

SA GRAPE AND WINE RESEARCH INSTITUTE

Programme/Project Info for Prospective MSc and PhD Students

PROGRAMME: SENSORY AND CONSUMER SCIENCE OF WINE

Wine sensory quality and consumer perception profiling

This multidisciplinary integrated program requires

- (i) the development and application of fit-for-purpose methods to obtain sensory profiles of wines;
- (ii) research into consumers' perceptions, acceptance of products; and rejection thresholds for off-flavour compounds in wine
- (iii) chemical profiling of wines related to sensory studies
- (iv) interaction studies within wine matrices

The skills that developed include sensory methodologies, panel training and sensory evaluation of products; sensometrics (statistical methods required for data analysis); qualitative research methods; text data mining and chemical profiling of the wines when appropriate.

OPPORTUNITIES FOR 2020

1. Sensory quality and SA consumers' perceptions of lower-alcohol wines

- Helene Nieuwoudt, Florian Bauer, Chris Pentz (Dept of Business Management, SU)
- Two MSc studies
- To discuss project: Helene Nieuwoudt hhn@sun.ac.za; tel 021 808 2748

2. Smoke taint in South African wine: Consumer rejection thresholds, industry insights, and amelioration strategies

- Marianne McKay, Jeanne Brand and Heinrich Du Plessis (ARC)
- Two MSc projects
- To discuss: Marianne McKay marianne@sun.ac.za; tel 021 808 3774

GENERAL CONTACT INFORMATION

To apply:	Lorette de Villiers ; lorette@sun.ac.za ; tel 021 808 3770
Bursary office	Postgradfunding@sun.ac.za ;tel 021-808 4208
Website	http://www.sun.ac.za/english/faculty/agri/viticulture-oenology

