

# FdSc Wine Production & BSc (Hons) 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

- Interaction of pruning and budburst in cool-climates
- Maceration techniques for polyphenolic extractions
- Ultrasound enhancements to winemaking processes
- Interaction of KPA on gushing in English Sparkling Wines

## 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 Fisher](#) | Head of Sales, Les Caves de Pyrene

[Madeleine Stark](#) | Gusbourne Estates

[Ana Sugrue](#) | Winemaker & Director of Sales, Sugrue South Downs

[Matt Dalton-Placzek](#) | Wine Standards Inspector

[Robin Snowdon](#) | Limeburn Hill Vineyard

[Zafer Chaoui](#) | Director, Chateau Ksara

[Sam Doncaster](#) | Vine Breeder & PiWI Specialist, Freytag Nursery





# Graduate Destinations

Our graduates are well placed for employment in both in wine production and the wine trade sectors. Here are some of the companies our graduates have gone on to.

Click on the names below to find out more.

[Bolney Wine Estate, Sussex](#)

[Dehlinger Family Wines, Russian River AVA, USA](#)

[Gusbourne Estates, Kent](#)

[Chapel Down, Kent](#)

[Hattingley Valley, Hampshire](#)

[Vagabond Wines, London](#)

[Sugrue Southdowns, Sussex](#)

[Ridgeview Wine Estate, Sussex](#)

[Thorne & Daughters, South Africa](#)

[Wiston Estate, Sussex](#)

[Nyetimber, Sussex](#)



**NYETIMBER**  
PRODUCT OF ENGLAND

# 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.