



SASEV

South African Society for Enology & Viticulture

42nd SASEV VIRTUAL CONFERENCE PROGRAMME 3 NOVEMBER 2020

08:00 – 08:20 **Connect online**

08:20 – 08:30 **Welcoming and Opening**

Francois Halleen 
Conference Chair

SESSION THEME: WATER / DROUGHT / CONSERVATION AGRICULTURE

08:30 – 09:00 **Keynote Speaker:** Irrigation for grape yield and quality and coping with heat stress.

Markus Keller 

09:00 – 09:10 **Live Technical Q&A Session**

09:10 – 09:25 Assessing the drought tolerance of selected wine grape cultivars - Vegetative growth in the first two years.

Philip Myburgh 

09:25 – 09:40 Water use of table grape vineyards under nets.

Eunice Avenant 

09:40 – 09:55 Quality and nutrient load of treated municipal wastewater with particular reference to grapevines - A case study.

Carolyn Howell 

09:55 – 10:10 Water footprint as a sustainability indicator for wine production.

Caren Jarman 

10:10 – 10:25 Integrated vineyard monitoring system to improve water management (IVMS).

Carlos Poblete 

10:25 – 10:35 **Live Technical Q&A Session**

10:35 – 10:45 **BREAK: Sponsorship virtual visits**

SESSION THEME: VITICULTURE

Workshop 1: To guyot or not?

Alain Deloire & Livio Tognon

10:45 – 11:05 A few considerations on grapevine yield components.

Alain Deloire 


11:05 – 11:25 A perspective on Guyot in South Africa.

Livio Tognon 

11:25 – 11:45 **Live Technical Q&A Session**

LECTURES


11:45 – 12:00 Effect of climatic factors on the physiology and vegetative growth of young grafted grapevines.



Hanlé Theron 

12:00 – 12:15 Advancements in wine grape breeding – breeding the next Pinotage.



Justin Lashbrooke 

12:15 – 12:30 How pre-harvest inactivated yeast treatment may influence the norisoprenoid aroma potential in wine grapes?

Pasquale Crupi 




- 12:30 – 12:45 Bunch quality and return fertility of *Vitis vinifera* cv. Prime as affected by GA₃ and other plant bio regulators. **Eunice Avenant** 
- 12:45 – 13:00 The effect of an ameliorant produced from recycled glass on the establishment of table grapes in a sandy soil. **Philip Myburgh** 

FLASH Presentations





- 13:00 – 13:05 The effects of thermal heat application on grapevine performance in a Merlot vineyard in British Columbia, Canada. **Tanja Voegel** 
- 13:05 – 13:10 Intra-block temporal and spatial variability of plant water status. **Anke Berry** 
- 13:10 – 13:20 **Live Technical Q&A Session**
- 13:20 – 14:20 **LUNCH BREAK**

SESSION THEME: PLANT PROTECTION

LECTURES








- 14:20 – 14:35 Grapevine leafroll associated virus 3 detection by sentinel canes. **Gerhard Pietersen** 
- 14:35 – 14:50 The use of *Trichoderma* against black foot disease in grapevine nurseries: benefits and shortcomings. **Wynand van Jaarsveld** 
- 14:50 – 15:05 Woody hosts surrounding vineyards harbor Botryospheraeaceae pathogens and act as disease reservoirs which threaten grapevines. **Ihan du Plessis** 

FLASH Presentations

- 15:05 – 15:10 The effects of compost amendments on crown gall disease of grapevine in British Columbia, Canada. **Portia McGonigal** 
- 15:10 – 15:15 Efficacy of fungicides to control Phomopsis cane and leaf spot. **Palesa Lebenya** 
- 15:15 – 15:20 The effect of hot water treatment (50°C for 45min) on grapevine trunk disease pathogens. **Matthew Webber** 
- 15:20 – 15:25 Identification and characterisation of naturally suppressive soils specific to ring nematodes (*Criconemoides xenoplax*). **Rinus Knoetze** 
- 15:25 – 15:35 **Live Technical Q&A Session**
- 15:35 – 15:45 **BREAK: Sponsorship virtual visits**

WORKSHOP 2: Biocontrol of grapevine diseases.

