapping in serial analysis of gene expression.	BMC Bioinformatics	Peer
Marangon, M., Van Sluyter, S.C., Haynes, P.A., WaterS, E.J.	2009	Grape and wine proteins: their fractionation by hydrophobic interaction chromatography and identification by chromatographic and proteomic analysis.	Journal of Agricultural and Food Chemistry	Peer
Marangon, M. Van Sluyter, S. Waters, E.J. Herderich, M.J. Pretorius, I.S.	2010	Recent advances help us understand protein haze more clearly.	Australian and New Zealand Wine Industry Journal	Non-peer



Author	Publication Year	Title	Journal Title	Publication Type
Marangon, M., Vincenzi, S., Lucchetta, M., Curioni, A.	2010	Heating and reduction affect the reaction with tannins of wine protein fractions differing in hydrophobicity.	Analytica Chimica Acta	Peer
Marangon, M. Lucchetta, M. Waters, E.J.	2011	Protein stabilisation of white wines using zirconium dioxide enclosed in a metallic cage.	Australian Journal of Grape and Wine Research	Peer
Marangon, M. Sauvage, F.-X. Waters, E.J. Vernhet, A.	2011	Effects of ionic strength and sulfate upon thermal aggregation of grape chitinases and thaumatin-like proteins in a model system.	Journal of Agricultural and Food Chemistry	Peer
Marangon, M. Van Sluyster, S.C. Neilson, K.A. Chan, C. Haynes, P.A. Waters, E.J. Falconer, R.J.	2011	Roles of grape thaumatin-like protein haze and chitinase in white wine haze formation.	Journal of Agricultural and Food Chemistry	Peer
Marangon, M., Robinson, E.M.C., Schmidt, S., Smith, P.A., Godden, P.W., Waters, E.J., Van Sluyster, S.C.	2011	A promising enzyme for the stabilisation of white wines.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Marangon, M., Lucchetta, M., Duan, D., Stockdale, V.J., Hart, A., Rogers, P.J., Waters, E.J.	2012	Protein removal from a Chardonnay juice by addition of carrageenan and pectin.	Australian Journal of Grape and Wine Research	Non-peer
Marangon, M., van Sluyster, S.C., Robinson, E.M.C., Muhlack, R., Holt, H.E., Haynes, P.A., Godden, P.W., Smith, P.A., Waters, E.J.	2012	Degradation of white wine haze proteins by Aspergillopepsin I and II during juice flash pasteurizat	Food Chemistry	Peer
Marangon, M., Stockdale, V.J., Munro, P., Tretheway, T., Schulkin, A., Holt, H.E., Smith, P.A.	2013	Addition of carrageenan at different stages of winemaking for white wine protein stabilization.	Journal of Agricultural and Food Chemistry	Peer
Maurizio Ugliano and Paul A. Henschke	2009	Yeasts and Wine Flavour	Wine Chemistry and Biochemistry	Peer
Mayr, C.M., Capone, D.L., Francis, I.L.	2013	Development of a comprehensive GC-MS/MS method to quantify 18 volatile aroma compounds related to oxidative off-flavour in wines (in preparation).		
McBryde, C., Gardner, J.M., de Barros Lopes, M., Jiranek, V.	2006	Generation of novel wine yeast strains by adaptive evolution.	American Journal of Enology and Viticulture	Peer
McRae, J.M., Falconer, R.J., Kennedy, J.A.	2010	Thermodynamics of grape and wine tannin interaction with polyproline: implications for red wine astringency.	Journal of Agricultural and Food Chemistry	Peer



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McRae, J.M., Kennedy, J.A.	2011	Wine and grape tannin interactions with salivary proteins and their impact on astringency: a review of current research.	Molecules	Peer
McRae, J.M., Damberg, R.G., Kassara, S., Parker, M., Jeffery, D.W., Herderich, M.J., Smith, P.A.	2012	Phenolic Compositions of 50 and 30 Year Sequences of Australian Red Wines: The Impact of Wine Age	Journal of Agricultural and Food Chemistry	Peer
McRae, J.M., Kassara, S., Kennedy, J.A., Waters, E.J., Smith, P.A.	2013	Effect of wine pH and bottle closure on tannins.	In press	
McRae, J.M., Kirby, N., Mertens, H., Kassara, S., Smith, P. Impact of wine-like conditions on wine tannin molecular weights as determined using small-angle X-ray scattering <i>Manuscript submitted</i>	2013	Impact of wine-like conditions on wine tannin molecular weights as determined using small-angle X-ray scattering	Manuscript submitted	
McRae, J.M., Schulkin, A., Kassara, S., Holt, H.E., Smith, P.A.	2013	Sensory properties of wine tannin fractions: Implications for in-mouth sensory properties.	Journal of Agricultural and Food Chemistry	Peer
Mercurio, M.D., Damberg, R.G., Herderich, M.J., Smith, P.A.	2007	High throughput analysis of red wine and grape phenolics- adaptation and validation of methyl cellulose precipitable tannin assay and modified Somers color assay to a rapid 96 well plate format.	Journal of Agricultural and Food Chemistry	Peer
Mercurio, M., Smith, P.A.	2008	In pursuit of premium.	Wine Business Monthly (WBM)	Non-peer
Mercurio, M.D., Smith, P.A.	2008	Tannin quantification in red grapes and wine: comparison of polysaccharide- and protein-based tannin precipitation techniques and their ability to model wine astringency.	Journal of Agricultural and Food Chemistry	Peer
Mercurio, M.D., Damberg, R.G., Cozzolino, D., Herderich, M.J., Smith, P.A.	2010	Relationship between red wine grades and phenolics. 1. Tannin and total phenolics concentrations.	Journal of Agricultural and Food Chemistry	Peer
Molina, A.M., Guadalupe, V., Varela, C.A., Swiegers, J.H., Pretorius, I.S., Agosin, E.	2009	Differential synthesis of fermentative aroma compounds of two related commercial wine yeast strains.	Food Chemistry	Peer



