

CURRICULUM VITAE

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Date of birth : 03/08/1955
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Education:

<i>Institution</i>	University of Montpellier I
<i>Date</i>	1998
<i>Degree obtained</i>	DSc in plant sciences

<i>Institution</i>	University of Montpellier II
<i>Date</i>	1982
<i>Degree obtained</i>	PhD in plant sciences

<i>Institution</i>	University of Montpellier II
<i>Date</i>	1979
<i>Degree obtained</i>	DEA which was the equivalent of a Master of Sciences (plant sciences).

Current position:

Chair: Department of Viticulture and Oenology, Stellenbosch University (since January 2011), and Professor in Viticulture at the Department of Viticulture and Oenology since 2009.

Key qualifications: Expert in viticulture; higher and professional teaching in general viticulture, grapevine physiology and biochemistry (berry ripening, vine and water relationships, irrigation, reasoning of harvest potentiality), terroir concept, basic knowledge of oenology.

Winner in 2002 of the national ANVAR “en émergence” competition for the founding a start-up of company, “SFERIS”, specialising in vineyard innovations and optimisation of harvest potential. From 2002 - 2008, shareholder and viticulture expert for SFERIS.

Professional experience:

- Engineer in viticulture and team leader for Moët and Chandon – LVMH group; 1984 – 1993
- Associate professor in Reims University (Champagne); 1993 – 1995
- Associate professor at Montpellier SupAgro; 1996 – 1998
- Professor in grapevine physiology at Agro Montpellier; 1998 – 2008

Language skills:

<i>Language</i>	<i>Reading</i>	<i>Spoken</i>	<i>Written</i>
French	yes	yes	yes
English	yes	yes	yes
Spanish	basic	basic	basic

Membership of professional associations:

- "Vinelink" international association;
- GESCO: Groupement Européen des Systèmes de Conduite de la Vigne; invited participant in the OIV (International Vine and Wine Organisation) commission on grapevine physiology.

Other activities:

Member of a social association "Jeune Chambre Economique" (1985 - 1987). Basic training in operational management with the «Centre Européen d'Education Permanente (CEDEP)», Fontainebleau, France, One month work placement, 1993.

Professional Experience:**International:**

<i>Date:</i>	1987
<i>Location:</i>	United States
<i>Company:</i>	Moet et Chandon
<i>Position:</i>	Senior engineer/ team leader
<i>Description:</i>	Presentation viticulture research and development at Moet and Chandon in New York and San Francisco.

<i>Date:</i>	1991
<i>Location:</i>	Hungary
<i>Company:</i>	Moet Hennessy Louis Vuitton
<i>Position:</i>	Senior engineer/team leader
<i>Description:</i>	Organisation of an international symposium on "Grapevine and Environment" in Budapest

<i>Date:</i>	1994
<i>Location:</i>	Ukraine
<i>Institute:</i>	University of Reims Champagne
<i>Position:</i>	Associate Professor
<i>Description:</i>	Speaker at the VI th International Symposium on Grape Breeding.

<i>Date:</i>	1999
<i>Location:</i>	Germany
<i>Institutes:</i>	Ecole Nationale Supérieure Agronomique de Montpellier - EEC
<i>Position:</i>	Professor
<i>Description:</i>	EEC mission to visit Rhein valley vineyards and scientific laboratories and institutes in Friburg, Geisenheim and Geilweilerhoff. Invited speaker in each centre.

<i>Date:</i>	2000
<i>Location:</i>	Kosovo
<i>Institutse:</i>	Ecole Nationale Supérieure Agronomique de Montpellier - EEC
<i>Position:</i>	Professor – vine expert
<i>Description:</i>	Expert for France and EEC. Evaluation of the state vineyards and wines of Kosovo. The vineyards visited were: Malisevo (792 hectares); Rahovac (500 ha.); Suhareka (605 ha.); Krusha (950 ha.); and Jakova (175 ha.).

<i>Date:</i>	2000
<i>Location:</i>	Argentina
<i>Institutes:</i>	Ecole Nationale Supérieure Agronomique de Montpellier – University Cujan de Luyo.
<i>Position:</i>	Professor
<i>Description:</i>	Third-level teaching in viticulture for the students of the MSc in viticulture and oenology. Teaching load of 25 hours (every two years), in the framework of an official collaboration between AGRO.M and Lujan de Cuyo University (Mendoza). Consultant to grapevine nurseries and wine companies (pruning, irrigation etc.)

<i>Date:</i>	2000
<i>Location:</i>	Colombia
<i>Institutes:</i>	Ecole Nationale Supérieure Agronomique de Montpellier – University of Tunja
<i>Position:</i>	Professor – vine expert
<i>Description:</i>	Third-level teaching in viticulture for professionals and for students and professors of Tunja University. Consultant to grape growers (grapevine pruning, identification of diseases, planting etc.) and wine makers.

<i>Date:</i>	2000
<i>Location:</i>	Portugal
<i>Institutes:</i>	Ecole Nationale Supérieure Agronomique de Montpellier – Fundação Eugenio Almeida
<i>Position:</i>	Professor – vine expert
<i>Description:</i>	Provision of expertise to the “Fundação Eugenio Almeida” in Alentejo area, on grapevine irrigation. Speaker on “grapevine berries development and phenols” for professors and students at the “Instituto superior de agronomia”, Lisbon.

<i>Date:</i>	2001
<i>Location:</i>	Uruguay
<i>Institutse:</i>	Ecole Nationale Supérieure Agronomique de Montpellier – University of Agronomy, Montevideo
<i>Position:</i>	Professor
<i>Description:</i>	Third-level teaching in viticulture for MSc students in viticulture and oenology. Teaching load 25 hours, in the context of an official collaboration between AGRO.M and the University of Agronomy, Montevideo. Consultant in vineyard vine training system, soil management, harvest quality etc.

<i>Date:</i>	2002
<i>Location:</i>	South Africa
<i>Institutes:</i>	Ecole Nationale Supérieure Agronomique de Montpellier – ARC-Fruit, vine and wine research institute, Stellenbosch
<i>Position:</i>	Professor
<i>Description:</i>	Research in the laboratory of Dr K. Hunter as expert in grapevine biochemistry and physiology in the context of a contract with private funding - February.

<i>Date:</i>	2002
<i>Location:</i>	Argentina and Chile
<i>Institutes:</i>	Ecole Nationale Supérieure Agronomique de Montpellier – University Cujan de Luyo.
<i>Position:</i>	Professor
<i>Description:</i>	Third-level teaching in viticulture for MSc students in viticulture and enology. Teaching load 25 hours (every two years), in the context of an official collaboration between AGRO.M and Lujan de Cuyo University (Mendoza). Consultant to grapevine nurseries and wine companies (pruning, irrigation etc.) Invited speaker in Chile (2 lectures) at the “Pontificia Universidad Catolica de Chile” in the symposium “Topicos de actualizacion en viticultura y enologia”.