Lizel Mostert & Francois Halleen

- 15:45 – 15:55 Biofumigation using white mustard to control black-foot disease in Spanish soils. **David Gramaje** 
- 15:55 – 16:05 *Trichoderma* and its metabolites as biopesticides and Biofertilizers. **Francesco Vinale** 
- 16:05 – 16:15 Use of *Trichoderma* and mycorrhizae in the management of trunk diseases in Chile. **Mauricio Lolos** 
- 16:15 – 16:25 Progress in South Africa in the use of *Trichoderma* for control of grapevine trunk diseases. **Lizel Mostert & Francois Halleen** 
- Industry representative presentations:**
- 16:25 – 16:30 Biological control of powdery mildew on grapevine. **Strauss Ferreira** 
- 16:30 – 16:35 Eco-77, pruning wound protectant, mode of action and efficacy. **Chantal Janks** 
- 16:35 – 16:40 Practical aspects of *Bacillus amyloliquefaciens* for the control of *Botrytis cinerea* on grapes. **Dirk Uys** 
- 16:40 – 16:50 **Live Technical Q&A Session**

42nd SASEV CONFERENCE PROGRAMME

4 NOVEMBER 2020

08:00 – 08:15 **Connect online**

SESSION THEME: MLF to do or not to do – that is the question?

WORKSHOP 3: MLF in 2020: knowledge vs. practice.

Maret du Toit & Eida Lerm

08:15 – 08:40 What do we know about MLF in 2020?

Maret du Toit



08:40 – 09:05 Malolactic fermentation: knowledge versus practice.

Eida Lerm



LECTURES

09:05 – 09:20 Low malic acid impacts the behaviour of *O. oeni* during malolactic fermentation.

Joana Coulon



09:20 – 09:35 Diacetyl management in wines: impact of oenological practices.

Joana Coulon



FLASH Presentations

09:35 – 09:40 Degradation of biogenic amines by wine Lactic Acid Bacteria laccases.

Isidoro Olmeda



09:40 – 09:45 Adaptation of *Lactobacillus* strains towards low pH grape must.

Sergi Ferrer



09:45 – 09:50 Adaptation of *Lactobacillus* strains to SO₂ in grape musts.

Lorena Andrés



09:50 – 10:00 **BREAK: Sponsorship virtual visits**

WORKSHOP 4: Tiny tools to handle and impact/shape Chardonnay aroma and styles.

Maret du Toit, Sibylle Krieger-Weber & Eveline Bartowsky

10:00 – 10:20 What is the stance of Chardonnay research and fermentation practices?

Maret du Toit



10:20 – 10:40 What factors do the winemaker have to consider for MLF success in Chardonnay?

Sibylle Krieger-Weber



10:40 – 11:00 Using MLF to tailor different Chardonnay aromas and styles.

Eveline Bartowsky



11:00 – 11:10 **Live Technical Q&A Session**

11:10 – 11:20 **BREAK: Sponsorship virtual visits**

SESSION THEME: Unlocking the potential of yeasts

WORKSHOP 5: “How to best exploit your natural microbial ecosystem”

Florian Bauer

11:20 – 11:25 Introduction

Florian Bauer & Evodia Setati

11:25 – 11:40 Vineyard microbiome (Microbial terroir, soil and plant health).

Evodia Setati



11:40 – 11:55 The fermentation microbiome

Florian Bauer



11:55 – 12:15 What may the future hold? **Live Technical Q&A Session**

Florian Bauer & Evodia Setati

LECTURES

12:15 – 12:30 Effect of grape variety on the population dynamics of *Torulaspora delbrueckii* and *Saccharomyces cerevisiae* in wine fermentations.

Lorena Morillas



12:30 – 12:45 Selection of *Saccharomyces cerevisiae* towards high sugar Merlot grape musts.

Carmen Berbegal





12:45 – 13:00 Galactomannoproteins of *Schizosaccharomyces japonicus*: a new tool towards wine protein stability.

Paola Domizio



FLASH Presentations





- 13:00 – 13:05 The isolation and characterization of non-*Saccharomyces* yeast species for apple cider production. **Justin Hoff** 
- 13:05 – 13:10 Effect of cultivation medium on the fermentation potential of two *Saccharomyces cerevisiae* strains and one *Torulaspota delbrueckii* strain. **Rodney Hart** 
- 13:10 – 13:20 **Live Technical Q&A Session**
- 13:20 – 14:20 **LUNCH BREAK**

WORKSHOP 6: (14:20 - 15:20) - “Selection of yeasts and fermentation conditions for the production of Sauvignon Blanc”
Andrew de Groot 




15:20 – 15:30 **BREAK: Sponsorship virtual visits**

SESSION THEME: Phenols, phenols and more phenols

LECTURES

- 15:30 – 15:45 Minimising volatile phenols in wine. **Heinrich du Plessis** 
- 15:45 – 16:00 Decreasing smoke taint using ‘Release & Remove’ winemaking: Tracking sensory effects over time. **Marianne McKay** 
- 16:00 – 16:15 Effect of extraction time on content, composition and sensory perception of proanthocyanidins in wine-like medium and during industrial fermentation of Cabernet Sauvignon. **Klemen Lisjak** 
- 16:15 – 16:30 Moderate water deficit increases anthocyanins and proanthocyanidin galloylation in Refosk grapes in North Eastern Italy. **Paolo Sivilotti** 

