

38th SASEV/WINETECH CONFERENCE

23 – 25 AUGUST 2016

LORD CHARLES HOTEL, SOMERSET WEST

P.O. Box 2092, Dennesig, 7601 : Tel. +00 21 8896311/8896312 : Email: sasev@sasev.org : Web: www.sasev.org

TUESDAY : 23 AUGUST 2016

07:30 – 08:25

REGISTRATION & COFFEE

08:25 – 08:30

Welcoming Speech – V. Lategan – Organising Committee – Chairperson

08:30 – 09:00

What can South Africa's wine exporters expect from Brexit?

T. Hartzenberg
tralac – TRADE LAW CENTRE NPC

SMOKE TAIN

09:00 – 09:45

Understanding and addressing the impact of vineyard exposure to bushfire smoke. **K. Wilkinson (Keynote)**
ADELAIDE UNIVERSITY, AUSTRALIA

09:45 – 10:05

The impact of smoke from vegetation fires on sensory characteristics of Cabernet Sauvignon wines made from affected grapes. **M. Mc Kay**

10:05 – 10:25

Analysis of volatile phenol composition of Cabernet Sauvignon wines made from smoke-affected grapes from recent vintages by HS-SPME GC-MS. **L. Mokwena**

10:25 – 11:00

TEA / COFFEE & REFRESHMENTS / POSTERS

VINEYARD

11:00 – 11:45

Herbicide resistance: Causes, consequences and containment. **C. Reinhardt (Keynote)**
VILLA ACADEMY

11:45 – 12:05

Effect of cover crops, and the management thereof, on the weed spectrum in a drip-irrigated vineyard. **J.C. Fourie**

12:05 – 12:25

Assessing the ability of fodder beet (*Beta vulgaris* L. 'Brigadier') to absorb sodium from a soil irrigated with sodium-enriched water. **C.L. Howell**

12:25 – 12:45

Steps towards non-destructive multi-evaluation of table grape quality: New vs Old. **A. Daniels**

12:45 – 13:15

SASEV ANNUAL GENERAL MEETING / SAWV ALGEMENE JAARVERGADERING

13:15 – 14:15

POSTERS / LUNCH

PLANT DISEASES

14:15 – 15:00

Red blotch-associated virus and Pinot gris-associated virus, two emerging viruses unknown to the South African grape and wine industry: Remaining strategically vigilant. **M. Fuchs (Keynote)**
CORNELL UNIVERSITY, U.S.A.

15:00 – 15:20

Woody plants as alternative hosts for grapevine trunk pathogens. **C. Spies**

15:20 – 15:40

Diatrypaceae species associated with Eutypa dieback-affected grapevines in South Africa: new insights into an old disease. **P. Moyo**

15:40 – 16:10

TEA / COFFEE & REFRESHMENTS / POSTERS

PLANT DISEASES continued

16:10 – 16:30

Inoculum sources and spore release patterns of Petri disease pathogens in Western Cape vineyards. **A. Baloyi**

16:30 – 16:50

Susceptibility of grapevine rootstocks against fungal trunk pathogens: Results from a nursery field trial. **M. Sieberhagen**

16:50 – 17:10

Biology and ecology of grapevine red blotch-associated virus and grapevine Pinot gris virus. **M. Fuchs**

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WEDNESDAY : 24 AUGUST 2016

08:00 – 08:30

REGISTRATION & COFFEE

WINE AND HEALTH

| | | |
|---------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------|
| 08:30 – 09:15 | Melatonin is an important cardiac protective compound found in wine. | S. Lecour (Keynote) CAPE TOWN UNIVERSITY |
| 09:15 – 09:45 | Effects of diet, smoking and alcohol consumption on disability (EDSS) in people diagnosed with Multiple Sclerosis. | S. Janse v Rensburg |
| 09:45 – 10:15 | Combining pathology and genetic tests towards the development of safer drinking habits in the South African population: Effect of HFE genotype on glutathione redox status. | H.K. Luckhoff |

10:15 – 10:45

TEA / COFFEE & REFRESHMENTS / POSTERS

YEAST / MICROBIOLOGY

| | | |
|---------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------|
| 10:45 – 11:05 | <i>Saccharomyces cerevisiae</i> strain NI6 - a new yeast from ARC Infruitec-Nietvoorbij. | N. Jolly |
| 11:05 – 11:25 | Nutritional requirements and survival of <i>Brettanomyces bruxellensis</i> in wine. | B.D. Smith |
| 11:25 – 11:45 | An aerobic approach to wine production with non-conventional yeasts. | N. Jolly |
| 11:45 – 12:05 | Non- <i>Saccharomyces</i> - <i>S. cerevisiae</i> interactions: understanding the impact of <i>Wickerhamomyces anomalus</i> and <i>Kazachstania aerobia</i> fermentation kinetics and aroma biosynthesis. | J. Lombard |
| 12:05 – 12:25 | Effect of <i>Hanseniaspora uvarum</i> and <i>Metschnikowia pulcherrima</i> on malolactic fermentation and wine flavour. | H. du Plessis |
| 12:25 – 12:45 | Investigating the potential application of MpAPr1, an aspartic protease isolated from <i>Metschnikowia pulcherrima</i> IWBT Y1123, for wine making purposes. | L. Theron |