<i>Date:</i>	2003
<i>Location:</i>	South Africa
<i>Institutes:</i>	Ecole Nationale Supérieure Agronomique de Montpellier – ARC-Fruit, vine and wine research institute, Stellenbosch
<i>Position:</i>	Professor
<i>Description:</i>	Research in the laboratory of Dr K. Hunter on grapevine biochemistry and physiology in the ripening of Syrah berries (February).

<i>Date:</i>	2003
<i>Location:</i>	Brazil and Uruguay
<i>Institutes:</i>	Ecole Nationale Supérieure Agronomique de Montpellier – Embrapa, Bento Gonçalves and University of Agronomy, Montevideo
<i>Position:</i>	Professor
<i>Description:</i>	Visit to vineyards and cellars and speaker to the GESCO meeting - January.

<i>Date:</i>	2003
<i>Location:</i>	New Zealand
<i>Institutes:</i>	Ecole Nationale Supérieure Agronomique de Montpellier - New Zealand winegrowers
<i>Position:</i>	Professor
<i>Description:</i>	Visit to vineyards and cellars and Key speaker to the Romeo Bragato Conference - August.

<i>Date:</i>	2003
<i>Location:</i>	South Africa
<i>Institutes :</i>	Ecole Nationale Supérieure Agronomique de Montpellier - SASEV
<i>Position:</i>	Professor
<i>Description:</i>	Key speaker at the South African Society for Enology and Viticulture Congress, 5-7 November 2003. Vineyard consultant.

<i>Date:</i>	2004
<i>Location:</i>	South Africa
<i>Institutes:</i>	Ecole Nationale Supérieure Agronomique de Montpellier – ARC-Fruit, vine and wine research institute, Stellenbosch
<i>Position:</i>	Professor
<i>Description:</i>	Research in the laboratory of Dr K. Hunter on grapevine biochemistry and physiology in the ripening of Syrah berries (February).

<i>Date:</i>	2005
<i>Location:</i>	South Africa
<i>Institutes:</i>	Ecole Nationale Supérieure Agronomique de Montpellier – ARC-Fruit, vine and wine research institute, Stellenbosch
<i>Position:</i>	Professor
<i>Description:</i>	Research in the laboratory of Dr K. Hunter on grapevine water content and berry ripening (Syrah) – January-February.

<i>Date:</i>	2005
<i>Location:</i>	Chile
<i>Institute</i>	Ecole Nationale Supérieure Agronomique de Montpellier
<i>Position:</i>	Professor
<i>Description:</i>	Scientific expert for a tour of French professionals in Chile.

<i>Date:</i>	2005
<i>Location:</i>	Italy
<i>Institutes</i>	Ecole Nationale Supérieure Agronomique de Montpellier – University of Padua
<i>Position:</i>	Professor
<i>Description:</i>	Lecturer at the Padua Institute.

<i>Date:</i>	2005
<i>Location:</i>	China
<i>Institutes :</i>	Ecole Nationale Supérieure Agronomique de Montpellier – University of Padua
<i>Position:</i>	Professor
<i>Description:</i>	Speaker and lecturer at the Ninxhia university.

<i>Date:</i>	2006
<i>Location:</i>	Spain
<i>Institutes :</i>	Ecole Nationale Supérieure Agronomique de Montpellier – AZ3 oenologie
<i>Position:</i>	Professor
<i>Description:</i>	Speaker at the VI enological technical symposium of AZ3.

<i>Date:</i>	2007
<i>Location:</i>	Poland
<i>Institutes:</i>	Montpellier SupAgro – ICEO
<i>Position:</i>	Professor
<i>Description:</i>	Speaker at the Zakopané symposium on oenology.

<i>Date:</i>	2007
<i>Location:</i>	South Africa
<i>Institutes:</i>	Montpellier SupAgro – Stellenbosch University
<i>Position:</i>	Professor
<i>Description:</i>	Examiner in the assessment of the viticulture and enology department of the Stellenbosch University.

<i>Date:</i>	2008
<i>Location:</i>	South Africa
<i>Institute</i>	Montpellier SupAgro – Stellenbosch University
<i>Position:</i>	Professor
<i>Description:</i>	Three-month secondment (april- july) at the Stellenbosch University in the framework of a teaching mission in English (lectures and participation in the organisation of teaching at degree and master's level). Participation in a research project on grape ripening

<i>Date:</i>	2008
<i>Location:</i>	South Africa
<i>Institute</i>	Montpellier SupAgro – Stellenbosch University
<i>Position:</i>	Professor
<i>Description:</i>	one-month secondment (November) at Stellenbosch University in the framework of a research and teaching mission (management of master thesis students, post graduate level in viticulture and oenology). Participation as speaker at the SASEV conference

<i>Date:</i>	2010
<i>Location:</i>	Hungaria
<i>Institute</i>	Karoly Robert Foiskola institute
<i>Position:</i>	Professor
<i>Description:</i>	Speaker at the XI Szoleszeti-Boraszati symposium, Eger.

Teaching areas:

- terroir concept
- French and international vineyards (basics)
- training systems and history of training systems
- grapevine histo-morphology
- grapevine flowering
- grapevine physiology and mineral nutrition
- grapevine and growth hormones

- grapevine defence mechanisms
- berry development and composition
- grapevine and berry development in relation to plant water status
- berry composition evolution in relation to plant water status
- optimisation of harvest potential and Speaker at the Zakopané symposium on oenology. technological innovation

Educational methods:

- Development of pedagogical sheets for the e-teaching and e-learning,
- Implementation of a professional website with technical articles and with, for a new section "vine sciences", pedagogical sheets (<http://www.obs-viti-cg34.com>).

Publications in popular journals:

2011

Deloire, A.J & D. Heyns. 2011. Blaarwaterpotensiaal – beginsels, metode en drempels. *Wynboer*, 265: 119-121.

Deloire, A.J. 2011. Kleurontwikkeling van die druiwekorrel: 'n Nuwe metode om optimale rytheid vir verskillende witwynstyle te bepaal. *Wynboer*, 261: 84-87.

Deloire, A.J. 2011. The concept of berry sugar loading. *Wynboer*, 257: 93-95.

2010

Deloire, A.J. 2010. Argitektuur van die wingerdstok – Geskiedenis en evolusie. Verskillende opleistelsels in Frankryk in die 19de eeu [History and evolution of vine architecture - Diversity of training systems in 19th century France]. *Wynboer*, 245: 93-98.