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Molina, A.M., Swiegers, J.H., Varela, C.A., Pretorius, I.S., Agosin, E.	2007	Influence of wine fermentation temperature on the synthesis of yeast-derived volatile aroma compounds.	Applied Microbiology and Biotechnology	Peer
Moncalvo, A., Abrahamse, C., Bartowsky, E.	2013	Screening of Australian <i>Lactobacillus</i> strains for wine stress tolerance and MLF performance.	The 15 th Australian Wine Industry Technical Conference, Sydney, NSW	
Morón, A., Cozzolino, D.	2007	Measurement of phosphorus in soils by near infrared reflectance spectroscopy: Effect of reference method on calibration.	Communications in soil science and plant analysis	Peer
Moron, A., Garcia, A., Sawchik, J., Cozzolino, D.	2007	Preliminary study on the use of near-infrared reflectance spectroscopy to assess nitrogen content of undried wheat plants.	Journal of the Science of Food and Agriculture	Peer
Mueller, S. Francis, I.L. Lockshin, L.	2009	Comparison of best–worst and hedonic scaling for the measurement of consumer wine preferences.	Australian Journal of Grape and Wine Research	Peer
Mueller, S., Lockshin, L., Louviere, J., Francis, I.L., Osidacz, P.	2009	How does shelf information influence consumers' wine choices?	Australian and New Zealand Wine Industry Journal	Non-peer
Mueller, S. Osidacz, P. Francis, I.L. Lockshin, L.	2010	Filling the gap: measuring sensory and marketing impacts on wine choice.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Mueller, S., Osidacz, P., Francis, I.L., Lockshin, L.	2010	Combining discrete choice and informed sensory testing in a two-stage process: can it predict wine market share?	Food Quality and Preference	Peer
Mueller, S. Osidacz, P. Francis, I.L. Lockshin, L.	2011	Filling the gap – how do sensory and marketing attributes interact in consumers' wine choice?	Internet journal of enology and viticulture	Peer
Muhlack, R.A., Nordestgaard, S., Waters, E.J., O'Neill, B.K., Lim, A., Colby, C.B.	2006	In-line dosing for bentonite fining of wine or juice: Contact time, clarification, product recovery and sensory effects.	Australian Journal of Grape and Wine Research	Peer
Muhlack, R.A.	2008	Engineering fermentation.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Muhlack, R.A.	2008	Necessity, the mother of invention: being smarter with energy and water.	Australian and New Zealand Wine Industry Journal	Non-peer
Muhlack, R.A., Waters, E.J., Lim, A., O'Neill, B.K., Colby, C.B.	2008	An alternative method for purification of a major thaumatin- like grape protein (VVTL1) responsible	Asia-Pacific Journal of Chemical Engineering	Peer



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		for haze formation in white wine.		
Muhlack, R.A.	2009	Filling the potholes in the environmental research landscape.	Footprints, food miles and furphies. Proceedings of an ASVO seminar : Sebel Playford, Adelaide, 10 September 2008	Non-peer
Muhlack, R.A., Smith, P.A., Pretorius, I.S.	2009	Engineering renewable energy resources for a carbon constrained world.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Muhlack, R.A., Smith, P.A., Wells, S. Pender, D., Pretorius, I.S.	2009	The climate is right for change.	Wine Business Monthly (WBM)	Non-peer
Muhlack, R.A.	2012	Reduce vintage costs and improve process control with new ferment simulation tool.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Muhlack, R.A.	2012	Automated fermentation management. Proceedings	Australian Society of Viticulture and Oenology Seminar – Efficiency and Sustainability in the Winery. In Press	Non-peer
Nieuwoudt, H.H., Pretorius, I.S., Bauer, F.F., Nel, D.G., Prior, B.A.	2006	Rapid screening of the fermentation profiles of wine yeasts by Fourier transform infrared spectroscopy.	Journal of Microbiological Methods	Peer
Nordestgaard, S., Chuan, Y.P., O'Neill, B., Waters, E., Deans, L., Policki, P., Colby, C.	2007	In-line dosing of white wine for bentonite fining with centrifugal clarification.	American Journal of Enology and Viticulture	Peer
Nygaard, M., Cream, M., Taylor, R., Wilkes, E.	2006	Quality management in the laboratory - practical tools and examples from a NATA accredited wine laboratory.	Australian and New Zealand Wine Industry Journal	Non-peer
Nygaard, M., Cream, M., Taylor, R., Wilkes, E.	2007	AWRI Report: Quality management in the laboratory.	Wine Business Monthly (WBM)	Non-peer
Nygaard, M. Osidacz, P. Roget, W. Francis, I.L. Vidal, S. Aagaard, O.	2010	The effect of closure choice on consumer preference rating of wines: AWRI study series.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
O'Brien, V.T., Colby, C.	2008	The grape intake bottleneck – does 'lean manufacturing' have the answers?	Australian and New Zealand Wine Industry Journal	Non-peer



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O'Brien, V.T., Colby, C.	2008	Energy - if it's not measured, it doesn't exist!	Australian and New Zealand Wine Industry Journal	Non-peer
O'Brien, V.T., Colby, C.	2008	Packaging and transport.	Australian and New Zealand Wine Industry Journal	Non-peer
O'Brien, V.T., Colby, C.	2008	The 'Holy Grail' of wine clarification - CMF?	Australian and New Zealand Wine Industry Journal	Non-peer
O'Brien, V.T., Colby, C.	2008	Water: are we climate ready?	Australian and New Zealand Wine Industry Journal	Non-peer
O'Brien, V.T., Colby, C.	2008	Wine faults caused by reductive characters: low molecular weight sulfur compounds.	Australian and New Zealand Wine Industry Journal	Non-peer
O'Brien, V.T., Cobly, C., Nygaard, M.	2009	Managing oxygen ingress at bottling	Australian and New Zealand Wine Industry Journal	Non-peer
O'Brien, V.T., Colby, C.	2009	Sampling regimes are causing erroneous decisions.	Australian and New Zealand Wine Industry Journal	Non-peer
O'Brien, V.T., Colby, C.	2009	Vintage is over for another year – what now?	Australian and New Zealand Wine Industry Journal	Non-peer
O'Brien, V.T., Francis, I.L. Osidacz, P.	2009	Packaging choices affect consumer enjoyment of wines.	Australian and New Zealand Wine Industry Journal	Non-peer
O'Brien, V.T.	2010	Breaking the barriers to technology adoption.	Australian and New Zealand Wine Industry Journal	Non-peer
O'Brien, V.T., Forsyth, K.	2010	Technology: empowering your inner artisan.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
O'Brien, V.T.	2012	Capitalising on tartrate stabilisation.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
O'Brien, V.T., Johnson, D.L.	2012	Opportunities to improve winemaking profitability.	Wine & Viticulture Journal	Non-peer
Oberholster, A., Francis, I.L., Iland, P.G., Waters, E.J.	2008	Mouthfeel of white wines made with and without pomace contact and added anthocyanins	Australian Journal of Grape and Wine Research	Peer
Oelofse, A., Pretorius, I.S., du Toit, M.	2008	Significance of Brettanomyces and Dekkera during winemaking: a synoptic review.	South African Journal of Enology and Viticulture	Peer
Oelofse, A., Malherbe, I.S., Pretorius, I.S., Du Toit, M.	2010	Preliminary evaluation of infrared spectroscopy for the differentiation of Brettanomyces bruxellensis strains isolated from red wines.	International Journal of Food Microbiology	Peer



