

# Crush 2023

Wednesday, 14 June

Adelaide Convention Centre, South Australia



# Program

\*Program is subject to change

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# Program

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## Session 1

Chaired by Dr Dimitra Capone, UA & Dr Agnieszka Mieczynska-Vasilev, AWRI


0	09:00 AM	<b>Welcome</b> Dr Dimitra Capone, UA	
1	09:10 AM	<b>WIC Partner</b> Dr Mark Krstic, AWRI	
2	09:15 AM	<b>Under-vine cover cropping - findings and fallacies</b> Dr Thomas Lines, UA	
3	09:23 AM	<b>Improving wine yeast without the label: CRISPR-Cas9 production of non-GMO yeast with desirable winemaking characteristics</b> Mr Joseph Rossi, AWRI	
4	09:31 AM	<b>The use of statistical methods to quantify the impact of climate change on grape and wine research</b> Mr German Puga, UA	
5	09:39 AM	<b>LAMP assays for rapid detection of Eutypa and Botryosphaeria dieback pathogens</b> Dr Regina Baaijens, CSU	
6	09:47 AM	<b>Up in smoke: The effect of barrel maturation on brandies made from smoke tainted fruit</b> Mr Hugh Holds, UA	
7	09:55 AM	<b>Monitoring avian diversity in vineyards using deep learning and automated acoustic recorders</b> Mr Callan Alexander, QUT	
8	10:03 AM	<b>Innovative tea-flavored wine: Processing technology and mechanisms</b> Zijian Liang, UniMelb	
9	10:11 AM	<b>Scan to learn more: A case study on enhancing wine authenticity, brand storytelling and sustainability through connected packaging</b> Ms Irma Dupuis, UON	
10	10:19 AM	<b>Vineyard resting</b> Dr Paul Petrie, SARDI	
11	10:27 AM	<b>Session 1 Q&amp;A</b>	
	10:37 AM	<b>Morning Tea</b>	

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## Session 2

Chaired by Dr Agnieszka Mieczynska-Vasilev, AWRI & Dr Vinay Pagay, UA


12	11:10 AM	<b>WIC Partner</b> Prof. Kerry Wilkinson, University of Adelaide	
13	11:15 AM	<b>Fungicide resistance in Australian vineyards</b> Dr Ismail Ismail, SARDI	
14	11:23 AM	<b>Polysulfides and the appearance of 'reduced' wine aromas</b> Ms Yu Hou, UA	
15	11:31 AM	<b>Interactions of different grapevine trunk disease (GTD) pathogens within vines</b> Ms Dyanah Amorio, CSU	
16	11:39 AM	<b>Broadening your winemaking yeast portfolio - looking for new fermentation superstars</b> Miss Natalia Caliani, UA	
17	11:47 AM	<b>The Impact of high temperature on root knot nematode resistance in grapevine rootstocks</b> Dr Harley Smith, CSIRO	
18	11:55 PM	<b>Novel wine microbes and their influence on wine sensory attributes</b> Dr Jin Zhang, UA	
19	12:03 PM	<b>The genetic variability of grapevine Pinot gris virus (GPGV) in Australia</b> Miss Kamalpreet Kaur, AgVIC	
20	12:11 PM	<b>Interaction of rootstock and soil microbiome on grapevine stress response and grape metabolites in <i>Vitis vinifera</i> L cv. Pinot noir</b> Mr Yipeng Chen, UniMelb	
21	12.19 PM	<b>Remediation of smoke tainted wine using molecularly imprinted polymers</b> Mr Yiming Huo, UA	
22	12.27 PM	<b>A combined ultrafiltration/heat/protease treatment for protein stabilisation of white wine</b> Dr Eva Sui, AWRI	
23	12:35 PM	<b>Session 2 Q&amp;A</b>	
	12:45 PM	<b>Lunch</b>	