FLASH Presentations

- 16:30 – 16:35 In-line monitoring of red wine fermentation using IR Spectroscopy **Kiera Lambrecht** 
- 16:35 – 16:40 Affecting astringency: use of enzyme treatment to increase phenolic extraction also reduces polysaccharide content in red wine. **Brock Kuhlman** 
- 16:40 – 16:45 The quantification of red wine phenolics using fluorescence spectroscopy and chemometrics. **Isabel dos Santos** 
- 16:45 – 16:55 **Live Technical Q&A Session**

42nd SASEV CONFERENCE PROGRAMME

5 NOVEMBER 2020

08:00 – 08:10 **Connect online for SASEV members only**

08:10 – 09:00 **SASEV ANNUAL GENERAL MEETING**

09:10 **Connect online for Attendees**

09:10 – 09:40 **Keynote Speaker:** Controlling varietal thiol levels in Pinot gris, Chardonnay and Sauvignon blanc wines through additives applied at harvest.

Paul A. Kilmartin 

09:40 – 09:50 **Live Technical Q&A Session**

SESSION THEME: Wine novelties from the berry to the glass

WORKSHOP 7: Consumer to Sensory to Winery

An integrated approach to getting the right product to the right market – A low alcohol case study.

Nadia van der Colff, Leanie Louw and Carien Coetzee

09:50 – 09:55 Introduction

09:55 – 10:10 Consumer – Insight on consumer purchase drivers – A consumer integrated supply chain.

Nadia van der Colff 

10:10 – 10:25 Sensory – The power of sensory science to assess current market realities and identify sensory drivers of preference for product development and optimisation.

Leanie Louw 

10:25 – 10:40 Winery – Assessment of viticultural and oenological processes to identify steps where adjustments can be implemented.

Carien Coetzee 

10:40 – 10:50 **Live Technical Q&A Session**

10:50 – 11:00 **BREAK: Sponsorship virtual visits**

LECTURES

11:00 – 11:15 Red wine aroma management thanks to biotech solutions.

Rémi Schneider 

11:15 – 11:30 Profiling the aromatic evolution in a glass: differences between premium and ultra premium Sauvignon blanc wines.

Jeanne Brand 


11:30 – 11:45 Copper fining and sulfur compounds in wine: sensorial and compositional effects.


Matija Lesković 

FLASH Presentations

11:45 – 11:50 Impact of *Botrytis cinerea* on wine aroma of the Portuguese cultivar *Trincadeira*. **Helena Santos** 

11:50 – 11:55 Reinventing the wheel- participatory action research in wine aroma training. **Marianne McKay** 

11:55 – 12:00 Directed Sorting: A rapid sensory method for blend component selection. **Jeanne Brand** 

12:00 – 12:05 Delayed winemaking practices on white wine sensory and chemical profiles. **Valmary van Breda** 

12:05 – 12:10 Oenological practices that may lead to pinking in Sauvignon blanc. **Anton Nel** 

12:10 – 12:15 Ascorbic acid metabolites in Sauvignon blanc cultivar (*Vitis vinifera* L.).

during berry development in Wellington and Elgin regions.

Mvuselelo Dalicuba 



12:15 – 12:25 **Live Technical Q&A Session**

12:25 – 13:25 **LUNCH BREAK**

SESSION THEME: What does the future hold...??





WORKSHOP 8: Integrated grape pest management strategies for the future: why do we need new tools and what role can entomopathogenic nematodes and fungi play?

Elleunorah Allsopp & Antoinette Malan

- 13:25 – 13:40 Current challenges in pest control, particularly for pests that occur close to harvest.
Why are new tools are needed? **Elleunorah Allsopp** 
- 13:40 – 13:55 A status report on the control of key grapevine pests using EPN and EPF and mass production and formulation of EPN. **Antoinette Malan** 
- 13:55 – 14:25 **Open discussion** - to identify targeted research required to fill identified knowledge gaps, beginning with identification of potential biologicals, and with the final aim of securing a commercial product of EPNs and EPF that will be available for pest management.

14:25 – 14:35 **BREAK: Sponsorship virtual visits**

LECTURES

- 14:35 – 14:50 A regional approach to temperature estimation in the complex terrain of the Western Cape winelands and in the context of increased seasonal variability. **Liezl Vermeulen** 
- 14:50 – 15:05 Managing the microbiome: From microbial terroir to safe natural fermentations. **Florian Bauer** 
- 15:05 – 15:20 Vitiviniculture training in a changing Higher Education System. **Elizabeth Colucci** 
- 15:20 – 15:50 **Closing Lecture:** SA Wine Industry ... Moving Forward. **Christo Conradie** 
- 15:50 – 16:00 **Live Technical Q&A Session**
Closing Remarks