

# A catalogue of the major articles published in the Australian & New Zealand Grapegrower & Winemaker during 2014: Nos 600 to 611.

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Packing some punch into that glass of red. Karien O'Kennedy. 600: 58-64.

New yeast approach is aiming to produce a lower alcohol wine. 603: 82-83.

Managing nitrogen nutrition to optimise the aromatic profile. Denis Caboulet, Amelie Roy, Marie Agnes Ducasse, Philippe Cottereau, Dominique Solanet, Laurent Dagan, Anthony Silvano, Anne Oriz-Julien and Remi Schneider. 609: 93-96.

The effect of commercial glycosidase enzymes on the aroma of Gewürztraminer and Riesling wines. Danie Malherbe, Virginie Moine and Amanda Kramer. 609: 98-100.

### Major New Zealand articles (others included above)

New Zealand set for success in 2014. Stephanie Timotheou. 602: 24-25.

Who's who in New Zealand. Jeni Port. 603: 7-10.

Top 5 New Zealand wine companies. Bob Campbell. 603: 44-48.

Kiwi clan goes for efficiency at harvest. Andrew Mole. 607: 64-66.