SA Grape and Wine research Institute

Programme/Project Info for

Prospective MSc and PhD Students

# Programme: Wine production

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| The study of wine production factors influencing wine quality and composition. | Wine production focusses on processes that can influence the quality and composition of wine in a cellar environment. These can include, among others, grape processing, juice treatments, fermentation and oxidation control and ageing regimes of wine. The aim of this program is to generate results that could be applied in a cellar set up to positively influence wine production and composition.  |

# Opportunities for 2021

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| 1. Phenolics during winemaking
 | * Wessel du Toit/ Jose Louis Aleixandre Tudo (SAGWRI)
* Two MScAgric studies on phenolics in wine
* To discuss project:Wessel du Toit or Jose Luis Aleixandre Tudo, wdutoit@sun.ac.za; tel 0825634418 or joaltu@sun.ac.za
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| 1. Amelioration of smoke taint during winemaking
 | * Marianne McKay
* One MSc study (funding dependent)
* marianne@sun.ac.za; 021 8083774
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# General contact details

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| To apply | Lorette de Villiers ; lorette@sun.ac.za; tel 021 808 3770 |
| Bursary office | Postgradfunding@sun.ac.za;tel 021-808 4208 |
| Website | [http://www.sun.ac.za/english/faculty/agri/viticulture-oenology](http://www.sun.ac.za/english/faculty/agri/viticulture-oenology/) |