Deloire, A.J. 2010. Berry development – an overview (Part 1): Morphology and anatomy of a berry. *Wynboer*, 246: 74.

Deloire, A.J. 2010. Berry development – an overview (Part 2): Berry growth – The four main stages. *Wynboer*, 247: 74-75.

Deloire, A.J. 2010. Berry development – an overview (Part 3): Berry and water. *Wynboer*, 248: 58-59.

Deloire, A.J. 2010. Berry development – an overview (Part 4): Berry growth and seeds. *Wynboer*, 249: 79-80.

Deloire, A.J. 2010. Berry development – an overview (Part 5): Berry and hormones. *Wynboer*, 250: 86-87.

Deloire, A.J. 2010. Berry development – an overview (Part 6): Berry and sugars. *Wynboer*, 251: 82-83.

Deloire, A.J. 2010. Berry development – an overview (Part 7): Berry and organic acids. *Wynboer*, 252: 93-94.

Deloire, A.J. 2010. Berry development – an overview (Part 8): Berry and phenolic compounds. *Wynboer*, 253: 100-101.

Deloire, A.J. 2010. Berry development – an overview (Part 9): Berry and aromatic compounds. *Wynboer*, 254: 92-94.

Deloire, A.J. 2010. Berry development – an overview (Part 10): Minerals, nitrogen and lipids. *Wynboer*, 255: 91-92.

2009

Deloire, A.J. 2009. Grapevine Development: An overview (Part 1) – Buds of the grape vine primary shoot. *Wynboer*, 239: 75-76.

Deloire, A.J. 2009. Grapevine Development: An overview (Part 2) – The primary shoot of the vine (called cane in winter). *Wynboer*, 240: 86-87.

- Deloire, A.J. 2009. Grapevine Development: An overview (Part 3) – Grapevine inflorescence and tendril. *Wynboer*, 241: 104-105.
- Deloire, A.J. 2009. Grapevine Development: An overview (Part 4) – Grapevine flowers. *Wynboer*, 242: 89.
- Deloire, A.J. 2009. Grapevine Development: An overview (Part 5) – Grapevine flower fertilisation. *Wynboer*, 243: 106.
- Deloire, A.J. 2009. Grapevine Development: An overview (Part 6) – Abnormalities of flower fertilisation and consequences on berry development. *Wynboer*, 244: 62.
- 2008.** DELOIRE A., PREVOST P., KELLY M.T. Unravelling the terroir mystique – An agro-socio-economic perspective. *Revue Française d’Oenologie, Cahier Technique*, août - septembre, 231, 5-11. **2007.** DELOIRE A. Les potentialités aromatiques du raisin: influence des itinéraires culturels. Exemple du Sauvignon blanc (*Vitis vinifera* L.): mini revue bibliographique et résultats originaux. *Paysan du Midi*, 3144, 9-11.
- 2007.** TONDUT J. L., LAGET F., DELOIRE A. Climat et viticulture: évolution des températures sur le département de l’Hérault. Un exemple de réchauffement climatique. *Le Progrès Agricole et Viticole*, 124, 3, 55-61.
- 2007.** DELOIRE A., BRENON E., ZEBIC O., BERNARD N. ET LARCHEVEQUE B.: qualité de la vendange, de nouveaux indicateurs au service des professionnels. *Vins et Santé*, 2007, 12^{ème} année, *Editions du Voyage*, p. 84-88
- 2006.** DELOIRE A., CARBONNEAU A., WANG Z., OJEDA H. Vid y agua, una breve revision. *Revista Enología*, 5, ano III noviembre – diciembre.
- 2006.** DELOIRE A., ZEBIC O., BERNARD N. État hydrique de la vigne et style de vin, 257 - 259. In *Vins et Santé*, 11^{ème} année, *Ed. du voyage*, Lattes, France, (11), p. 352.
- 2006.** TONDU J.L., LAGET F., DELOIRE A. Climat et viticulture: Evolution des températures sur le département de l’Hérault: un exemple de réchauffement climatique. *Revue Française d’œnologie*, 219.
- 2006.** DELOIRE A. Le Chili et ses régions viticoles. Éléments d’information (suite et fin). *Le Progrès Agricole et Viticole*, 123, 1, 8 – 10.
- 2005.** DELOIRE A. Le Chili et ses régions viticoles. Éléments d’information (première partie). *Le Progrès Agricole et Viticole*, 122, 24, 528-531.
- 2005.** DELOIRE A., OJEDA H., ZEBIC O., BERNARD N., HUNTER J.J., CARBONNEAU A. Influence de l’état hydrique de la vigne sur le style de vin. *Le Progrès Agricole et Viticole*, 122, 21, 455 – 462.
- 2005.** BRENON E., BERNARD N., ZEBIC O., DELOIRE A. Maturité du raisin: proposition d’une méthode utilisant le volume des baies comme indicateur. *Revue des Œnologues*. 117, 1 – 3.
- 2005.** DELOIRE A., ZEBIC O., BERNARD N., BRENON E., HUNTER J.J. Influence de l’état hydrique de la vigne sur le style de vin. *Revue Française d’Œnologie*, 215, 11 - 15.
- 2005.** DELOIRE A. Les terroirs viticoles: mythe ou réalité ? *Le Progrès Agricole et Viticole*. 122, 8, 175-178.
- 2005** DELOIRE A. et HUNTER J.J. Microclimat des grappes et maturation du raisin. *Le Progrès Agricole et Viticole*. 122, 7, 151 – 157.
- 2005** DELOIRE A. Les terroirs viticoles, mythe ou réalité ?. *Vins et Santé*, 10^{ème} année. *Editions du Voyage*, Lattes, 86 – 89.
- 2004.** DELOIRE A. La vigne en Nouvelle Zélande. *Le Progrès Agricole et Viticole*. 121, 6, 137 – 141.
- 2004.** OJEDA H., DELOIRE A., WANG Z., CARBONNEAU A., 2004. Detereminación y Control del Estado Hídrico de la Vid. Efectos Morfológicos y Fisiológicos de la Restricción Hídrica en Vides. *Viticultura/Enología Profesional*, 90: 27-43.
- 2004.** BERNARD N., ZEBIC O., DELOIRE A. Estimation de l’état hydrique de la vigne par la mesure de la température foliaire: un outil au service des professionnels. *Le Progrès Agricole et Viticole*. 121, 23, 539-542.
- 2003.** DELOIRE A., CARBONNEAU A., FEDERSPIEL B., OJEDA H., WANG Z., COSTANZA P. La vigne et l’eau. *Le Progrès Agricole et Viticole*. 120, 4, 79-90.