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Osidacz, P., Francis, I.L.	2009	What the Chinese want	Wine Business Monthly (WBM)	Non-peer
Osidacz, P., Francis, I.L., Bramley, B., Stevens, M.	2011	The effect of repeated wine exposure on consumer preferences.	The 14 th Australian Wine Industry Technical Conference: Adelaide, SA 3–8 July 2010	Non-peer
Osidacz, P.C., Robichaud, J.A., Francis, I.L.	2011	Gan bei! Wine drinking habits in China.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Pardon, K.H., Graney, S.D., Capone, D.L., Swiegers, J.H., Sefton, M.A., Elsey, G.M.	2008	Synthesis of the individual diastereomers of the cysteine conjugate of 3-mercaptohexanol (3-MH).	Journal of Agricultural and Food Chemistry	Peer
Parker, M., Mercurio, M., Jeffery, D., Herderich, M., Holt, H.E., Smith, P.A.	2007	An overview of the phenolic chemistry of white juice and wine production.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Parker, M., Pollnitz, A.P., Cozzolino, D., Francis, I.L., Herderich, M.J.	2007	Identification and quantification of a marker compound for 'pepper' aroma and flavor in Shiraz grape berries by combination of chemometrics and gas chromatography-mass spectrometry.	Journal of Agricultural and Food Chemistry	Peer
Parker, M., Smith, P.A., Birse, M., Francis, I.L., Kwiatkowski, M.J., Lattey, K.A., Liebich, B., Herderich, M.J.	2007	The effect of pre- and post-ferment additions of grape derived tannin on Shiraz wine sensory properties and phenolic composition	Australian Journal of Grape and Wine Research	Peer
Parker, M., Osidacz, P., Baldock, G.A., Hayasaka, Y., Black, C.A., Pardon, K.H., Jeffery, D.W., Geue, J.P., Herderich, M.J., Francis, I.L.	2012	Contribution of several volatile phenols and their glycoconjugates to smoke-related sensory properties of red wine.	Journal of Agricultural and Food Chemistry	Peer
Payne, C., Bowyer, P.K., Herderich, M., Bastian, S.E.P.	2009	Interaction of astringent grape seed procyanidins with oral epithelial cells.	Food Chemistry	Peer
Pizarro, F., Varela, C.A., Martabit, C., Bruno, C., Prez-Correa, J.R., Agosin, E.	2007	Coupling kinetic expressions and metabolic networks for predicting wine fermentations.	Biotechnology and Bioengineering	Peer
Pocock, K.F., Alexander, G.M., Hayasaka, Y., Jones, P.R., Waters, E.J.	2006	Sulfate - a candidate for the missing essential factor that is required for the formation of protein haze in white wine.	Journal of Agricultural and Food Chemistry	Peer
Pocock, K.F., Waters, E.J.	2006	Protein haze in bottled white wines: How well do stability tests and bentonite fining trials predict haze formation during storage and transport?	Australian Journal of Grape and Wine Research	Peer



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Pocock, K.F., Waters, E.J., van Sluyter, S., Macintyre, O.J., Schmidt, S.A., Herderich, M.J., Pretorius, I.S.	2007	How well does your lab test predict protein stability during storage and transport?	Australian and New Zealand Wine Industry Journal	Non-peer
Pocock, K.F., Waters, E.J., Herderich, M.J., Pretorius, I.S.	2008	Protein stability tests and their effectiveness in predicting protein stability during storage and transport.	Australian and New Zealand Wine Industry Journal	Non-peer
Pocock, K.F., Salazar, F.N., Waters, E.J.	2011	The effect of bentonite fining at different stages of white winemaking on protein stability.	Australian Journal of Grape and Wine Research	Peer
Pojer, E., Mattivi, F., Johnson, D.L., Stockley, C.S.	2013	The case for anthocyanin consumption to promote human health: a review.	Accepted for publication in the Comprehensive Reviews in Food Science and Food Safety, June 2013.	
Pollnitz, A.	2007	Chromatography at The Australian Wine Research Institute.	LCGC Asia Pacific	Non-peer
Pollnitz, A.P., Wood, C., Siebert, T.E., Parker, M., Capone, D.L., Elsey, G.M., Eggers, M., Meier, M., V'ssing, T., Widder, S., Krammer, G., Sefton, M.A., Herderich, M.J.	2008	Pepper aroma in Shiraz.	Proceedings of the 13 th Australian Wine Industry Technical Conference, 29 July-2 August 2007, Adelaide, SA	Non-peer
Poole, K., Walker, M.E., Warren, T., Gardner, J., McBryde, C., Lopes, M.B., Jiranek, V.	2009	Proline transport and stress tolerance of ammonia-insensitive mutants of the PUT4-encoded proline-specific permease in yeast.	Journal of General and Applied Microbiology	Peer
Prat, C., Ruiz-Rueda, O., Trias, R., Anticó, E., Capone, D., Sefton, M., Bañeras, L.	2009	Molecular fingerprinting by PCR-Denaturing gradient gel electrophoresis reveals differences in the levels of microbial diversity for musty-earthly tainted corks.	Applied and Environmental Microbiology	Peer
Pretorius, I.S.	2006	Grape and wine biotechnology: setting new goals for the design of improved grapevines, wine yeast, and malolactic bacteria.	German Association of Oenologists 50th International Technical Conference; 12-13 April 2005	Non-peer
Pretorius, I.S., Bartowsky, E.J., de Barros Lopes, M., Bauer, F.F., du Toit, M., van Rensburg, P., Vivier, M.A.	2006	The tailoring of designer grapevines and microbial starter strains for a market-directed and quality-focused wine industry.	Handbook of Food Science, Technology and Engineering. Volume 4. Food Technology	Peer



