SA GRAPE AND WINE RESEARCH INSTITUTE

Programme/Project Info for Prospective MSc and PhD Students

PROGRAMME: WINE MICROBIAL ECOSYSTEMS AND BIOTECHNOLOGY

microorganisms complementary too in vineyards and w explores the impact properties. The interspecies interact using a combination

3) Microbial resources

evolution

1)Biology of wine

This multidisciplinary, integrated program uses diverse complementary tools to assess the diversity of microorganisms in vineyards and wine fermentation processes and further explores the impact of mono- and mixed-cultures on wine properties. The molecular mechanisms underpinning interspecies interactions in diverse settings are investigated using a combination of microbiology, molecular biology and systems biology approaches.

The current research topics include:

- a) Influence of vitiultural practices on vineyard and fermentation microbiome
- b) Yeast-yeast and yeast-bacteria interaction during fermentation
- c) Yeast-microalgae for wine wastewater bioremediation
- d) Using omics technologies to study microbial physiology and metabolism
- e) Microbial strain improvement using biotechnology, breeding and directed evolution approaches
- f) Biochemical and oenological characterization of strains

OPPORTUNITIES FOR 2020

Biology of wine microorganisms	 Benoit Divol; Evodia Setati; Maret du Toit; Florian Bauer: Debra Rossouw Two BScHons ,one MSc/MScAgric and one PhD To discuss projects: divol@sun.ac.za; setati@; mdt@; fb2@, debra@
Microbial diversity, ecology and evoution	Evodia Setati, Florian Bauer, Debra RossouwThree BScHons, One MSc, one PhD
3. Microbial resources and improvement	Florian Bauer, Benoit Divol, Debra RossouwOne BscHons, Two MSc, one PhD

CONTACT INFORMATION

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