

## Contents

### Original Articles

Influence of biological, experiential and psychological factors in wine preference segmentation _____	154
<i>G.J. Pickering and J.E. Hayes</i>	
Levels of higher alcohols inducing aroma changes and modulating experts' preferences in wine model solutions _____	162
<i>A. de-la-Fuente-Blanco, M.-P. Sáenz-Navajas and V. Ferreira</i>	
Influence of production method on the sensory profile and consumer acceptance of Australian sparkling white wine styles _____	170
<i>J.A. Culbert, R. Ristic, L.A. Ovington, A.J. Saliba and K.L. Wilkinson</i>	
Effect of non- <i>Saccharomyces</i> yeasts on the volatile chemical profile of Shiraz wine _____	179
<i>M.E.B. Whitener, J. Stanstrup, S. Carlin, B. Divol, M. Du Toit and U. Vrhovsek</i>	
Ultraviolet spectroscopy study of phenolic substances and other major compounds in red wines: relationship between astringency and the concentration of phenolic substances _____	193
<i>J.-C. Boulet, M.-A. Ducasse and V. Cheynier</i>	
Postharvest ozone fumigation of Petit Verdot grapes to prevent the use of sulfites and to increase anthocyanin in wine _____	200
<i>A. Bellincontro, C. Catelli, R. Cotarella and F. Mencarelli</i>	
Improved fluorescence-based evaluation of flavonoid in red and white winegrape cultivars _____	207
<i>A. Ferrandino, C. Pagliarani, A. Carlomagno, V. Novello, A. Schubert and G. Agati</i>	
Grape seed extract: the first protein-based fining agent endogenous to grapes _____	215
<i>D. Gazzola, S. Vincenzi, M. Marangon, G. Pasini and A. Curioni</i>	
Influence of intensity of post-veraison defoliation or shoot trimming on vine physiology, yield components, berry and wine composition in Aglianico grapevines _____	226
<i>G. Caccavello, M. Giaccone, P. Scognamiglio, M. Forlani and B. Basile</i>	
Effect of row orientation, trellis type, shoot and bunch position on the variability of Sauvignon Blanc ( <i>Vitis vinifera</i> L.) juice composition _____	240
<i>M.C.T. Trought, A.P. Naylor and C. Frampton</i>	
Effect of deficit irrigation on vine performance and grape composition of <i>Vitis vinifera</i> L. cv. Muscat of Alexandria _____	251
<i>I. Buesa, D. Pérez, J. Castel, D. Intrigliolo and J.R. Castel</i>	
Effect of water deficits and season on berry development and composition of Cabernet Sauvignon ( <i>Vitis vinifera</i> L.) grown in a hot climate _____	260
<i>N.M. Cooley, P.R. Clingeleffer and R.R. Walker</i>	
Influence of water availability and grapevine phenological stage on the spatial variation in soil respiration _____	273
<i>E. Hernández-Montes, J.M. Escalona, M. Tomás and H. Medrano</i>	
Pre-budburst temperature influences the inner and outer arm morphology, phenology, flower number, fruitset, TSS accumulation and variability of <i>Vitis vinifera</i> L. Sauvignon Blanc bunches _____	280
<i>M. Eltom, M.C.T. Trought, R. Agnew, A. Parker and C.S. Winefield</i>	
Environmental variables influencing the incidence of Pierce's disease _____	287
<i>M.J. Costello, S.J. Steinmaus and C.J. Boisseranc</i>	
Daily prediction of seasonal grapevine production in the Douro wine region based on favourable meteorological conditions _____	296
<i>H. Fraga and J.A. Santos</i>	