

# Programme



## Homegrown Knowledge: Exploring the Impact of Local research on a Global Scale

DAY 1, 13 Sept

TIME		Presenter/Moderator	Presentation Title
07:30 - 08:30	COFFEE, TEA & MUFFINS		
08:00 - 08:30	Registration		
08:30 - 08:45	Welcome	Maret du Toit	MC Maret du Toit and various speakers.
08:45 - 09:00	A Perspective from SA Wine	Gerard Martin	Introducing SA Wine Research Development & Innovation.
09:00 - 09:30	Keynote Presentation	Karien O'Kennedy	Wine Scientists and winemakers as two communities: Bridging the gap through boundary spanning activities.
09:30 - 09:35	Q & A	Maret du Toit	
Session A1			<i>How Do We Improve Wine Quality?</i>
09:35 - 09:40	Session Chair	Neil Jolly & Wessel du Toit	Wine quality introduction.
09:40 - 10:00	Presentation	Wessel du Toit	Oxygen removal from wine.
10:00 - 10:20	Presentation	Kiera Lambrecht	Mathematical modelling and multivariate statistical process control of red wine fermentation.
10:20 - 10:25	Flash Presentation	Hayli September	The effect no added Sulphur Dioxide and different bottle storage temperatures on Sauvignon blanc wine.
10:25 - 10:30	Flash Presentation	Bronwyn Boting	Evaluating still wine phenolics and the optimization of juice yield extraction in wine production.
10:30 - 10:35	Flash Presentation	Anton Nel	Influence of different winemaking processes on the pinking susceptibility of Sauvignon blanc wines.
10:35 - 10:40	Session Q&A	Session Chairs	
10:40 - 11:00	COFFEE AND TEA BREAK		
Session A2			<i>How Important Is Sensory Analysis To Improve Wine Quality?</i>
11:00 - 11:05	Session Chair	Jeanne Brand	Wine sensory introduction.
11:05 - 11:25	Presentation	John Moore	Arabinogalactan-Proteins compete with tannins for saliva proteins, reducing astringency in Cabernet Sauvignon.
11:25 - 11:45	Presentation	Carla Kroon	The valorisation of existing top 12 Shiraz wine data: Unlocking knowledge from complex data sets.
11:45 - 12:05	Presentation	Markus Kruger	Automated sensory attribute consolidation for efficient integration with data analysis applied to craft gins and beers.
12:05 - 12:10	Flash Presentation	Nangamso Manelli	Assessment of grape pomace polyphenols.
12:10 - 12:15	Flash Presentation	Anton Nel	Sensory evaluation of pinked Sauvignon blanc wines.
12:15 - 12:20	Flash Presentation	Jeanne Brand	Quality assessment: Are there better protocols than 20-point and 100-point scoring?
12:20 - 12:25	Session Q&A	Session Chair	
12:25 - 13:25	SASEV AGM Meeting		
12:45 - 14:00	LUNCH		
Session B1			<i>Revisiting Cork</i>
14:00 - 14:05	Session Chair	Wessel du Toit	Cork introduction.
14:00 - 14:20	Presentation	Neil Jolly	The use of cork as a production tool during the production of bottle-fermented sparkling wine.
14:20 - 14:25	Flash Presentation	Berlia Roux	Storage of wine under different cork closures.
14:25 - 14:30	Flash Presentation (recorded)	Joaquim Sa / Emile Joubert	Cork: the natural partner to wine and sustainability.
14:30 - 14:35	Session Q&A	Session Chair	
Session B2			<i>Microbiology In Wine: for Better or Worse</i>
14:35 - 14:40	Session Chair	Elda Binneman	Microbiology introduction.
14:40 - 15:00	Presentation	Stephanie Rollero	Prise De Mousse with a shortened 1-step yeast starter preparation.
15:00 - 15:20	Presentation	James Duncan	Vitamin B3 impacts redox cofactors and metabolism in <i>Saccharomyces cerevisiae</i> during wine fermentation.
15:20 - 15:40	Presentation	Viwe Tyibilika	Differences in the management of intracellular redox state between yeast species dictates their fermentation performances and metabolite production.
15:40 - 15:45	Flash Presentation	Eckart Kassier	Strain diversity and timing of lactic acid production in <i>Lachanea thermotolerans</i> .
15:45 - 15:50	Session Q&A	Session Chair	
Seminar & Tasting			
15:50 - 16:50	Unlocking the Secrets of Malolactic Fermentation: Bridging Science, Art, and Practices in Winemaking		Maret du Toit & Elda Binneman

DAY 2, 14 Sept

TIME		Presenter/Moderator	Presentation Title
08:00 - 08:55	COFFEE, TEA & MUFFINS		
08:55 - 09:05	Sponsor Carousel	2023 sponsors	1 - 5 min brand videos/logo's: Fermentis, Anchor Oenology, SAWine, Amorim, Laffort, Lallemend & others.
09:05 - 09:10	Welcome	Maret du Toit	
09:10 - 09:40	Keynote Presentation	Elleunorah Allsopp	Pest management research in and for a changing world.
09:40 - 09:45	Q & A	Maret du Toit	
Session C1			<i>Microbes As A Tool For Biological Control</i>
09:45 - 09:50	Session Chair	Heinrich Du Plessis	Biocontrol introduction.
09:50 - 10:10	Presentation	Daniel Zieff	<i>Suhamyces pyralidae</i> : a yeast to control <i>Brettanomyces bruxellensis</i> ?
10:10 - 10:30	Presentation	Mahlatse Elias Moremi	Vineyard derived bacteria and their antagonistic action against <i>Botrytis cinerea</i> .
10:30 - 10:35	Flash Presentation	Heinrich Du Plessis	Biological control of <i>Botrytis cinerea</i> using non- <i>Saccharomyces</i> yeast.
10:35 - 10:40	Session Q&A	Session Chair	
10:40 - 11:20	COFFEE AND TEA BREAK		
Session C2			<i>Sustainable Options For Vineyard Management</i>
11:20 - 11:25	Session Chair	Melané Vivier	Viticulture introduction.
11:25 - 11:45	Presentation	Elleunorah Allsopp	Phylloxera survey results.
11:45 - 12:05	Presentation	John-Murray Visser	Full shade leaf water potential as an alternative for stem water potentials in grapevine plant-based irrigation scheduling.
12:05 - 12:25	Presentation	Sasha Tietz	<i>Vitis</i> hairy root cultures: a versatile biotechnological tool for the analysis of specialised metabolite production and functional genomics.
12:25 - 12:45	Presentation	Liam Samuels	Exploring the effects of <i>Ecklonia maxima</i> Seaweed Extract on the biochemical and physiological characteristics of <i>Vitis vinifera</i> L/ cv. Cabernet Sauvignon.
12:45 - 12:55	Flash Presentation	Andre Morgenthal & Nadia Hefer	Introducing the Old Vine Online Academy.
12:55 - 13:00	Session Q&A	Session Chair	
13:00 - 14:00	LUNCH		
Workshop & Tasting			
14:00 - 16:30	What is Natural Wine and does it make other wine unnatural?		Facilitated by Florian Bauer with panel incl. Jamie Goode, Craig Hawkins, David Clarke and Johan Reyneke
16:45 - 20:00	Cocktail and Award Ceremony		