### **REGULAR FEATURES**

- WINE AUSTRALIA (James Gosper): Keeping the Savour flavour once the world's wine trade has departed
- 11 ASVO (Paul Petrie): Highlights from the ASVO Awards for Excellence and natural wine debate



- 13 WFA (Paul Evans): Time for the action to begin
- 14 KEY FILES: All the fun of the fair Part 1

## WINEMAKING

18 If there are 'natural' wines, then are conventionallymade wines 'unnatural'?



- 23 Wild yeast fermentation can allow chemical and sensory differentiation in red and white wines
- **26** Novel wine yeast for improved performance in fermentation
- 34 The influence of commercial hybrid yeast strains on the Composition and sensory profile of Granite Belt Chardonnay
- **52** AWRI REPORT: Optimising fermentation through simulation

- 44 Vintage operations in real time creating value through improved efficiency
- 48 The effect of grape variety and smoking duration on the accumulation of smoke taint compounds in wine



- 50 Understanding trunk diseases: how and why they threaten the wine industry
- 54 Tasmania's own Pinot Noir clones
- 56 Bird control damned if you do, damned if you don't
- 58 ALTERNATIVE VARIETIES: Schonburger

### **BUSINESS & MARKETING**

- 60 How large could Australia's wine exports to China become by 2018?
- 65 Barossa breaks new ground with regional education in Hong Kong and China



- 66 Developing a Chinese lexicon for wine
- 69 WINE INTELLIGENCE: The UK wine market: an enigma, with variations?
- 71 Australian and global wine competition success

# **ANNUAL INDEX**

79 Index to articles published in the *Journal* during 2013

VARIETAL REPORT

91 Prosecco