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			and Food Processing.	
Pretorius, I.S., Borneman, A.R., Forgan, A.H., Chambers, P.J., Herderich, M.	2008	Weinhefe: genetischer Code entschlüsselt.	Der Deutsche Weinbau	Non-peer
Pretorius, I.S., Chambers, P.J., Henschke, P.A.	2008	Alternative cultures, specialized yeasts.	World of fine wine	Non-peer
Pretorius, I.S.	2009	2009 AWRI report: green with vision.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Pretorius, I.S.	2009	Clear vision reveals the pathways to innovation.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Pretorius, I.S.	2010	Beyond 2010.	Australian and New Zealand Wine Industry Journal	Non-peer
Pretorius, I.S.	2010	Beyond collaboration.	Wine Business Monthly (WBM)	Non-peer
Pretorius, I.S.	2010	Beyond competition	Wine Business Monthly (WBM)	Non-peer
Pretorius, I.S.	2010	Beyond leadership.	Wine Business Monthly (WBM)	Non-peer
Pretorius, I.S.	2010	Beyond the buzz.	Wine Business Monthly (WBM)	Non-peer
Pretorius, I.S.	2010	Beyond value.	Wine Business Monthly (WBM)	Non-peer
Pretorius, I.S.	2010	Investing for gold medal results.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Pretorius, I.S.	2010	The seven ages of wine.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Pretorius, I.S.	2010	The seven ages of wine.	Fine wine and liquor	Non-peer
Pretorius, I.S.	2011	2010 AWRI Report.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Pretorius, I.S.	2011	2011 AWRI Report: putting industry first.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Pretorius, I.S.	2011	Message in a bottle.	Adelaide Review	Non-peer



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Pretorius, I.S., Curtin, C.D., Chambers, P.J.	2012	The winemaker's bug : from ancient wisdom to opening new vistas with frontier yeast science.	Bioengineered bugs	Peer
Ramachandran, N., Joubert, L., Gundlapalli, S.B., Cordero Otero, R.R., Pretorius, I.S.	2008	The effect of flocculation on the efficiency of raw-starch fermentation by <i>Saccharomyces cerevisiae</i> producing the <i>Lipomyces kononenkoae</i> LKA1-encoded α -amylase.	Annals of Microbiology	Peer
Restaino, E.A., Fernandez, E.G., La Manna, A., Cozzolino, D.	2009	Prediction of the nutritive value of pasture silage by near infrared spectroscopy (NIRS).	Chilean journal of agricultural research	Peer
Restaino, E., Fassio, A., Cozzolino, D.	2011	Discrimination of meat patés according to the animal species by means of near infrared spectroscopy and chemometrics.	CyTA - Journal of food	Peer
Riovanto, R. Cynkar, W.U. Berzaghi, P. Cozzolino, D.	2011	Discrimination between Shiraz wines from different Australian regions: the role of spectroscopy and chemometrics.	Journal of Agricultural and Food Chemistry	Peer
Ristic, R., Francis, I.L., Herderich, M.J., Iland, P	2006	Seed development and phenolic compounds in seeds, skins and wines.	ASVO Proceedings: Finishing the Job - optimal ripening of Cabernet Sauvignon and Shiraz. 21 July 2006, Mildura.	Non-peer
Ristic, R., Downey, M.O., Iland, P.G., Bindon, K., Francis, I.L., Herderich, M.J., Robinson, S.P.	2007	Exclusion of sunlight from Shiraz grapes alters wine colour, tannin and sensory properties.	Australian Journal of Grape and Wine Research	Peer
Ristic, R., Bindon, K., Francis, I.L., Herderich, M. J., Iland, P. G.	2010	Flavonoids and C13-norisoprenoids in <i>Vitis vinifera</i> L. cv. Shiraz: relationships between grape and wine composition, wine colour and wine sensory properties.	Australian Journal of Grape and Wine Research	Peer
Ristic, R., Osidacz, P., Pinchbeck, K.A., Hayasaka, Y., Fudge, A.L., Wilkinson, K.L	2011	The effect of winemaking techniques on the intensity of smoke taint in wine.	Australian Journal of Grape and Wine Research	Peer
Ristic, R., Pinchbeck, K.A., Fudge, A.L., Hayasaka, Y., Wilkinson, K.L.	2013	Effect of leaf removal and grapevine smoke exposure on colour, chemical composition and sensory properties of Chardonnay wines	Australian Journal of Grape and Wine Research	Peer
Robinson, E.M.C., Francis, I.L., Cozzolino, D., Smith, P.A., Godden, P.W.	2011	Cutting through the confusion around Pinot G.	Australian and New Zealand Grapegrower and Winemaker	Non-peer



Author	Publication Year	Title	Journal Title	Publication Type
Robinson, E.M.C., Scrimgeour, N., Marangon, M., Muhlack, R.A., Smith, P.A. Godden, P.W., Johnson, D.L.	2012	Beyond bentonite.	Wine & Viticulture Journal	Non-peer
Roget, W.K.	2010	Closing the debate: the AWRI 2010 red wine closure trial.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Roget, W.K., MacIntyre, J., O'Brien, V.T.	2010	New innovation for guiding closure selection.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Roget, W.K., Nordestgaard, S., Forsyth, K.K.	2011	Come in from the cold.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Roget, W.K., Macintyre, O.J., O'Brien, V.T.	2011	In-bottle measurement of closure oxygen transmission rates.	The 14 th Australian Wine Industry Technical Conference: Adelaide, SA 3–8 July 2010	Non-peer
Rojas, I.B. Smith, P.A. Bartowsky, E.J.	2012	Influence of choice of yeasts on volatile fermentation- derived compounds, colour and phenolics composition in Cabernet Sauvignon wine.	World Journal of Microbiology & Biotechnology	Peer
Rolland, J.M., Apostolou, E., Deckert, K., de Leon, M.P., Douglass, J.A., Glaspole, I.N., Bailey, M., Stockley, C.S., O'Hehir, R.E.	2006	Potential food allergens in wine: Double-blind, placebo- controlled trial and basophil activation analysis.	Nutrition	Peer
Rolland, J.M., Apostolou, E., Leon, M.P.D., Stockley, C.S., O'Hehir, R.E.	2007	Specific and sensitive enzyme-linked immunosorbent assays for analysis of residual allergenic food proteins in commercial bottled wine fined with egg white, milk, and nongrape-derived tannins.	Journal of Agricultural and Food Chemistry	Peer
Sarneckis, C.J., Damberg, R.G., Jones, P., Mercurio, M., Herderich, M.J., Smith, P.A.	2006	Quantification of condensed tannins by precipitation with methyl cellulose: development and validation of an optimised tool for grape and wine analysis.	Australian Journal of Grape and Wine Research	Peer
Schmidt, S.A., Tran, T., Chambers, P.J., Herderich, M.J., Pretorius, I.S.	2006	Developing indicators of wine yeast performance: An overview of the impact of ethanol stress.	Australian and New Zealand Wine Industry Journal	Non-peer
Schmidt, S.A., Tan, E.L., Brown, S., Nasution, U.J., Pettolino, F., Macintyre, O.J., Lopes, M.D.B.,	2009	Hpf2 glycan structure is critical for protection against protein haze formation in white wine.	Journal of Agricultural and Food Chemistry	Peer