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## Session 3

Chaired by Dr Rob Bramley, CSIRO & Dr Ismail Ismail, SARDI



24	01:45 PM	<b>WIC Partner</b> Dr Rob Bramley, CSIRO	
25	01:50 PM	<b>Keynote speaker + Q&amp;A</b> Peter Hayes AM, Wine Sector Strategist and Overseer of Innovation	
26	02:30 PM	<b>Evaluating the risk of infection by grapevine trunk disease pathogens in spring</b> Dr Mark Sosnowski, SARDI	
27	02:38 PM	<b>Activated carbon fabric: A promising strategy for mitigation of smoke taint in the vineyard</b> Miss Tingting Shi, UA	
28	02:46 PM	<b>Changes in Cu fractions and riboflavin concentration in white wines: Impacts of oxygen and bottle colour during short-term light exposure</b> Miss Isara Vongluangam, CSU	
29	02:54 PM	<b>Cumulative effects of shoot thinning on reproductive performance of Semillon</b> Dr Eva (Xiaoyi) Wang, UA	
30	03:02 PM	<b>Limiting magnesium availability as a potential method to control Brettanomyces spoilage in wine</b> Miss Yanina Giordano, UA	
31	03:10 PM	<b>Malolactic fermentation performance, diacetyl formation and sensory impacts of Oenococcus oeni</b> Dr Peter Costello, AWRI	
32	03:18 PM	<b>Session 3 Q&amp;A</b>	
	03:26 PM	<b>Afternoon Tea</b>	

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## Session 4

Chaired by Dr Cristian Varela, AWRI & Christine Böttcher, CSIRO

			 
33	04:00 PM	<b>WIC Partner</b> Dr Paul Petrie, Principal Scientist, Viticulture, SARDI	
34	04:05 PM	<b><i>All in the mouth; saliva composition, microbiome and perception of wine flavour</i></b> A/Prof Kate Howell, UniMelb	
35	04:13 PM	<b><i>Ultrafiltration technology for efficient winemaking</i></b> Miss Stephanie Angela, UA	
36	04:21 PM	<b><i>LoRaWAN soil sensors for vineyard monitoring</i></b> Mr Wen-Hsiang(Denny) Hsieh, AWRI	
37	04:29 PM	<b><i>Can secateurs be contaminated by GTD pathogens from infected cane?</i></b> Mr Colin Starkey, CSU	
38	04:37 PM	<b><i>The 1000 grapevine genomes project: Cataloguing Australia's grapevine germplasm</i></b> Dr Christopher Ward, AWRI	
39	04:45 PM	<b><i>Do bacteriophage influence malolactic fermentation?</i></b> Miss Zhecun Xu, UA	
40	04:53 PM	<b><i>A winegrape phenology model for Australia</i></b> Dr Dane Thomas, SARDI	
41	05:01 PM	<b><i>Defining the genomic heritage of salt tolerant rootstocks</i></b> Mr Andres Zhou-Tsang, UA	
42	05:09 PM	<b><i>How do under vine living mulches affect nutrition, yield, and fruit quality in cool climate vineyards?</i></b> Ms Pippa French, TIA	
43	05:17 PM	<b><i>Biochar in Australian vineyards</i></b> Dr Vinay Pagay, UA	
44	05:25 PM	<b>Session 4 Q&amp;A</b>	
45	05.35 PM	<b><i>Official closing</i></b> Dr Dimitra Capone, UA	
	05:45 PM	<b><i>End of session</i></b>	

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05:45 PM **Pre-dinner Drinks**  
Hall K

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06:15 PM – **Crush 2023 Dinner**  
09:15 PM Hall K

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Peter Dawson (Chair)  
Mark Krstic  
Martin Cole  
Paul Boss  
Tim Sutton

### **WIC Research Group**

Paul Petrie  
Markus Herderich  
Christine Bottcher  
Kerry Wilkinson

### **Crush 2023 Program Committee**

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Marcos Bonada  
Vinay Pagay  
Christine Böttcher  
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