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 as well as develop new products for the industry. |

# Opportunities for 2023

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| Improving wine composition and ageability |  |
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# General contact details

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| Website | <http://sagwri.sun.ac.za/> <http://www.sun.ac.za/english/faculty/agri/viticulture-oenology> |