

MSc Viticulture & Oenology



Programme Manager

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Welcome to your university course guide. Here you will find all the information you need for starting in September including your equipment list, trips, reading list and much more.

Research Highlights

- A survey of vineyard fungal soil populations in England
- Night applications of UV-C light to inhibit powdery mildew in UK vineyards
- Use and analysis of strains of *Brettanomyces bruxellensis* for the second fermentation of sparkling wine
- Novel approaches to canopy management to improve vine balance in a cool climate vineyard

Equipment List

- Steel toed boots
- Coveralls
- Lab coat
- Sturdy work gloves
- Wellies

Notable Guest Speakers

Guest speakers enrich the learning experience of our students by offering real-world insights, expertise, and diverse perspectives from industry professionals.

Click on the names below to find out more.

Ben Kastler | Head Viticulturist, [Nyetimber](#)

Tony Milanowski | Winery Manager, [Rathfinny Wine Estate](#)

[Sam Linter](#) | Bolney Wine Estate

[Will Mower](#) | Head of Vineyard, Vineworks

Anne Jones | Sustainability Ambassador, [Waitrose](#)

Hildegarde Heymann | Professor in Viticulture & Enology,
[UC Davis](#)



Graduate Destinations

Our graduates have gone on to become winemakers, vineyard managers, researchers, consultants and champions of sustainability within the industry, both within the UK and abroad. Here are some of the companies our graduates have gone on to.

Click on the names below to find out more.

Becky Sykes | Programme Director, [Regenerative Viticulture Foundation](#)

Sally Wright | General Manager, [Vinescapes](#)

Peter Macauley | Assistant Manager, [Chapeldown](#)

Sara Dooley | Assistant Winemaker, [Gusbourne](#)

James Drake | Owner & Winemaker, [Cantina Monte Calvi](#)

Marcus Bremer | Owner & Winemaker, [Ktima Karanika](#)



VINESCAPES
— LEADING VINEYARDS & WINERIES —



Reading List



UNIVERSITY
COURSES

1. Boulton, R.B., Singleton, V.L., Bisson, L.F. and Kunkee, R.E., 2013. *Principles and practices of winemaking*. Springer Science & Business Media.
2. Ribéreau-Gayon, P., Dubourdieu, D., Donèche, B. and Lonvaud, A. eds., 2006. *Handbook of enology, Volume 1: The microbiology of wine and vinifications* (Vol. 1). John Wiley & Sons.
3. Ribéreau-Gayon, P., Glories, Y., Maujean, A. and Dubourdieu, D., 2021. *Handbook of Enology, Volume 2: The chemistry of wine stabilization and treatments*. John Wiley & Sons.
4. Keller, M., 2020. *The science of grapevines*. Academic press.
5. Creasy, G.L. and Creasy, L.L., 2018. *Grapes* (Vol. 27). Cabi.
6. Mullins, M.G., Bouquet, A. and Williams, L.E., 1992. *Biology of the grapevine*. Cambridge University Press.
7. Sadava, D.E., Hillis, D.M. and Heller, H.C., 2011. *Life: the science of biology* (Vol. 2). Macmillan.
8. Clarke, V. and Braun, V., 2013. Successful qualitative research: A practical guide for beginners. *Successful qualitative research*, pp.1-400.
9. Lawless, H.T. and Heymann, H., 2010. *Sensory evaluation of food: principles and practices*. Springer Science & Business Media.
10. Heymann, H. and Ebeler, S.E., 2016. *Sensory and instrumental evaluation of alcoholic beverages*. Academic Press.