Author	Publication Year	Title	Journal Title	Publication Type
Waters, E.J., Anderson, P.A.				
Schmidt, S.A., Dillon, S., Kolouchova, R., Henschke, P.A., Borneman, A.R., Forgan, A., Chambers, P.J., Pretorius, I.S.	2011	Grape juice and wine yeast: happy marriages and how to avoid getting stuck with the wrong partner.	Wine & Viticulture Journal	Non-peer
Schmidt, S.A., Dillon, S., Kolouchova, R., Henschke, P.A., Chambers, P.J.	2011	Impacts of variations in elemental nutrient concentration of Chardonnay musts on <i>Saccharomyces cerevisiae</i> fermentation kinetics and wine composition.	Applied Microbiology and Biotechnology	Peer
Schmidt, S.A.	2012	Winemaking at low pH: avoiding stuck fermentations in whites and sparkling wines	Webinar	
Schmidt, S.A., Dillon, S., Kolouchova, R., Henschke, P.A., Borneman, A.R., Forgan, A.H., Chambers, P.J., Pretorius, I.S.	2012	Grape juice and wine yeast: happy marriages and how to avoid getting stuck with the wrong partner.	Practical Winery and Vineyard	Non-peer
Schmidt, S.A., Jacob, S.S., Ahn, A.B., Rupasinghe, T., Krömer, J.O., Khan, A., Varela, C.A.	2012	Two strings to the systems biology bow: co-extracting the metabolome and proteome of yeast.	Metabolomics	Peer
Schmidt, S.A., Kolouchova, R., Henschke, P.A., Chambers, P.J.	2013	Management of fermentation performance in low pH juices – Can fermentation nutrient additives help?	The 15 th Australian Wine Industry Technical Conference, Sydney, NSW	
Schmidt, S.A., Li, J., Kolouchova, R., Borneman, A.R., Henschke, P.A., Chambers, P.J.	2013	Understanding the genetic basis of tolerance and sensitivity to low pH in wine yeast.	The 15 th Australian Wine Industry Technical Conference, Sydney, NSW	
Schmidt, S.A., Day, M.P., Kolouchova, R., Smith, P.A., Henschke, P.A.	2013	Manipulation of wine volatile aroma profiles in white wine through the use of oxygen during grape processing and fermentation.	The 15 th Australian Wine Industry Technical Conference, Sydney, NSW	
Schoeman, H. Wolfaardt, G.M. Botha, A. Rensburg, P.V. Pretorius, I.S.	2009	Establishing a risk-assessment process for release of genetically modified wine yeast into the environment.	Canadian Journal of Microbiology	Peer
Scott, E.S., Damberg, R.G., Stummer, B.E.	2010	Fungal contaminants in the vineyard and wine quality.	Managing wine quality: viticulture and wine quality (Volume 1)	Peer
Scrimgeour, N.	2010	Trial raises profile on closure performance.	Australian and New Zealand	Non-peer



Author	Publication Year	Title	Journal Title	Publication Type
			Grapegrower and Winemaker	
Scrimgeour, N., Cynkar, W.U., Wilkes, E.	2012	Non-invasive spectroscopic screening: a new approach to assessing damaged wines – part 2.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Seiwert, B., Karst, U.	2007	Simultaneous LC/MS/MS determination of thiols and disulfides in urine samples based on differential labelling with ferrocene-based maleimides.	Analytical Chemistry 79: 7131–7138	Peer
Shah, N., Cynkar, W.U., Smith, P.A., Cozzolino, D.	2010	Rapid and real-time analysis of compositional parameters in commercial white grape juice.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Shah, N., Cynkar, W.U., Smith, P.A., Cozzolino, D.	2010	Use of attenuated total reflectance midinfrared for rapid and real-time analysis of compositional parameters in commercial white grape juice.	Journal of Agricultural and Food Chemistry	Peer
Siebert, T.E., Wood, C., Elsey, G.M., Pollnitz, A.P.	2008	Determination of rotundone, the pepper aroma impact compound, in grapes and wine.	Journal of Agricultural and Food Chemistry	Peer
Siebert, T. E., Solomon, M. R., Pollnitz, A. P., Jeffery, D. W.	2010	Selective determination of volatile sulfur compounds in wine by gas chromatography with sulfur chemiluminescence detection.	Journal of Agricultural and Food Chemistry	Peer
Simos, C.A., Bell, S.-J., Godden, P.W., Leske, P.	2007	Winemaking implications of drought: Dealing with fruit from water-stressed vines.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Simos, C.A.	2008	The implications of smoke taint and management practices.	Australian Viticulture	Non-peer
Simpson, R.F., Sefton, M.A.	2007	Origin and fate of 2,4,6-trichloroanisole in cork bark and wine corks.	Australian Journal of Grape and Wine Research	Peer
Skouroumounis, G.K., Kwiatkowski, M.J., Francis, I.L., Oakey, H., Capone, D.L., Duncan, B., Sefton, M.A., Waters, E.J.	2005	The impact of closure type and storage conditions on the composition, colour and flavour properties of a Riesling and a wooded Chardonnay wine during five years' storage.	Australian Journal of Grape and Wine Research	Peer
Skouroumounis, G., Waters, E.	2008	Oxygen ingress into bottled wine.	Practical Winery and Vineyard	Non-peer
Smart, R., Dambergs, R.G., Townsend, P., Pirie, A., Ravech, T., Sparrow, A.	2010	Pinot Noir clonal trials at Tamar Ridge.	Australian and New Zealand Grapegrower and Winemaker	Non-peer



