

Crush 2026



Wednesday, 28 October

Adelaide Convention Centre, South Australia

Program

*Program is subject to change

The Crush organisers would like to thank the following sponsors



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Session 1

Wednesday, 28 October 2025 | Riverbank Rooms 6, 7 & 8

Chaired by Dr Cristian Varela, Adelaide University and Dr Dimitra Capone, Adelaide University

	09:00 AM	Welcome to Crush 2026 Mango Parker, Australian Wine Research Institute (Crush Planning Committee Chair)
	09:10 AM	Keynote speaker + Q & A Dr Christine Böttcher, CSIRO
1	09:35 AM	Navigating gene editing in the wine sector: Regulations and Industry perspectives Suzannah Mosikian, Adelaide University
2	09:42 AM	Prevalence of young vine decline fungi in Australian source block canes used for nursery propagation Dr Jared Hrycan, Charles Sturt University
3	09:49 AM	From bush to glass: Unlocking the potential of indigenous microbes for Australian wine Tea Knezevic, Adelaide University
4	09:56 AM	Geographical impact on grapevine (<i>Vitis vinifera</i>) inflorescence initiation and development: A climate gradient study in Western Australia A/Prof Michael Considine, University of Western Australia
5	10:03 AM	Decoding winegrape maturity metrics using absorbance and fluorescence spectralprinting combined with machine learning Han Wang, Adelaide University
6	10:10 AM	Extended maceration and its effect on Grenache wine chemical composition and sensory properties Alexander Schulkin, Australian Wine Research Institute
7	10:17 AM	Can particulate matter sensors be used to assess smoke taint risk? Song (Sai) Yan, Adelaide University
8	10:24 AM	Unravelling microbial stability in NOLO wines Andrea Bustos, Adelaide University
	10:31 AM	Q&A
	10:41 AM	Morning Tea

Session 2

Wednesday, 28 October 2026 | Riverbank Rooms 6, 7 & 8

Chaired by Dr Vinod Phogat, SARDI and Jared Hrycan, Charles Sturt University

	11:05 AM	Keynote speaker + Q & A Catherine Kidman, Treasury Wine Estates
9	11:30 AM	<i>Evaluating alternative antimicrobials to ensure microbial stability in No- and Low-alcohol wines</i> Dr Yanina Giordano, Adelaide University
10	11:37 AM	<i>Minor warming, major impact, unknown mechanisms</i> A/Prof Michael Considine, University of Western Australia
11	11:44 PM	<i>A novel replicative plasmid reveals a role for ERG2 in pseudohyphal formation in <i>Brettanomyces bruxellensis</i></i> Océane Fourneaux, Adelaide University
12	11:51 PM	<i>What the Gall? Unravelling the biology of Crown Gall disease in grapevines</i> Dr. Regina Baaijens, South Australian Research and Development Institute
13	11:58 PM	<i>A field-to-genome workflow for <i>Parthenolecanium corni</i>, an overlooked scale insect pest of Australian grapevines</i> Yilin Bai, Australian National University, Australian Wine Research Institute
14	12:05 PM	<i>Spring shoot thinning wounds are susceptible to grapevine trunk disease pathogens</i> Dr Mark Sosnowski, South Australian Research and Development Institute
15	12:12 PM	<i>Managing wine salinity with electrodialysis: A practical winery-based approach</i> Mona Moslemi, Adelaide University
16	12:19 PM	<i>Yeast environmental isolates metabolise volatile phenols associated with smoke taint in media mimicking grape juice and wine</i> Dr Cristian Varela, Adelaide University
17	12:26 PM	<i>Discriminating grape cultivars and vineyard origins using rapid mass spectrometry and explainable machine learning</i> Khokan Saha, Charles Sturt University
	12.33 PM	Q&A
	12.43 PM	Lunch

