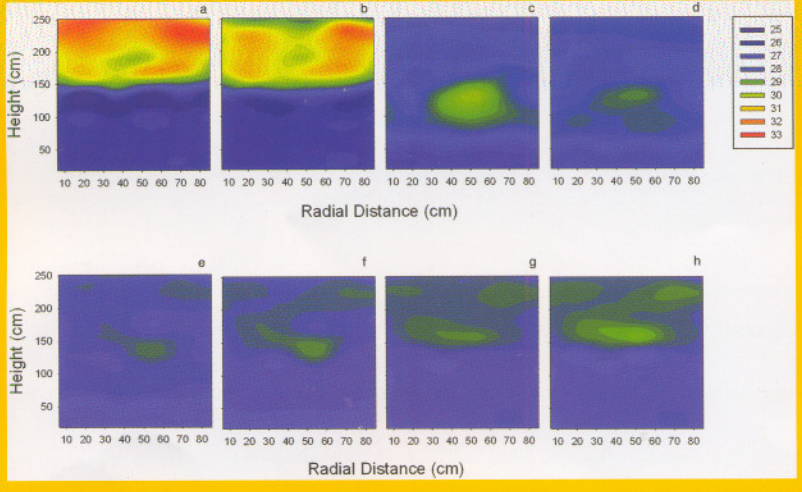
Volume 15
2009
Number 3
ISSN 1322-7130

Publication of
The Australian
Society of
Viticulture
and Oenology

Australian Journal of Grape and Wine Research

15 | 3



Formation of temperature gradients in large- and small-scale red wine fermentations during cap management

WILEY-BLACKWELL

Australian Journal of Grape and Wine Research

Volume 15, Number 3, 2009

Contents

The relationship between the expression of abscisic acid biosynthesis genes, accumulation of abscisic acid and the promotion of *Vitis vinifera* L. berry ripening by abscisic acid ____ 195
S. Wheeler, B. Loveys, C. Ford and C. Davies

Comparison of best–worst and hedonic scaling for the measurement of consumer wine preferences ____ 205
S. Mueller, I.L. Francis and L. Lockshin

Comparative study of 11 phenolic acids and five flavan-3-ols in cv. Vidal: impact of natural icewine making versus concentration technology ____ 216
R.R. Tian, G. Li, S.B. Wan, Q.H. Pan, J.C. Zhan, J.M. Li, Q.H. Zhang and W.D. Huang

Effect of *Colletotrichum acutatum* ripe rot on the composition and sensory attributes of Cabernet Sauvignon grapes and wine ____ 223
M. Meunier and C.C. Steel

Effect of timing and duration of grapevine exposure to smoke on the composition and sensory properties of wine ____ 228
K.R. Kennison, K.L. Wilkinson, A.P. Pollnitz, H.G. Williams and M.R. Gibberd

Discovering a chemical basis for differentiating wines made by fermentation with 'wild' indigenous and inoculated yeasts: role of yeast volatile compounds ____ 238
C. Varela, T. Siebert, D. Cozzolino, L. Rose, H. McLean and P.A. Henschke

Formation of temperature gradients in large- and small-scale red wine fermentations during cap management ____ 249
F. Schmid, J. Schadt, V. Jiranek and D.E. Block

Response of fruitset and other yield components to shoot topping and 2-chlorethyltrimethyl-ammonium chloride application ____ 256
C. Collins and P.R. Dry

ISSN 1322-7130

Phenological sensitivity of berry growth and composition of Tempranillo grapevines (*Vitis vinifera* L.) to water stress ____ 268
J. Girona, J. Marsal, M. Mata, J. Del Campo and B. Basile

Fruit ripening in *Vitis vinifera* L.: possible relation of veraison to turgor and berry softening ____ 278
M.A. Matthews, T.R. Thomas and K.A. Shackel

Effects of novel hybrid and traditional rootstocks on vigour and yield components of Shiraz grapevines ____ 284
T.H. Jones, B.R. Cullis, P.R. Clingeleffer and E.H. Rühl

A method for determination of fruit-derived ascorbic, tartaric, oxalic and malic acids, and its application to the study of ascorbic acid catabolism in grapevines ____ 293
V.J. Melino, K.L. Soole and C.M. Ford