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Smart, P., Dambergs, R.G.	2012	Clonal and rootstock influences on Pinot Noir grape maturation (poster).	8 th International Cool Climate Symposium, 1-4 February, Hobart, Tasmania.	Non-peer
Smit, A., Cordero Otero, R.R., Pretorius, I.S.	2007	Differences among AGT1-encoded ...-glucoside transporters and their ability to transport maltotriose in <i>Saccharomyces</i> yeasts.	Annals of Microbiology	Peer
Smit, A., Moses, S.G., Pretorius, I.S., Cordero Otero, R.R.	2008	The Thr(505) and Ser(557) residues of the AGT1-encoded alpha-glucoside transporter are critical for maltotriose transport in <i>Saccharomyces cerevisiae</i> .	Journal of Applied Microbiology	Peer
Smith, P.A., Herderich, M.J., Pretorius, I.S.	2005	Unravelling the mysteries of red wine tannins-from tannin measurements in Australian vineyards to spit bucket chemistry.	Australian and New Zealand Wine Industry Journal	Non-peer
Smith, P.A., Sarneckis, C.J., Jones, P., Dambergs, R.G., Herderich, M.J.	2006	Development and application of a simple and robust assay for quantitation of tannins in grape and wine samples.	Advances in tannin and tannin management: proceedings of a seminar; 6 October 2005; Adelaide, S.A.	Non-peer
Smith, P.A., Mercurio, M., Dambergs, R.G., Francis, I.L., Herderich, M.J.	2007	Red grape and wine quality - the roles and relevance of tannin.	Australian and New Zealand Wine Industry Journal	Non-peer
Smith, P.A., Mercurio, M.D., Dambergs, R.G., Francis, I.L., Herderich, M.J.	2008	Grape and wine tannin – are there relationships between tannin concentration and variety, quality, and consumer preference?	Proceedings of the 13 th Australian Wine Industry Technical Conference, 29 July–2 August 2007, Adelaide, SA	Non-peer
Smith, P.A., Dambergs, R.G., Mercurio, M., Robinson, E.M.C.	2010	The world is waking up to tannin values.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Smith, P.A., Mercurio, M., Robinson, E.M.C., Conquista, C., Cozzolino, D., Dambergs, R.G.	2011	Rapid phenolic profiling using the AWRI Tannin Portal.	Proceedings of the 14 th Australian Wine Industry Technical Conference, 3–8 July 2010, Adelaide, SA: Australian Wine Industry Technical Conference Inc., Adelaide, SA. 351	Non-peer
Smith, P.A., Waters, E.J.	2012	Identification of the major drivers of ‘phenolic’	Grape and Wine Research and	



Author	Publication Year	Title	Journal Title	Publication Type
		taste in white wines.	Development Corporation Report	
Smyth, H.E., Cozzolino, D., Cynkar, W.U., Dambergs, R.G., Sefton, M., Gishen, M.	2008	Near infrared spectroscopy as a rapid tool to measure volatile aroma compounds in Riesling wine: possibilities and limits. <i>Anal. Bioanal. Chem.</i>	<i>Analytical and Bioanalytical Chemistry</i>	Peer
Sorich, M., Smith, P.A.	2006	Editorial.	<i>Current Topics in Medicinal Chemistry</i>	Peer
Sparrow, A., Dambergs, R.G., Close, D.	2012	Seeing double Pinot phenolics (poster).	8 th International Cool Climate Symposium, 1-4 February 2012, Hobart, Tasmania.	Non-peer
Sparrow, A., Dambergs, R.G., Close, D.	2012	Is Pinot quality skin-deep? (poster).	8 th International Cool Climate Symposium, 1-4 February 2012, Hobart, Tasmania.	Non-peer
Stanley, D. Chambers, P.J. Stanley, G.A. Borneman, A. Fraser, S.	2010	Transcriptional changes associated with ethanol tolerance in <i>Saccharomyces cerevisiae</i> .	<i>Applied Microbiology and Biotechnology</i>	Peer
Stanley, D., Bandara, A., Fraser, S., Chambers, P.J., Stanley, G.A.	2010	The ethanol stress response and ethanol tolerance of <i>Saccharomyces cerevisiae</i> .	<i>Journal of Applied Microbiology</i>	Peer
Stanley, D., Fraser, S., Chambers, P.J., Rogers, P., Stanley, G.A.	2010	Generation and characterisation of stable ethanol-tolerant mutants of <i>Saccharomyces cerevisiae</i> .	<i>Journal of Industrial Microbiology and Biotechnology</i>	Peer
Stanley, D., Fraser, S., Stanley, G.A., Chambers, P.J.	2010	Retrotransposon expression in ethanol-stressed <i>Saccharomyces cerevisiae</i> .	<i>Applied Microbiology and Biotechnology</i>	Peer
Stockley, C. S.	2006	Could moderate wine consumption provide significant health benefits?	<i>Australian and New Zealand Grapegrower and Winemaker</i>	Non-peer
Stockley, C.S.	2006	Our operating environment: snapshot of countries' public health policies and guidelines on alcohol and hence wine consumption	<i>South African Journal of Enology and Viticulture</i>	Peer
Stockley, C.S.	2006	Relationship between alcohol consumption and cognitive function.	<i>Alcohol in Moderation: Aug/Sept.</i>	Non-peer
Stockley, C.S., O'Hehir, R., Rolland, J.	2006	Is allergen labelling necessary for Australian wine?	<i>Australian and New Zealand</i>	Non-peer



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			Wine Industry Journal	
Stockley, C.S.	2007	Review of the Australian alcohol guidelines: Health risks & benefits (2001).	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Stockley, C.S.	2007	A component of wine called resveratrol.	Healthy and Heartwise (Good Health Publications), 37	Non-peer
Stockley, C.S.	2008	The consumption of alcohol and its association with breast cancer: an update.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Stockley, C.S.	2008	Wine as a part of Australia: the healthiest country by 2020.	Australian and New Zealand Wine Industry Journal	Non-peer
Stockley, C.S.	2008	Recommendations on alcohol consumption: an international comparison.	Contemporary Drug Problems	Peer
Stockley, C.S.	2008	Is wine really good for you?	South Australian Retiree's Magazine June	Non-peer
Stockley, C.S.	2008	Updated facts about the consumption of alcohol and its association with breast cancer	Alcohol in Moderation May/June	Non-peer
Stockley, C. S.	2009	Is there a role for wine in cancer and the degenerative diseases of aging?	International Journal of Wine Research	Peer
Stockley, C.S.	2009	Changes to the National Health and Medical Research Council's Australian alcohol guidelines.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Stockley, C.S.	2009	How do we demonstrate that there is a potential therapeutic role for moderate wine consumption?	Red wine and health	Peer
Stockley, C.S.	2009	Changing advice concerning alcohol consumption during pregnancy and breast feeding.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Stockley, C.S., Simos, C.A., Pretorius, I.S.	2009	To your health	Australian and New Zealand Wine Industry Journal	Non-peer
Stockley, C.S, Fox, A.	2010	Case study 3.2: Indigenous Australians and alcohol.	Expressions of drunkenness (Four hundred rabbits)	Peer
Stockley, C.S.	2010	Alcohol and ageing – can we continue to drink?	Australian and New Zealand Grapegrower and Winemaker	Non-peer