- 2002.** DELOIRE A., LOPEZ F., CARBONNEAU A. Réponses de la vigne et terroir. Eléments pour une méthode d'étude. *Le Progrès Agricole et Viticole*, 119, 4, 78 – 86.
- 2002.** DELOIRE A. OJEDA H., KRAEVA E., CARBONNEAU A., ANDARY C. L'autodéfense des baies de raisin: une nouvelle composante de la qualité ? *Vini Vitis Bio*, N° 25, mai.
- 2001.** DELOIRE A., BAPTISTA P. Aperçu du vignoble de la région de l'Alentejo au Portugal. *Le Progrès Agricole et Viticole*, 118 (11),259 - 262.
- 2001.** DELOIRE A., CARBONNEAU A., ERNESTY D. Quelques éléments historiques de l'évolution des architectures de vigne. Deuxième partie: Diversité des systèmes de conduite de la vigne au XIXème siècle en France (suite et fin). *Le Progrès Agricole et Viticole*, 118 (9),202 - 214.
- 2001.** DELOIRE A., CARBONNEAU A., ERNESTY D. Quelques éléments historiques de l'évolution des architectures de vigne. Deuxième partie: Diversité des systèmes de conduite de la vigne au XIXème siècle en France. *Le Progrès Agricole et Viticole*, 118 (8),177 - 186.
- 2001.** CARBONNEAU A., GARRIER G., DELOIRE A. Quelques éléments historiques de l'évolution des architectures de vigne. *Le Progrès Agricole et Viticole*, 118 (7),155 - 161.
- 2001.** CARBONNEAU A. et DELOIRE A. OGM-vigne: réponse à des questionnements. *Le Progrès Agricole et Viticole*, 118 (6), 131-132.
- 2001.** SOUQUERE P., DELOIRE A., CARBONNEAU A. Les Côtes de Toul: une appellation d'origine contrôlée récente *Le Progrès Agricole et Viticole*, 118 (4), 78 – 84.
- 2001.** CARBONNEAU A. and DELOIRE A. Plant organization based on source-sink relationships: new finding on developmental, biochemical and molecular responses to environment. P. 263 – 280. In Kalliopi A. Roubelakis-Angelakis, Molecular Biology & Biotechnology of the Grapevine. *Kluwer Academic Publishers*, p. 474.
- 2000.** DELOIRE A., KRAEVA E., ANDARY C. Les défenses naturelles de la vigne. *Le Progrès Agricole et Viticole*, 117 (11), p. 254 – 262.
- 2000.** CARBONNEAU A. et DELOIRE A. Kosovo: la vigne au-delà du massacre *Le Progrès Agricole et Viticole*, 117 (10), 223 – 229.
- 1999.** DELOIRE A., OJEDA H., KRAEVA E., CARBONNEAU A., ANDARY C. L'autodéfense des baies de raisin: une nouvelle composante de la qualité ? *Revue des oenologues*, 91, 5-7.
- 1998.** MARTIN J.C. et DELOIRE A. Repères chronologiques de l'histoire de la viticulture en Languedoc Roussillon. *Le Progrès Agricole et Viticole*, 115 (24), 530-533.
- 1998.** DELOIRE A., CARBONNEAU A. L'amélioration génétique ciblée de la vigne par transformation génétique. Quelques éléments de réflexion. *Le Progrès Agricole et Viticole*, 115 (11), 257-259.
- 1998.** DELOIRE A., KRAEVA E., DAI G.H., RENAULT A.S., ROCHARD J., CHATELAIN C., CARBONNEAU A., ANDARY C. Les mécanismes de défense de la vigne. Des utilisations possibles pour lutter contre les pathogènes. *Phytoma*, 510, 46-51.
- 1995.** DELOIRE A., MÜLLER B., BERLIOZ G., et PANIGAÏ L. Influence de la lumière sur la floraison des cépages Chardonnay et Pinot noir en Champagne: relation avec la coulure. *Le Progrès Agricole et Viticole*,112, N° 15-16.
- 1996.** DELOIRE A. et A.S. RENAULT. Renforcer l'immunité naturelle pour lutter contre les maladies fongiques: une solution d'avenir respectueuse de l'environnement. *Le Progrès Agricole et Viticole*, 113, 140-142.
- 1995.** DELOIRE A.,- Face à une attaque de pourriture grise, la vigne se défend avec des protéines. *La Vigne*, 28, Septembre.
- 1993.** DELOIRE A.,- Tradition, Qualité et Recherche. *Le Vigneron Champenois*, P. 25-26.
- 1991.** DELOIRE A., Les biotechnologies appliquées à la vigne: quelques commentaires sur leurs possibilités et leurs limites. *Revue des Oenologues*, N° 60.

- 1991.** DELOIRE A., MAURO M.C.- Amélioration de la vigne par la voie des biotechnologies: réalités et perspectives. *Rev. Cyto. Biol. Végét.- Bot.*, 14, 265-269.
- 1982.** DELOIRE A., GREANAN S. Influence de solutions hormonées sur l'histogénèse de greffes compatibles du genre *Vitis*. *Le Progrès Agricole et Viticole*, 5, 122-124.
- 1982.** DELOIRE A., BERNARD A.C. Etude histogénétique du greffage ligneux de combinaisons compatibles et incompatibles du genre *Vitis*. *Le Progrès Agricole et Viticole*, 1, 29-32.
- 1982.** VALAT C., GREANAN S., DELOIRE A. Accidents sur greffés-soudés à la suite de l'emploi d'hormones lors du greffage sur table. *Le Progrès Agricole et Viticole*, 4, 80-82.

Speaker at meetings of wine industry professionals (examples, non exhaustive list):