Session 3

Wednesday, 28 October 2026 | Riverbank Rooms 6, 7 & 8

Chaired by Angelica Jermakow, CSIRO and Dr Paul Boss, CSIRO

	01:45 PM	Keynote speaker + Q & A David Jeffery, Adelaide University
18	02:10 PM	Identifying key volatile drivers of sensory differences among NOLO, mid-strength, and full-strength white wines Huanhuan Li, University of Queensland
19	02:17 PM	Unlocking potential uses of wine retentate: Characterisation and storage stability Dario Martin, Adelaide University
20	02:24 PM	Long-distance dispersal of <i>Eutypa</i> and <i>Botryosphaeria</i> Dieback spores Dr Tarita Furlan, South Australian Research and Development Institute
21	02:31 PM	Using multi-stage membrane filtration to remediate smoke tainted wine Dr Yiming Huo, Adelaide University
22	02:38 PM	Sustainable use of variable-quality water resources for irrigation of vineyards in the Barossa Dr Vinod Phogat, South Australian Research and Development Institute
23	02:45 PM	Application of fluorescence fingerprinting for the classification of bentonite types and prediction of pathogenesis-related protein concentrations in white wine Shuyue Fan, Adelaide University
24	02:52 PM	Varietal differences in the uptake of smoke-derived volatile phenols by grapes Dr Julie Culbert, Adelaide University
25	02:59 PM	Optimising sampling strategies for detecting and monitoring fungicide resistance in grapevines Dr Ismail Ismail, South Australian Research and Development Institute
	03:06 PM	Q&A
	03:16 PM	Afternoon Tea

Session 4

Wednesday, 28 October 2026 | Riverbank Rooms 6, 7 & 8

Chaired by Dr Mango Parker, AWRI and Dr Tarita Furlan, SARDI

	03:45 PM	Keynote speaker + Q & A ASVO Panel session
26	04:20 PM	<i>Beyond CCA timber remediation: Closing the loop through metal recovery and catalyst production</i> Md Anwarul Islam, Adelaide University
27	04:27 PM	<i>Observations of smoke aging from Kennaoak 2025</i> Aiko Jackson, Adelaide University, Australian Wine Research Institute, CSIRO, Treasury Wine Estates
28	04:34 PM	<i>Extending premium wine yield through ultrafiltration of heavy-pressed fractions</i> Dr Yihe Sui, Adelaide University
29	04:41 PM	<i>Winegrape phenology for future Australian climatic conditions</i> Dr Dane Thomas, South Australian Research and Development Institute
30	04:48 PM	<i>Mitigating the sensory perception of smoke taint in Chardonnay wine</i> Dr Renata Ristic, Adelaide University
31	04:55 PM	<i>Rapid and simultaneous quantification of thiols and thiophenols in wine by high-performance liquid chromatography-tandem mass spectrometry</i> Ruomeng LI, Adelaide University
32	05:02 PM	<i>Effects of exogenous volatiles on wine aroma through aerial transfer</i> Andrew O'Brien, Adelaide University
33	05:09 PM	<i>Tasmanian sparkling wine: understanding the relationship between yield and quality in a cool climate</i> Andrea Barker, University of Tasmania
	05:16 PM	Q&A
	05:26 PM	<i>Official closing of Crush 2026</i> Dr Mango Parker, Australian Wine Research Institute (Crush Planning Committee Chair)
	05:30 PM	<i>Pre-dinner Drinks</i> Foyer A/B
	06:00 PM – 09:00 PM	<i>Crush 2026 Dinner and Awards</i> Hall K

Crush 2026 is supported and coordinated by contribution from the following:

WIC Research Group, Crush 2026 Program Committee

WIC Research Group

Chris Ford, AU
Christine Böttcher, CSIRO
Paul Petrie, SARDI
Markus Herderich, AWRI

Crush 2026 Planning Committee

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Dimitra Capone, AU
Angelica Jermakow, CSIRO
Paul Boss, CSIRO
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