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Stockley, C.S.	2010	Does alcohol adversely affect an adolescent's brain?	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Stockley, C.S., Saunders, J.B.	2010	The biology of intoxication.	Expressions of drunkenness (Four hundred rabbits)	Peer
Stockley, C. S.	2011	Editorial.	Journal of Wine Research	Peer
Stockley, C.S.	2011	Therapeutic value of wine: a clinical and scientific perspective.	Handbook of Enology: Principles, Practices and Recent Innovations, Volume 1: Introduction to Vine and Wine	Non-peer
Stockley, C.S.	2011	Healthy or harmful? the public and public health perception of wine versus the reality.	Journal of Wine Research	Peer
Stockley, C.S., Varela, C.A., Coulter, A.D., Di P.R., Francis, I.L., Muhlack, R., Pretorius, I.S.	2011	Controlling the highs and lows of alcohol in wine.	Wine: Types, production and health	Peer
Stockley, C.S	2012	Alcohol and human health – sorting out the facts.	Wine and Viticulture Journal – January/Feb 2012	Non-peer
Stockley, C.S	2012	More to the story of alcohol consumption and cancer.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Stockley, C.S	2012	Is it merely a myth that alcoholic beverages such as red wine can be cardioprotective.	Journal of the Science of Food and Agriculture	Peer
Stockley, C.S	2012	Rules and regulations on the move.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Stockley, C.S.	2012	Alcohol consumption and human health – sorting out the facts.	Wine and Viticulture Journal Jan/Feb: 68-69.	Non-peer
Stockley, C.S., Teissedre, P-L., Bogan, M., Di Lorenzo, C., Restani, P.	2012	Bioavailability of wine-derived phenolic compounds in humans: a review.	Food & function	Peer
Stockley, C.S., Varela, C.A., Coulter, A.D., Di P.R., Francis, I.L., Muhlack, R.A., Pretorius, I.S.	2012	Controlling the highs and the lows of alcohol in wine.	Wine: Types, Production and Health. Hauppauge, N.Y.: Nova Science Publishers. pp.	Non-peer



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			281–299.	
Stockley, C.S.	2013	The protective effects of wine and wine-derived phenolic compounds on brain function.	Advances in natural medicines, nutraceuticals and neurocognition	Peer
Stranks, S.D., Ecroyd, H., van Sluyter, S., Waters, E.J., Carver, J.A., von Smekal, L.	2009	Model for amorphous aggregation processes.	Physical review E	Peer
Sun, H., MA, H., Hao, M., Pretorius, I.S., Chen, S.	2009	Identification of yeast population dynamics of spontaneous fermentation in Beijing wine region, China	Annals of Microbiology	Peer
Swiegers, J.H., Francis, I.L., Herderich, M.J., Pretorius, I.S.	2006	Meeting consumer expectations through management in the vineyard and winery: the choice of yeast for fermentation offers great potential to adjust the aroma of Sauvignon Blanc wine.	Australian and New Zealand Wine Industry Journal	Non-peer
Swiegers, J.H., Pretorius, I.S., Bauer, F.F.	2006	Regulation of respiratory growth by Ras: the glyoxylate cycle mutant, cit2?, is suppressed by RAS2.	Current Genetics	Peer
Swiegers, J.H., Willmott, R., Hill-Ling, A., Capone, D.L., Pardon, K.H., Elsey, G.M., Howell, K.S., de Barros Lopes, M.A., Sefton, M.A., Lilly, M., Pretorius, I.S.	2006	Modulation of volatile thiol and ester aromas by modified wine yeast.	Flavour Science: recent advances and trends. Proceedings of the 11 th Weurman Flavour Research Symposium; held 21-24 June, 2005, Roskilde, Denmark.	Non-peer
Swiegers, J.H., Capone, D.L., Pardon, K.H., Elsey, G.M., Sefton, M.A., Francis, I.L., Pretorius, I.S.	2007	Engineering volatile thiol release in <i>Saccharomyces cerevisiae</i> for improved wine aroma.	Yeast	Peer
Swiegers, J.H., Pretorius, I.S.	2007	Modulation of volatile sulfur compounds by wine yeast.	Applied Microbiology and Biotechnology	Peer
Swiegers, H., Ugliano, M., van der Westhuizen, T., Bowyer, P.	2008	Impact of yeast rehydration on the aroma of Sauvignon Blanc wine.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Swiegers, J.H., Cordente, A.G., Willmott, R.L., King, E.S., Capone, D.L., Francis, I.L., Pretorius,	2008	Development of flavour-enhancing wine yeast.	Proceedings of the 13 th Australian Wine Industry	Non-peer



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I.S.			Technical Conference, 29 July-2 August 2007, Adelaide, SA	
Swiegers, J.H., Saerens, S.M.G., Pretorius, I.S.	2008	The development of yeast strains as tools for adjusting the flavor of fermented beverages to market specifications.	Biotechnology in flavor production	Peer
Swiegers, J.H., Kievit, R.L., Siebert, T.E., Lattey, K.A., Bramley, B.R., Francis, I.L., King, E.S., Pretorius, I.S.	2009	The influence of yeast on the aroma of Sauvignon Blanc wine.	Food Microbiology	Peer
Taylor, A., Branch, S., Day, M.P., Patriarca, M., White, M.	2010	Atomic spectrometry update. Clinical and biological materials, foods and beverages.	Journal of analytical atomic spectrometry	Peer
Taylor, A., Day, M.P., Hill, S., Marshall, J., Patriarca, M., White, M.	2013	Atomic spectrometry update. Clinical and biological materials, foods and beverages.	Journal of analytical atomic spectrometry	Peer
ten Have, A., Espino, J.J., Van Sluyter, S.C., Brito, N., Kay, J. González, C., van Kan, J.A.L.	2010	The Botrytis cinerea aspartic proteinase family.	Fungal genetics and biology	Peer
Thanvanthri Gururajan, V., Gorwa-Grauslund, M.F., Hahn-H'gerdal, B., Pretorius, I.S., Cordero Otero, R.R.	2007	A constitutive catabolite repression mutant of a recombinant Saccharomyces cerevisiae strain improves xylose consumption during fermentation.	Annals of Microbiology	Peer
Thanvanthri Gururajan, V., Pretorius, I.S., Cordero Otero, R.R.	2007	Molecular cloning and functional expression of a novel Neurospora crassa xylose reductase in Saccharomyces cerevisiae in the development of a xylose fermenting strain.	Annals of Microbiology	Peer
The Australian Wine Research Institute	2011	Ensure top chemical results with right adjuvants.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Thiel, G., Geisler, G., Blechschmidt, I., Danzer, K.	2004	Determination of trace elements in wines and classification according to their provenance.	Analytical and Bioanalytical Chemistry 378: 1630–6	
Ting, C.S.C., Borneman, A.R., Pretorius, I.S.	2012	Wine-omics: new platforms for the improvement of yeast strains and wine quality.		Peer
Torrea, D. Varela, C.A., Ugliano, M. Ancin-Azpilicueta, C. Francis, I.L. Henschke, P.A.	2011	Comparison of inorganic and organic nitrogen supplementation of grape juice – effect on volatile composition and aroma profile of a Chardonnay	Food Chemistry	Peer