- Oct. 2011.** Coetzee, C., E. van Wyngaard & W.J. du Toit. 2011. Overview of Sauvignon blanc aroma compounds. Winetech Berry ripening and wine style Information Day, Paul van der Byl building, Stellenbosch University
- Oct. 2011.** Deloire, A.J., I. Habets, M.P. Botes, S. Malherbe, L. Louw, Z.A. Coetzee, K. Suklje, C. Coetzee, W.J. du Toit, J. Brand & M. Muller. 2011. Discussion on how to predict a harvest date in relation with a desired style of wine for Sauvignon blanc. Winetech Berry ripening and wine style Information Day, Paul van der Byl building, Stellenbosch University.
- Oct. 2011.** Deloire. A.J. 2011. To set the scene: Short introduction to berry composition and ripening. Winetech Berry ripening and wine style Information Day, Paul van der Byl building, Stellenbosch University
- Oct. 2008.** DELOIRE A. Grapevine functioning and water: consequences on irrigation management. Canal de Provence, Aix en Provence, October 24th.
- April 2008.** DELOIRE A. Viticultural research: terroir or molecular biology ? Conference on the theme "The current and future impact of biotechnology in the wine sciences", *SASEV/WINETECH Forum*, Stellenbosch, South Africa.
- March 2007.** DELOIRE A. Le transfert technologique: de la recherche à l'application. *Conférence de l'association des maires de l'Hérault*, Capestang, France.
- May 2006.** DELOIRE A. Nuevo enfoque de la madurez fenolica y aromatica de la uva, *VI Jornada Tecnica AZ3 Oeno, Zaragoza*, Spain..
- January 2006.** DELOIRE A. Terroirs et qualité de la vendange. *Syndicat des vignerons de Tain l'Hermitage*, France.
- July 2005.** DELOIRE A. Les terroirs viticoles, concept. *Vinitech, Santiago*, Chile.
- July 2005.** DELOIRE A. Les relations « vigne – raisin ». *Vinitech, Santiago*, Chile.
- Nov 2004.** DELOIRE A. La recherche en Afrique du Sud: un exemple d'organisation ? *Colloque sur les pays viticoles du nouveau monde. Conseil Général de l'Hérault*, France.
- April 2003.** DELOIRE A. La vigne et l'eau. *Chambre d'agriculture du Gard*. France.
- January 2003.** DELOIRE A. La vigne et l'eau. *Chambre d'agriculture de l'Aude. Séminaire professionnel*, France.
- July 2002.** DELOIRE A., FEDERSPIEL B. Relations vigne – raisin et contrainte hydrique. Colloque «Bonnes pratiques culturales pour limiter la contrainte hydrique de la vigne en AOC Corbières», *Syndicat de l'AOC Corbières*, Boutenac, France.
- Nov 2001.** DELOIRE A., CARBONNEAU A. Diversité des architectures de vigne au 19^{ème} siècle. Impact sur les paysages viticoles. *SITEVI*, Montpellier, France.
- Nov 2000.** DELOIRE A. Les paysages viticoles. 4^{ème} rencontres du tourisme vert, *Gîtes de France*, Le Pouget, France.
- Feb 1994.** DELOIRE A., MAURO M.C.- Les biotechnologies appliquées à la vigne. Bilan de 10 ans de recherche-développement en champagne. *CRBB-URCA- University of Reims*, France.

June 1994. DELOIRE A.- Protection de la vigne et lutte contre le *Botrytis*. Troyes, *Agence Régionale pour la Recherche et le Développement (ARRD)*, France.

PhD Supervision or co-supervision:

Erna Witbooi (South Africa) 2009 – 2012

Title: “Berry tannin structure and evolution in cv. Cabernet Sauvignon: the contribution of abiotic factors”. PhD, University of Stellenbosch, South Africa. PhD promoter with Prof JR Da Silva (Lisbon, Portugal) and Dr A. Oberholster (DVO, US).

Ignacio Serra (Chile) 2010 – 2012

Title: “Effect of abiotic factors on Pinotage berry growth and ripening. Comparison between two rootstocks”. PhD, University of Stellenbosch, South Africa. PhD promoter with Dr P. Myburgh (co-promotor, ARC-Infruitec, Nietvoorbij).

Flor Etchebarne, (Peru) 2006 – 2008.

Title: «Influence of grapevine water status in interaction with the leaves area on water, sugar and minerals berry loading (*Vitis vinifera* L., CV. Grenache noir)». PhD, SupAgro Montpellier, France

PhD promotor.

Zhenping Wang, (China) 2001 – 2003.

Title: «Influence of vine water status in interaction with the training system on vine sugar distribution and on berry sugar loading (*Vitis vinifera* L., CV. Syrah)». PhD, SupAgro Montpellier, France, presented, December 2003.

A. Carbonneau and A. Deloire (PhD co-promoters).

Hernan Ojeda, (Argentina). 1997 – 1999.

Title: «Influence of grapevine water status on berry growth and phenolics composition (*Vitis vinifera* L. cv. Syrah)”. PhD, SupAgro Montpellier. presented November, 1999.

A. Carbonneau and A. Deloire (PhD co-promoters).

Elena Kraeva, PhD student at the University of St Pétersbourg, Russie. 1996 – 1999.

Title: «Grapevine defense mechanisms (*Vitis vinifera* L.): berry evolution of α -1,3-glucanases and of phenolic compounds”. PhD from the University of *Reims Champagne-Ardenne*. Presented December 1999.

J. Bierne and A. Deloire (PhD co-promoters).

Anne Sophie Renault, France. 1996 –1998.

Title: «Induction of pathogenesis related proteins (PRs) in grapevine leaves infected by *Botrytis cinerea*: first identification of a α -1,3-glucanase (PR2) and study of it's expression». PhD from the University of *Reims Champagne-Ardenne*. Presented November 1998.

J. Bierne and A. Deloire (PhD co-promoters).

Scientific publications:

International journals with impact factor

2009. ETCHEBARNE F., OJEDA H., DELOIRE A. Influence of vine water status and vintage effects on mineral supply to grape berries during ripening (*Vitis vinifera* L cv. Grenache Noir). *Vitis*, 48 (2), 63 – 68.