12:45 – 13:45

LUNCH / POSTERS

WINE SENSORY

| | | |
|---------------|----------------------------------------------------------------------------------------------------------------------|-----------------------|
| 13:45 – 14:05 | From lab to industry: the journey of South African Chenin blanc wine research data. | H.H. Nieuwoudt |
| 14:05 – 14:25 | Sensory perceptions of South African Chenin blanc wine: Perspectives of sommeliers, wine judges and retail experts. | A. Mapheleba |
| 14:25 – 14:45 | Insight into Gauteng-based wine consumers' perceptions and preferences. | C.J. Weightman |
| 14:45 – 15:05 | Traditional Descriptive Analysis versus an alternative rapid method for the analysis of in-mouth sensations in wine. | R. Crous |

15:05 – 15:35

TEA / COFFEE & REFRESHMENTS / POSTERS

WINE SENSORY continued

| | | |
|---------------|--------------------------------------------------------------------------------------------------------------------------------------|-------------------------|
| 15:35 – 15:55 | 'Decolonising' a traditional wine sensory training programme for South African students: First steps in an Action-Research approach. | M. McKay |
| 15:55 – 16:15 | Sensory evaluation of wine: new insights into strategies used by panellists for the sorting task. | M. E. Williams |
| 16:15 – 16:35 | Risk perception in the purchase decision of wine: an argument for the consumer voice. | N. van der Colff |

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THURSDAY : 25 AUGUST 2016

08:00 – 08:30

REGISTRATION & COFFEE

WINE PREPARATION

| | | |
|---------------|---------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------|
| 08:30 – 09:15 | Wine stabilization - then and now? | G. Debelmas (Keynote) LAFFORT, FRANCE |
| 09:15 – 09:35 | Reducing sugar in must by membrane treatments: a way to control alcohol content in wine? | M. Mihnea |
| 09:35 – 09:55 | Pinking potential of South African Sauvignon blanc. | F. van Jaarsveld |
| 09:55 – 10:15 | Breaking down barriers: intra-vineyard ripeness variation and the efficiency of commercial enzymes on berry cell wall deconstruction during winemaking. | J. Moore |

10:15 – 10:45

TEA / COFFEE & REFRESHMENTS / POSTERS

WINE PREPARATION continued

| | | |
|---------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------|
| 10:45 – 11:05 | Development of hydrophilic interaction chromatography (HILIC) and reversed phase LC (RP-LC) methods hyphenated to UV, fluorescence and high-resolution mass spectrometry for the accurate quantification of grape and wine tannins. | E. Terblanche |
| 11:05 – 11:25 | Chemical and sensory evaluation over time of <i>Vitis vinifera</i> L. Shiraz wines made from four different ripening stages. | G. Garrido-Banuelos |
| 11:25 – 11:45 | Effect of grape temperature on the phenolic extraction and quality of Cap Classique made using whole bunch pressing. | F. van Jaarsveld |
| 11:45 – 12:05 | Understanding the relationship between phenolic extractability during fermentation and compositional changes of the grape skins cell walls of <i>Vitis vinifera</i> L. Shiraz grapes harvested at different ripening stages. | G. Garrido-Banuelos |
| 12:05 – 12:35 | Factors affecting green aroma compounds in <i>Vitis vinifera</i> L. Merlot fruit and wine. | K. Wilkinson |

12:35 – 13:35

LUNCH / POSTERS

WINE PREPARATION continued

| | | |
|---------------|-------------------------------------------------------------------------------------------------------------------------------------|----------------------|
| 13:35 – 13:55 | Thiol levels in commercial dry South African Chenin blanc wines. | C.L. Wilson |
| 13:55 – 14:15 | Monitoring temperature during bulk wine shipping and its impact on wine sensory and aroma profile. | A.-K. Walther |
| 14:15 – 14:35 | The use of sulphur compounds to increase varietal thiols in South African Sauvignon blanc wines. | S. Vannevel |
| 14:35 – 14:55 | Effect of winemaking technique on volatile composition of Verdejo wines: application of five different pre-fermentative treatments. | M. Mihnea |
| 14:55 – 15:15 | Addition of sulphur dioxide to reduce “green apple” odour. But at what cost? | C. Coetzee |

15:15 – 16:30 -- PRESENTATION / POSTER PRIZE ANNOUNCEMENTS / FAREWELL DRINKS