Author	Publication Year	Title	Journal Title	Publication Type
		wine fermented with <i>Saccharomyces cerevisiae</i> yeast.		
Tran, T.M.T., Stanley, G.A., Chambers, P.J., Schmidt, S.A.	2012	A rapid, high-throughput method for quantitative determination of ethanol tolerance in <i>Saccharomyces cerevisiae</i> .	Annals of Microbiology	Peer
Tyerman, S., Bei, R.D., Fuentes, S., Vandeleur, R., Shelden, M., Sullivan, W., Pech, J., Edwards, E., Wilkinson, C., Cozzolino, D., Cynkar, W.U., Damberg, R.G., Loveys, B., McCarthy, M.	2011	The future of irrigation scheduling: emerging technologies linked to vine physiology.	The 14 th Australian Wine Industry Technical Conference: Adelaide, South Australia 3–8 July 2010	Non-peer
Uberti, F., Penas, E., Ballabio, C., Di Lorenzo, C., Stockley, C., Restani, P.	2013	Immunochemical investigations to demonstrate the absence of allergenic residues in commercial red wines fined with egg white proteins.	Accepted for publication to Journal of Food and Agricultural Chemistry, December 2012	Peer
Ugliano, M., Bartowsky, E.J., McCarthy, J., Moio, L., Henschke, P.A	2006	Hydrolysis and transformation of grape glycosidically bound volatile compounds during fermentation with three <i>Saccharomyces</i> yeast strains.	Journal of Agricultural and Food Chemistry	Peer
Ugliano, M., Bartowsky, E., McCarthy, J., Capone, D., Skouroumounis, G., Pretorius, I.S., Henschke, P.	2006	The role of yeast in the expression of varietal character by the hydrolysis of glycosidically-bound volatile compounds during fermentation.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
Ugliano, M., Moio L.	2006	The influence of malolactic fermentation and <i>Oenococcus oeni</i> strain on glycosidic aroma precursors and related volatile compounds of red wine.	Journal of Agricultural and Food Chemistry	Peer
Ugliano, M., Moio, L.	2006	The influence of malolactic fermentation and <i>Oenococcus oeni</i> strain on glycosidic aroma precursors and related volatile compounds of red wine.	Journal of the Science of Food and Agriculture	Peer
Ugliano, M., Henschke, P., Herdrich, M.J., Pretorius, I.S.	2007	Nitrogen management is critical for wine flavour and style.	Australian and New Zealand Wine Industry Journal	Non-peer
Ugliano, M., Moio, L.	2007	Malolactic fermentation and wine flavour: Changes in the volatile composition of red wine following malolactic fermentation with four commercial	Australian and New Zealand Grapegrower and Winemaker	Non-peer



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		strains of <i>Oenococcus oeni</i> .		
Ugliano, M., Rinaldi, A., Gambuti, A., Moio, L.	2007	The role of <i>Saccharomyces cerevisiae</i> wine yeast in the hydrolysis of glycoconjugated aroma precursors during winemaking.	Acta Horticulturae	Non-peer
Ugliano, M., Henschke, P.A.	2008	DAP supplementation of a low yeast assimilable nitrogen (YAN) must and impact on aroma volatiles and colour composition of Shiraz wines – a preliminary study.	Technical Review 174	Non-peer
Ugliano, M., Henschke, P.A., Herderich, M.J., Pretorius, I.S.	2008	Nitrogen management - critical for wine flavor and style.	Practical Winery and Vineyard	Non-peer
Ugliano, M., Moio, L.	2008	Free and hydrolytically released volatile compounds of <i>Vitis vinifera</i> L. cv. Fiano grapes as odour-active constituents of Fiano wine.	Analytica Chimica Acta	Peer
Ugliano, M., Siebert, T., Mercurio, M., Capone, D., Henschke, P.A.	2008	Volatile and color composition of young and model-aged Shiraz wines as affected by diammonium phosphate supplementation before alcoholic fermentation.	Journal of Agricultural and Food Chemistry	Peer
Ugliano, M.	2009	Enzymes in winemaking.	Wine Chemistry and Biochemistry	Peer
Ugliano, M., Fedrizzi, B., Siebert, T., Travis, B., Magno, F., Versini, G., Henschke, P.A.	2009	Effect of Nitrogen Supplementation and <i>Saccharomyces</i> Species on Hydrogen Sulfide and Other Volatile Sulfur Compounds in Shiraz Fermentation and Wine	Journal of Agricultural and Food Chemistry	Peer
Ugliano, M., Kwiatkowski, M.J., Travis, B., Francis, I.L., Waters, E.J., Herderich, M.J., Pretorius, I.S.	2009	Post-bottling management of oxygen to reduce off-flavour formation and optimise wine style.	Australian and New Zealand Wine Industry Journal	Non-peer
Ugliano, M., Winter, G., Coulter, A.D., Henschke, P.A.	2009	Practical management of hydrogen sulfide during fermentation – an update.	Australian and New Zealand Grapegrower and Winemaker	Non-peer
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Ugliano, M., Travis, B., Francis, I.L., Henschke, P.A.	2010	Volatile composition and sensory properties of Shiraz wines as affected by nitrogen supplementation and yeast species: rationalizing nitrogen modulation of wine aroma.	Journal of Agricultural and Food Chemistry	Peer
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Van Sluyter, S.C., Marangon, M., Stranks, S.D., Neilson, K.A., Hayasaka, Y., Haynes, P.A., Menz, R.I. Waters, E.J.	2009	Two-step purification of pathogenesis-related proteins from grape juice and crystallization of thaumatin-like proteins.	Journal of Agricultural and Food Chemistry	Peer
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Varela, C.A., Kutyna, D., Henschke, P.A., Chambers, P.J., Herderich, M.J., Pretorius, I.S.	2008	Taking control of alcohol.	Australian and New Zealand Wine Industry Journal	Non-peer
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