- 2009.** JREIJ, R., M.T. KELLY, A. DELOIRE, E. BRENON & A. BLAISE. Combined effects of soil-applied and foliar-applied nitrogen on the nitrogen composition and distribution in water stressed *Vitis Vinifera* L. cv Sauvignon blanc grapes. *Journal International des Science de La Vigne et Du Vin* 43(4): 179-187.
- 2008.** LAGET F., TONDUT J.L, DELOIRE A., KELLY M.T. Climate trends in a specific mediterranean viticultural area between 1950 and 2006. *J. Int. Sci. Vigne vin*, 42, 3, 113-123.
- 2008.** DELOIRE A., PREVOST P., KELLY M.T. Unravelling the terroir mystique – An agro-socio-economic perspective. *Cab Reviews: Perspectives in Agriculture, Veterinary Science, Nutrition and Natural Resources*, 3, 32. <http://www.cababstractsplus.org/cabreviews>.
- 2005.** DELOIRE A., VAUDOUR E., CAREY V., BONNARDOT V., VAN LEEUWEN C. Grapevine responses to terroir, a global approach. *J. Int. Sci. Vigne vin*, 39 (4), 149-162.
- 2004.** COSTENZA P., TISSEYRE B., HUNTER JJ., DELOIRE A. A non-destructive method for determining grapevine (*Vitis vinifera* L.) leaf area by means of shoot length. *S. Afr. J. Enol.* 25, 2, 43-47.
- 2004.** DELOIRE A., CARBONNEAU A., WANG Z., OJEDA H., Vine and Water, a short review, *J. Int. Sci. Vigne vin*, 38, 1, 1 – 13.
- 2004.** CARBONNEAU A., DELOIRE A., COSTENZA P. Leaf water potential: meaning of different modalities of measurements. *J. Int. Sci. Vigne vin*, 38, 1, 15 – 19.
- 2004.** DELOIRE A., CARBONNEAU A., LOPEZ F., SUAREZ S., PEREZ C., DOMERGUE P., SAMSON A. Interaction « training system x vigour” on Merlot. Comparison between vertical trellis and minimal pruning. First results. *J. Int. Sci. Vigne vin*, 38, 1, 59 – 64.
- 2003.** WANG Z., DELOIRE A., CARBONNEAU A., FEDERSPIEL B., LOPEZ F. Study of Sugar Phloem Unloading in Ripening Grape Berry under Water Stress conditions. *J. Int. Sci. Vigne vin*, 37, 4, 213 – 222.
- 2003.** WANG Z., DELOIRE A., CARBONNEAU A., FEDERSPIEL B., LOPEZ F. An *in vivo* experimental system to study sugar phloem unloading in ripening grape berries. *Annals of Botany*, 92, 523 – 528..
- 2003.** DELOIRE A., FERRER M., CARBONNEAU A. Respuestas de la vina al terroir. Elementos para un método de estudio. *Agrociencia*. Vol. VII (1), 105 – 113.
- 2002.** OJEDA H., ANDARY C., KRAEVA E., CARBONNEAU A. and DELOIRE A. Influence of pre and postveraison water deficit on synthesis and concentration of skin phenolic compounds during berry growth of *Vitis vinifera* L., cv Shiraz. *Am. J. of Enol. Vitic*, 53:4, 261-267.
- 2001.** OJEDA H., DELOIRE A., CARBONNEAU A. Influence of water deficits on grape berry growth. *Vitis*, 40 (3), 141 – 145.
- 2000.** RENAULT AS, DELOIRE A., LETINOIS I., KRAEVA E., TESNIERE C., AGEORGES A., REDON C., and BIERNE J. \square -1,3-glucanases gene expression in grapevine leaves as a response to infection with *Botrytis cinerea*. *Am. J. of Enol. and Vitic.*, 51, 1, 81 - 87.
- 1999.** OJEDA H., DELOIRE A., CARBONNEAU A., AGEORGES A. and ROMIEU C. Berry development of grapevines: relations between the growth of berries and their DNA content indicate cell multiplication and enlargement. *Vitis* 38 (4), 145-150.
- 1998.** KRAEVA E., ANDARY C., CARBONNEAU A., DELOIRE A. Salicylic acid treatment of grape berries retards ripening. *Vitis*, 37 (3), 143-144.
- 1998.** KRAEVA E., TESNIERE C., TERRIER N., ROMIEU C., SAUVAGE F.X., BIERNE J., DELOIRE A. Transcription of a \square -1,3-glucanase gene in grape berries in a late developmental period, or earlier after wounding treatments. *Vitis*. 37 (3), 107-111.
- 1997.** DELOIRE A., KRAEVA E., MAURO M.C., BONNET M., and BIERNE J. Immunodetection of chitinase-like and \square -1, 3-glucanase like proteins secreted *in vitro* by embryogenic and non-embryogenic cells of grapevines. *Vitis*, 36 (1), 51-52.
- 1996.** RENAULT A.S., DELOIRE A. and BIERNE J. Pathogenesis-Related proteins induced in grapevine by salicylic acid and *Botrytis cinerea*. *Vitis*, 35 (1), 49-52.

- 1996.** GUERRIER-JULIEN J., DELOIRE A. and COUDRET A. Study of hydric metabolism and intracellular pH of grapevine *in vitro* microcuttings. *Biologia Plantarum*, 38 (1): 149-152.
- 1995.** DELOIRE A., CHARPENTIER M., BERLIOZ G., COLIN A. and GIMONNET G. Micropropagation of the grapevine: result of ten years experiments in the Champagne vineyard and results of the first vinifications. *Am. J. of Enol. and Vit.*, Vol. 46, N°. 4.
- 1995.** MAURO M.C., TOUTAIN S., WALTER B., PINCK L., OTTEN L., COUTOS-THEVENOT L., DELOIRE A., BARBIER P. High efficiency regeneration of grapevine plants transformed with the GFLV coat protein gene. *Plant Science*. 112, 97-106.
- 1993.** COUTOS-THEVENOT P., JOUENNE T., MAES O., GUERBETTE F., GROBOIS M., LE CAER J.P., BOULAY M., DELOIRE A., KADER J.C., GUERN J. Four 9 kDa proteins excreted by somatic embryos of grapevine are isoforms of lipid transfer proteins. *Eur. J. Biochem.*217: 885-889.
- 1993.** GOEBEL-TOURAND I., MAURO M.C., SOSSOUNTZOV L., MIJINIAC E., DELOIRE A. Arrest of somatic development in grapevine: histological characterization and the effect of ABA, BAP and zeatin in stimulating plantlet development. *Plant cell Tissue and organ culture.*33: 91-103.
- 1992.** COUTOS-THEVENOT P., GOEBEL-TOURAND I., MAURO M.C., JOUANNEAU J.P., BOULAY M., DELOIRE A., GUERN J. Somatic embryos in grapevine cells- I - Improvement of embryo development caused by change in culture condition. *Plant cell and organ culture* 29: 125-133.
- 1992.** COUTOS-THEVENOT P., MAES O., JOUENNE T., MAURO M.C., BOULAY M., DELOIRE A., GUERN J. Extracellular protein patterns of grapevine cell suspensions in embryogenic and non-embryogenic situations. *Plant Sciences* 86, 137-145.
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- 1989.** JACOB M., DELOIRE A., GASPAR T. Conservation au froid de la vigne en culture *in vitro*. *Med. Fac. Landbouww. Rijksuniv. Gent* 54-2a, 455-464.
- 1983.** DELOIRE A., MANPOUYA P.C., JONARD R. Etude à l'aide de microgreffes réalisées *in vitro*, d'une incompatibilité au greffage provoquée chez deux espèces du genre *citrus*, par la présence dans le greffon du "viroïde" de l'*exocortis*. *C.R. Acad. Sc. Paris*, t. 297, 621-626.
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- 1982.** DELOIRE A., HEBANT C. Peroxidase activity and lignification at the interface between stock and scion of compatible and incompatible grafts of *Capsicum* on *Lycopersicum*. *Ann. Bot.* 49, 887-891.
- 1982.** FLEURIET A., DELOIRE A. Aspects histochimiques et biochimiques de la cicatrisation des fruits de tomate blessée. *Z. Pflanzenphysiol.* 107, 259-268.
- 1981.** DELOIRE A. Etude histologique du greffage herbacé de combinaisons compatibles du genre *Vitis*. *Vitis* 20, 85-92.
- 1981.** HEBANT C., DELOIRE A., GUIRAUD J. Deux méthodes pour l'obtention de coupes d'échantillons végétaux réfractaires aux techniques usuelles. *Microscopica Acta*, 85, 127-132.
- 1980.** DELOIRE A. Les racines tractrices de l'*Allium polyanthum* Roem. et Schult: une étude morphologique, anatomique et histoenzymologique. *Rev. Cytol. Biol. Végét. Bot.*, 3, 383-390.
- 1979.** DELOIRE A., HEBANT C., HENON J.M. Visualisation of "external" conduction in bryophytes by means of a fluorescent tracer. *Journ. Hattori Bot. Lab.* 46, 61-65.

