

MScAgric or MSc in Wine Biotechnology

Programme Code

2731011 or 5981001

Specific Admission Requirements

- An applicable BScAgric, BEng or BScHons degree.
- An average final mark of 60% for the major subject.

Duration of Programme

This programme extends over two years.

Programme Content

You determine your topic for the master's degree in consultation with your supervisor. A research topic can be selected from one of the following themes:

- the selection and genetic improvement of wine yeasts and bacteria for the improvement of wine fermentation and processing, also using alternative techniques such as directed evolution, and for the improvement of the quality and sensory properties of wine and other grape-based beverages;
- interaction of wine yeasts and lactic acid bacteria related to nutrient usage and the impact on wine aroma;
- assessing the impact of grape and winemaking practices on the microbiome;
- grape and wine sensory evaluation techniques and consumer studies; and
- understanding the interaction of grapevines with their biotic and abiotic environments by studying molecular and metabolite profiles of the plant.

Compulsory Module

50997: Wine Biotechnology	818(180): Master's thesis
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Assessment and Examination

After completion of the research you must submit a thesis to the satisfaction of the examiners and present a seminar. You will be expected to defend your thesis during this seminar.

Enquiries

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