

Selected Publications of Richard Gawel



Wine Tasting

Gawel, R. and Godden, P.W. (2008) Evaluation of the consistency of wine quality assessments from expert wine tasters. *Australian Journal of Grape and Wine Research*, 14, 1-9.

Jones, P.R., **Gawel, R.**, Francis, I.L. and Waters, E.J. (2008) The influence of interactions between major white wine components on the aroma, flavour and texture of model wine. *Food Quality and Preference*, 19, 596-607.

Gawel, R. and Waters, E. J. (2008) The effect of glycerol on the perceived viscosity of dry white table wine. *Journal of Wine Research* (submitted).

Gawel, R., Van Sluyter, S. and Waters, E. J. (2007) The effects of ethanol and glycerol on the body and other sensory characteristics of Riesling wines. *Australian Journal of Grape and Wine Research*, 13, 38-45.

Gawel, R. (2005) The physiological basis of red wine astringency. Proceedings of an ASVO Oenology Seminar on Advances in Tannin and Tannin Management. pp40-43.

Gawel, R., Iland, P. G. and Francis, I. L. (2001) Characterizing the astringency of red wine. *Food Quality and Preference*, 12, 83-94.

Gawel, R., Oberholster, A. and Francis, I. L. (2000) The "Mouth-feel Wheel": A tool for describing the mouth-feel character of red wine. *Australian Journal of Grape and Wine Research*, 6, 203-207.

Gawel, R. (1998) Red wine astringency: A review. *Australian Journal of Grape and Wine Research*, 4, 74-95.

Gawel, R., Francis, L. and Oberholster, A. (1998) Describing mouthfeel and astringent sensation in red wine. Proceedings of an ASVO Oenology Seminar on Phenolics and Extraction. Adelaide, South Australia. pp30-32.

Gawel, R. (1997) The use of language by trained and untrained experienced wine tasters. *Journal of Sensory Studies*, 12, 267-284.

Vidal, S., Francis, I. L., Guyot S., Kwiatkowski, M., **Gawel, R.**, Cheynier, V. and Waters, E. J. (2003) The mouth-feel properties of grape and apple proanthocyanidins in a wine like medium. *Journal of the Science of Food and Agriculture*, 83, 564-573.

Vidal, S., Francis, L., Williams, P., Kwiatdowski, M., **Gawel, R.**, Cheynier, V., and Waters, E.J. The mouth-feel properties of polysaccharides and anthocyanins in a wine like medium. *Food Chemistry*, 85, 519-525.

Vidal, S., Francis, L., Williams, P., Kwiatdowski, M., **Gawel, R.**, Cheynier, V., and Waters, E.J. (2004) Use of an experimental design approach for evaluation of key wine components on mouth-feel perception. *Food Quality and Preference*, 15, 209-217.

Oenology

Gawel, R., Dimanin, P. A. G., Francis, I. L. and Waters, E. J., Herderich, M. J. and Pretorius, I. S. (2008) Coarseness in white table wine. *Australian and New Zealand Wine Industry Journal*, 23, 19-22.

Gawel, R., Francis, I. L. and Waters, E. J. (2007) Statistical correlations between the in-mouth textural characteristics and the chemical composition of Shiraz wines. *Journal of Agricultural and Food Chemistry*, 55, 2683-2687.

Gawel, R., Royal, A., and Leske, P. A. (2002) The effect of different oak types on the sensory properties of a Chardonnay wine. *Australian and New Zealand Wine Industry Journal*. 17, 10-14.

Gawel, R., Iland, P. G., Leske, P. A. and Dunn, C. G. (2001) Compositional and sensory differences in Syrah wines following juice run-off prior to fermentation. *Journal of Wine Research*, 12, 5-18.

Spillman, P. J., Sefton, M. A. and **Gawel, R.** (2004). The effect of oak wood source, location of seasoning and coopering on the composition of volatile compounds in oak-matured wines *Australian Journal of Grape and Wine Research*, 10, 216-235.

Spillman, P. J., Sefton, M. A. and **Gawel, R.** (2004) The contribution of volatile compounds derived during oak barrel maturation to the aroma of a Chardonnay and Cabernet Sauvignon wine. *Australian Journal of Grape and Wine Research*. 10, 227-235.

Stuckey, W., Iland, P., Henschke, P. and **Gawel, R.** (1991) Influence of lees contact on quality and composition of Chardonnay wine. *Australian and New Zealand Wine Industry Journal*, 6, 281-285.

Viticulture

Gawel, R., Ewart, A. J. W. and Ciriaco, R. (2000) Effect of rootstock on the composition, aroma and flavour intensity of wines from the scion Cabernet Sauvignon grown at Langhorne Creek, South Australia. *Australian and New Zealand Wine Industry Journal*, 15, 67-73.

Ewart, A. J. W., **Gawel, R.**, Thistlewood, S. P. and McCarthy, M. G. (1993) Effect of rootstock on the composition and quality of wines from the scion Chardonnay. *Australian and New Zealand Wine Industry Journal*, 8, 270-274.

Ewart, A. J. W., **Gawel, R.**, Thistlewood, S. P. and McCarthy, M. G. (1993) Evaluation of must composition and wine quality of six clones of *Vitis vinifera* cv. Sauvignon blanc. *Australian Journal of Experimental Agriculture*, 33, 945-951.