Books and book chapters:

- 2009.** ETCHEBARNE F., OJEDA H., DELOIRE A. Grape berry mineral composition in relation to vine water status and leaf area/fruit ratio. In: K.A. Roubelakis-Angelakis (Ed.) *Grapevine Molecular Physiology & Biotechnology*, Springer Publ., pp 53-72.

2007. CARBONNEAU A., DELOIRE A., JAILLARD B. La vigne: physiologie, terroir, culture. (Grapevine: physiology, terroir, culture). *Dunod edt.*, p. 441.

2001. CARBONNEAU A. and DELOIRE A. Plant organisation based on source – sink relationships: new finding on developmental, biochemical and molecular responses to environment. 263-280. *In Kalliopi A. Roubelakis-Angelakis, Molecular Biology & Biotechnology of grapevine.* Kluwer Academic Publisher, 474p.

1998. DELOIRE A. Une nouvelle composante de la qualité: l'autodéfense des baies de raisin, p. 659-661. In C. Flanzy, *Eléments d'Oenologie, Tech. & Doc. Lavoisier Ed.*, p. 1311.

1998. CARBONNEAU A., CHAMPAGNOL F., DELOIRE A., SEVILA F. Récolte et qualité du raisin, 647-668. *In C. Flanzy, Oenologie. Fondements Scientifiques et Technologiques.* Lavoisier Tec & Doc ed 1311p.

Patents (co-inventor):

1993. A variable volume reactor device for the culture of cell material. Deposited by LVMHR-setric (patent N° 93910090.5).

1993. Stabilised culture of cellular aggregates and development process for embryos prepared from a proembryogenic source for vine regeneration. Deposited by MOET & CHANDON (patent N° 93910109.3).

1994. Procedure to enhance cellular differentiation, growth substances with lipid transfer activities and associated DNA sequences and corresponding oligonucleotide probes. Deposited by LVMH.

Scientific oral and poster presentations at conferences:

Lectures (the speaker is underlined)

2011

2011

- (1) Blancquaert-Witbooi, E.H., A.J. Deloire, A. Oberholster & J.M. Ricardo-da-Silva. 2011. Sensorial perception of wines made from grapes at two berry sugar loading stages. Oeno 2011, Bordeaux, France (15-17 June).
- (2) Deloire, A.J. 2011. Complexity of berry ripening justifies need for new indicators and tools to maximise harvest potential in relation to style of wine. Third International Symposium on Tropical Wine. Chiang Mai, Thailand. (12-18 November) (**Op uitnodiging/By invitation**).
- (3) Deloire, A.J. 2011. Introduction to Berry Growth and Maturation. Third International Symposium on Tropical Wine. Chiang Mai, Thailand. (12-18 November) (**Op uitnodiging/By invitation**).
- (4) Deloire, A.J., Z.A. Coetzee, N. Muller, J. Brand, M. van der Rijst & I. Serra. 2011. Evolución del color de la baya ¿Un nuevo método para determinar la madurez óptima para los distintos estilos de vino blanco? [*Berry colour evolution a new method to determine optimal ripeness for different styles of white wine?*] Thirteenth Latin-American Congress of Viticulture and Enology, Santiago, Chile (21-23 November).
- (5) Serra, I., A.J. Deloire, P.A. Myburgh & M. Schmeisser. 2011. Influencia del portainjerto en parámetros fisiológicos en el cv. Pinotage: resultados preliminares [*Influence of rootstock on physiological parameters in cv. Pinotage: preliminary results*]. Thirteenth Latin-American Congress of Viticulture and Enology, Santiago, Chile (21-23 November).

2009

Deloire, A.J. 2009. Preliminary results on the effect of macro climatic temperatures on Sauvignon blanc berry ripening. Comparison of different wine regions of the Western Cape coastal area of South Africa. Fourth International Viticultural and Oenology Conference, Cape Town International Convention Centre, Cape Town, South Africa. (28 – 30 July)

Deloire, A.J. 2009. The importance of climate for viticulture. Fourth International Viticultural and Oenology Conference, Cape Town International Convention Centre, Cape Town, South Africa. (28 – 30 July)

Nov. 2008. DELOIRE A., KELLY M., BERNARD N. Managing harvest potential: Navigating between terroir and the market. *31st conference of the South African Society for Enology and Viticulture.* Somerset West, 11-14 November.

