

Volume 15

2009

Number 3

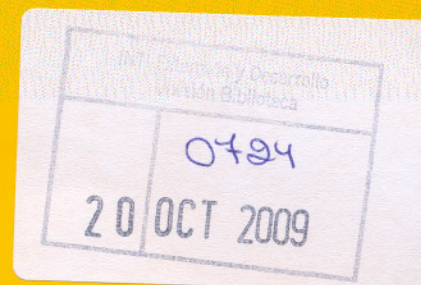
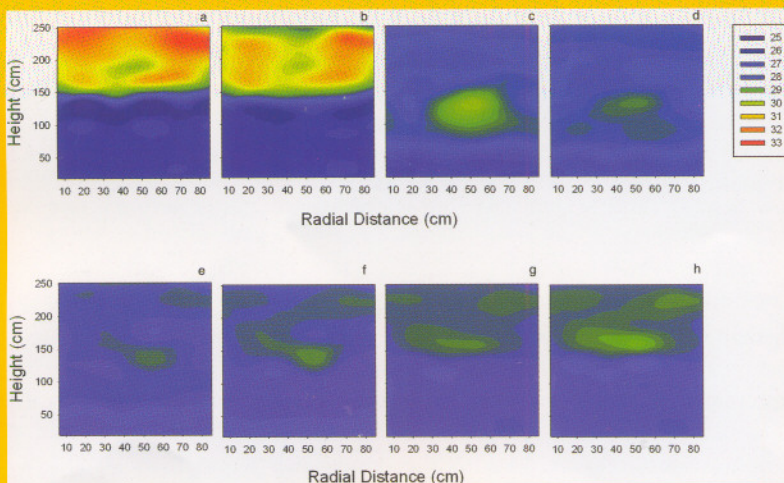
ISSN 1322-7130

Publication of  
The Australian  
Society of  
Viticulture  
and Oenology

# Australian Journal *of* GRAPE AND WINE RESEARCH

Villa  
Regina  
001

15 | 3



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

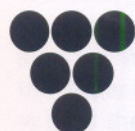


**WILEY-  
BLACKWELL**



## 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*





Phenological sensitivity of berry growth and composition of Tempranillo grapevines ( <i>Vitis vinifera</i> L.) to water stress _____	268
<i>J. Girona, J. Marsal, M. Mata, J. Del Campo and B. Basile</i>	
Fruit ripening in <i>Vitis vinifera</i> L.: possible relation of veraison to turgor and berry softening _____	278
<i>M.A. Matthews, T.R. Thomas and K.A. Shackel</i>	
Effects of novel hybrid and traditional rootstocks on vigour and yield components of Shiraz grapevines _____	284
<i>T.H. Jones, B.R. Cullis, P.R. Clingeleffer and E.H. Rühl</i>	
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
<i>V.J. Melino, K.L. Soole and C.M. Ford</i>	

Committee of Management

The relationship between the concentration of ascorbic acid and the production of tartaric acid in grapevines is discussed. The concentration of ascorbic acid in grapevines is related to the concentration of tartaric acid in grapevines. The concentration of ascorbic acid in grapevines is related to the concentration of tartaric acid in grapevines. The concentration of ascorbic acid in grapevines is related to the concentration of tartaric acid in grapevines.

Comparative study of 11 different soils and the effect of 11 different soils on the growth of grapevines. The effect of 11 different soils on the growth of grapevines is discussed. The effect of 11 different soils on the growth of grapevines is discussed. The effect of 11 different soils on the growth of grapevines is discussed.

Effect of potassium fertilization on the composition and yield of grapevines. The effect of potassium fertilization on the composition and yield of grapevines is discussed. The effect of potassium fertilization on the composition and yield of grapevines is discussed. The effect of potassium fertilization on the composition and yield of grapevines is discussed.

Production of ascorbic acid in grapevines. The production of ascorbic acid in grapevines is discussed. The production of ascorbic acid in grapevines is discussed. The production of ascorbic acid in grapevines is discussed. The production of ascorbic acid in grapevines is discussed.

Response to drought and other stress components in shoot growth and yield of grapevines. The response to drought and other stress components in shoot growth and yield of grapevines is discussed. The response to drought and other stress components in shoot growth and yield of grapevines is discussed. The response to drought and other stress components in shoot growth and yield of grapevines is discussed.

For submission, please send your manuscript to the Editor, Australian Journal of Grape and Wine Science, c/o CSIRO, Locked Mail Bag 924, Glen Osmond, SA 5064, Australia. Tel: +61 8 8392 9700. Fax: +61 8 8392 9701. Email: [grape@csiro.au](mailto:grape@csiro.au). Website: [www.csiro.au/grape](http://www.csiro.au/grape). ISSN 1442-4109.

