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South African Grape and Wine Research Institute
Suid-Afrikaanse Wingerd-en-Wyn
Navorsingsinstituut

POSTGRADUATE OPPORTUNITY AVAILABLE AT THE SOUTH AFRICAN GRAPE AND WINE RESEARCH INSTITUTE (SAGWRI) FOR 2023

The following project is available for a PhD-level study from January 2023, for a suitable student with analytical chemistry / sensory science / microbiology background.

Project Title: Sensory impact of mixed species fermentations

Project description:

Many projects have evaluated the impact of different yeast strains and species on the chemical composition of wine. Some of these projects have also defined sensory impacts. This project will expand on such studies by evaluating the impact of larger consortia of multiple species and strains and of spontaneous fermentations on the sensory landscape of the resulting wines. The question to be answered include whether species composition of various wine fermentation consortia is a significant driver of sensory differentiation, and whether large consortia and / or spontaneous fermentations are providing a chemical and / or sensory fingerprint. The project will be carried out as a collaboration with the University of Burgundy, France.

Contact person for the project: Prof Florian Bauer (fb2@sun.ac.za)

Please send a CV, as well as a cover letter to Prof Florian Bauer by 15 October 2022 to indicate your interest in this opportunity.

General contacts for SAGWRI:

Prof MA Vivier: Interim Director of SAGWRI

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Ms Lorette de Villiers: Postgraduate Admin officer

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