- Oct. 2008.** LAGET F., TONDUT J.L., KELLY M.T., DELOIRE A. Climate trends in a specific Mediterranean viticultural area between 1950 and 2006. AFPP – Colloque biodiversité et changements climatiques, Montpellier, 21 Octobre 2008.
- June 2008.** JREIJ R., ETCHEBARNE F., OJEDA H., DELOIRE A., BLAISE A. Interaction of irrigation and canopy growth on nitrogen composition and aromatic potential of *Vitis vinifera* L. CV. Grenache noir Grapes. *Proceedings of the 31st International OIV congress*, Verona, Italy.
- June 2006.** JREIJ R., KELLY M.T.; FARINES V., DELOIRE A., BRENON E., MILESI F., BLAISE A. Fumure azotée: influence sur les formes d'azote dans les baies de raisin de la nouaison à la maturité. *Proceedings of the 31st International OIV congress*, Logroño, Spain.
- Aug 2005.** DELOIRE A. Grapeberry: a review. *Gesco XIV^{ème} journées du groupe européen d'étude des systèmes de conduite de la vigne*, Geisenheim, Germany.
- Nov 2004.** J.J. HUNTER, A. PISCIOTTA, C.G. VOLSCHEK, E. ARCHER V. NOVELLO, A. DELOIRE AND M. NADAL. Role of Harvesting Time/Optimal Ripeness in Zone/Terroir Expression. *Joint International Conference on Viticultural Zoning*. South African Society for Enology and Viticulture (SASEV), Cap Town.
- Nov 2004.** A. DELOIRE and I. GAILLARD. The role of molecular ecophysiology in terroir expression. *Joint International Conference on Viticultural Zoning*. South African Society for Enology and Viticulture (SASEV), Cap Town, 15 – 19 November (presented by Dr K. Hunter).
- Aug 2003.** DELOIRE A. History of vineyard training systems. *Romeo Bragato conference. New Zealand winegrowers. 9th Annual conference*. Wellington, New Zealand.
- Aug 2003.** DELOIRE A. Grapevine and water relationship: physiological and biochemical approaches in relation with berry optimum ripeness. Consequence for grapevine water supply. *Romeo Bragato conference. New Zealand winegrowers. 9th Annual conference*. Wellington, New Zealand.
- Nov 2003.** HUNTER J.J., VOLSCHEK C.G., PISCIOTTA A., ARCHER E., NADAL M., NOVELLO V., DELOIRE A. Determining optimal ripeness.. *South African Society for Enology and Viticulture.*, Stellenbosch, South Africa.
- Nov 2003.** DELOIRE A., OJEDA H., WANG ZH., HUNTER K., PAEZ C., MARTIN M., CARBONNEAU A. Grapevine water status and berry ripeness. Consequence for vineyard cultural practices. *South African Society for Enology and Viticulture*, Stellenbosch, South Africa.
- Feb 2003.** DELOIRE A., CARBONNEAU A., FEDERSPIEL F., OJEDA H., WANG Z., COSTENZA P. La vigne et l'eau. *Gesco XIII^{ème} journées du groupe européen d'étude des systèmes de conduite de la vigne*, Montevideo, Uruguay.
- Feb 2003.** DELOIRE A., CARBONNEAU A., LOPEZ F., SUAREZ S., PEREZ C., DOMERGUE D., SAMSON A. Interaction "training system x vigour" on Merlot Comparison between vertical trellis and minimal pruning. First results. *Gesco XIII^{ème} journées du groupe européen d'étude des systèmes de conduite de la vigne*, Montevideo, Uruguay.
- Feb 2003.** CARBONNEAU A., DELOIRE A., COSTENZA P. – Le potentiel hydrique foliaire: sens des différentes modalités de mesure. *Gesco XIII^{ème} journées du groupe européen d'étude des systèmes de conduite de la vigne*, Montevideo, Uruguay..
- Jul 2002.** DELOIRE A., OJEDA H., KRAEVA H., CARBONNEAU A., ANDARY C. L'autodéfense des baies de raisin: une nouvelle composante de la qualité ? Topics de actualization en viticultura y enologia 2002, *University Catholique du Chili*, Santiago, Chile.
- Jul 2002.** DELOIRE A., FEDERSPIEL B., CARBONNEAU A. Terroir – Vigne – Raisin – Vin. Eléments pour une méthode d'étude. Topics de actualization en viticultura y enologia 2002, *University Catholique du Chili*, Santiago, Chile.
- Jul 2001.** DELOIRE A., KRAEVA E., CARBONNEAU A., ANDARY C. Introduction to grapevine natural defenses. Particular role of flavonols. *Gesco XI^{ème} journées du groupe européen d'étude des systèmes de conduite de la vigne*, Montpellier, France.

- Jul 2001.** DELOIRE A., CARBONNEAU A., OJEDA H., SILVA P., KRAEVA E., JACQUET O., ANDARY C. Relation between grapevine water status and berry phenolic compounds of Syrah and Grenache noir varieties. Proposition for principles of canopy management. *Gesco XII^{ème} journées du groupe européen d'étude des systèmes de conduite de la vigne*, Montpellier, France.
- Sept 2000.** KRAEVA E., DELOIRE A., ANDARY C. Phenolic response as berry protection against salicylic acid elicitation. *XXth International Conference on Polyphenols*. Freising – Weihenstephan, Germany.
- Jun 2000.** OJEDA H., ANDARY C., KRAEVA E., CARBONNEAU A. and DELOIRE A. Influence of water deficit on the synthesis and concentration of skin phenolic compounds during berry growth of *Vitis vinifera* L., CV Shiraz. *XXV^e Congrès Mondial de la Vigne et du Vin*, OIV, Paris, France.
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- Jun 1999.** DELOIRE A., TORREGROSA L., CARBONNEAU A. La biologie florale de la vigne: démonstration d'un projet de céderom baptisé Vitiflor. *Gesco XI^{ème} journées du groupe européen d'étude des systèmes de conduite de la vigne*, Sicily, Italy.
- Jun 1999.** OJEDA H., LEBON E., ROMIEU C., CARBONNEAU A., ANDARY C., DELOIRE A. Relations entre le stress hydrique et la croissance des baies de *V. vinifera* L. cv. Syrah Evolutions des phénols. *Gesco XI^{ème} journées du groupe européen d'étude des systèmes de conduite de la vigne*, Sicily, Italy.
- May 1998.** OJEDA H., LEBON E., ROMIEU C., MICHAUX-FERRIERE N., CHAMPAGNOL F., CARBONNEAU A., et A. DELOIRE. Influence de la contrainte hydrique sur le développement de la baie de raisin au stade herbacé. *GESCO, X^{ème} journées du groupe européen d'étude des systèmes de conduite de la vigne*, Changins, Switzerland.
- May 1997.** KRAEVA E., RENAULT A.S., TERRIER N., TESNIERE C., ROMIEU C., SAUVAGE F.X., BIERNE J., CARBONNEAU A. and A. DELOIRE. □-1,3-glucanase as a protein which could be involved in grapevine defense and development. *5th International Symposium on Grapevine Physiology*, Jerusalem, Israel.
- May 1997.** RENAULT A.S., LETINOIS I., DELOIRE A., KRAEVA E. and J. BIERNE. Synthesis of pathogenesis-related proteins in grapevines as a response to *Botrytis cinerea* infection. *10th Congress of Mediterranean Phytopathological Union*, Montpellier, France.
- Sept 1994.** DELOIRE A., CHARPENTIER M., and BERLIOZ G.- *In vitro* grapevine multiplication: Results of ten years experiments in the champagne vineyard and results of the first vinifications. *Vith International Symposium on grape breeding*, Yalta, Crimea, Ukraine.
- Nov 1990.** DELOIRE A., MAURO M.C.- Amélioration de la vigne par la voie des biotechnologies: réalités et perspectives. Rencontres internationales en Picardie, *Biopôle végétale*, Amiens, France.

Posters:

2009

Deloire, A.J., C.L. Howell, I. Habets, M.P. Botes, V. Bonnardot & M.G. Lambrechts. 2009. Preliminary results on the effect of macro climatic temperatures on Sauvignon blanc (*Vitis vinifera* L.) berry ripening. Comparison of different wine regions of the Western Cape Coastal area of South Africa. Fourth International Viticultural and Oenology Conference, