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

29/8/2022

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

The following project is available for a MSc level study from 2022, for a suitable student with chemistry/ wine making/biotechnology background/ engineering background.

Project Title: Oxygen additions during fermentation: effect on wine composition

Project description: This project will investigate the effects of adding different levels of oxygen during fermentation on red and white wine composition. This will be performed with state of the art small scale tanks in the experimental cellar of the DVO/SAGWRI, which can control gas and other additions to wine. Chemical analyses, such as volatiles (thiols, major volatiles) and non volatiles (phenolics, acids, sugar, infra red analyses) will be performed on the wines as well as certain cell counts. Sensory analyses of the resulting wines will also be considered. The candidate working on this project will thus be exposed to different winemaking, analytical and sensorial techniques.

Contact person for the project:

Prof Wessel du Toit

Please send a CV, as well as a cover letter to wdutoit@sun.ac.za by 30 September 2022 to indicate your interest in this opportunity.

General contacts for SAGWRI:

Prof MA Vivier: Interim Director of SAGWRI

mav@sun.ac.za

Ms Lorette de Villiers: Postgraduate Admin officer

lorette@sun.ac.za

