

# Contents

## Feature Section: Smoke Taint in Wine

- Introduction and Acknowledgements \_\_\_\_\_ S1
- Smoke taint compounds in wine: nature, origin, measurement and amelioration of affected wines \_\_\_\_\_ S2  
*V. Jiranek*
- Effect of smoke application to field-grown Merlot grapevines at key phenological growth stages on wine sensory and chemical properties \_\_\_\_\_ S5  
*K.R. Kennison, K.L. Wilkinson, A.P. Pollnitz, H.G. Williams and M.R. Gibberd*
- Guaiacol and 4-methylguaiacol accumulate in wines made from smoke-affected fruit because of hydrolysis of their conjugates \_\_\_\_\_ S13  
*D.P. Singh, H.H. Chong, K.M. Pitt, M. Cleary, N.K. Dokoozlian and M.O. Downey*
- Comparison of methods for the analysis of smoke related phenols and their conjugates in grapes and wine \_\_\_\_\_ S22  
*K.L. Wilkinson, R. Ristic, K.A. Pinchbeck, A.L. Fudge, D.P. Singh, K.M. Pitt, M.O. Downey, G.A. Baldock, Y. Hayasaka, M. Parker and M.J. Herderich*
- The effect of winemaking techniques on the intensity of smoke taint in wine \_\_\_\_\_ S29  
*R. Ristic, P. Osidacz, K.A. Pinchbeck, Y. Hayasaka, A.L. Fudge and K.L. Wilkinson*
- Amelioration of smoke taint in wine by reverse osmosis and solid phase adsorption \_\_\_\_\_ S41  
*A.L. Fudge, R. Ristic, D. Wollan and K.L. Wilkinson*

## Review Article

- Review: Winery wastewater quality and treatment options in Australia \_\_\_\_\_ 111  
*K.P.M. Mosse, A.F. Patti, E.W. Christen and T.R. Cavagnaro*

## Original Articles

- Ripe rot of south-eastern Australian wine grapes is caused by two species of *Colletotrichum*: *C. acutatum* and *C. gloeosporioides* with differences in infection and fungicide sensitivity \_\_\_\_\_ 123  
*L.A. Greer, J.D.I. Harper, S. Savocchia, S.K. Samuelian and C.C. Steel*
- Impact of node position and bearer length on the yield components in mechanically pruned Cabernet Sauvignon (*Vitis vinifera* L.) \_\_\_\_\_ 129  
*S.J. McLoughlin, P.R. Petrie and P.R. Dry*
- Viticultural experimentation using whole blocks: evaluation of three floor management options \_\_\_\_\_ 136  
*K. Panten and R.G.V. Bramley*

Stomatal density of grapevine leaves ( <i>Vitis vinifera</i> L.) responds to soil temperature and atmospheric carbon dioxide _____	147
<i>S.Y. Rogiers, W.J. Hardie and J.P. Smith</i>	
Grapevine canopy response to a high-temperature event during deficit irrigation _____	153
<i>E.J. Edwards, L. Smithson, D.C. Graham and P.R. Clingeleffer</i>	
Variety and storage time affect the compositional changes that occur in grape samples after frozen storage _____	162
<i>S. García, L.G. Santesteban, C. Miranda and J.B. Royo</i>	
Assessing desirable levels of sensory properties in Sauvignon Blanc wines – consumer preferences and contribution of key aroma compounds _____	169
<i>E.S. King, P. Osidacz, C. Curtin, S.E.P. Bastian and I.L. Francis</i>	
Rapid and non-destructive method to assess in the vineyard grape berry anthocyanins under different seasonal and water conditions _____	181
<i>L. Tuccio, D. Remorini, P. Pinelli, E. Fierini, P. Tonutti, G. Scalabrelli and G. Agati</i>	
Quantifying the onset, rate and duration of sugar accumulation in berries from commercial vineyards in contrasting climates of Australia _____	190
<i>V.O. Sadras and P.R. Petrie</i>	
Climate shifts in south-eastern Australia: early maturity of Chardonnay, Shiraz and Cabernet Sauvignon is associated with early onset rather than faster ripening _____	199
<i>V.O. Sadras and P.R. Petrie</i>	
General phenological model to characterise the timing of flowering and veraison of <i>Vitis vinifera</i> L. _____	206
<i>A.K. Parker, I.G. de Cortázar-Atauri, C. van Leeuwen and I. Chuine</i>	
Variation in vine vigour, grape yield and vineyard soils and topography as indicators of variation in the chemical composition of grapes, wine and wine sensory attributes _____	217
<i>R.G.V. Bramley, J. Ouzman and P.K. Boss</i>	
Use of unripe grapes harvested during cluster thinning as a method for reducing alcohol content and pH of wine _____	230
<i>N. Kontoudakis, M. Esteruelas, F. Fort, J.M. Canals and F. Zamora</i>	
Irrigation of grapevines with saline water at different growth stages: Effects on leaf, wood and juice composition _____	239
<i>R.M. Stevens, G. Harvey and D.L. Partington</i>	
Sensory and chemical characteristics of <i>trans</i> -resveratrol-fortified wine _____	249
<i>N.J. Gaudette and G.J. Pickering</i>	
Influence of retained cane number and pruning time on grapevine yield components, fruit composition and vine phenology of Sauvignon Blanc vines _____	258
<i>M.C.T. Trought, J.S. Bennett and H.L. Boldingh</i>	
New chitosan formulation prevents grapevine powdery mildew infection and improves polyphenol content and free radical scavenging activity of grape and wine _____	263
<i>M. Iriti, S. Vitalini, G. di Tommaso, S. D'Amico, M. Borgo and F. Faoro</i>	
Effect of mechanical leaf removal and its timing on flavan-3-ol composition and concentrations in <i>Vitis vinifera</i> L. cv. Pinot Noir wine _____	270
<i>B.S. Kemp, R. Harrison and G.L. Creasy</i>	
The effect of bentonite fining at different stages of white winemaking on protein stability _____	280
<i>K.F. Pocock, F.N. Salazar and E.J. Waters</i>	
Contribution of cysteine and glutathione conjugates to the formation of the volatile thiols 3-mercaptohexan-1-ol (3MH) and 3-mercaptohexyl acetate (3MHA) during fermentation by <i>Saccharomyces cerevisiae</i> _____	285
<i>G. Winter, T. van der Westhuizen, V.J. Higgins, C. Curtin and M. Ugliano</i>	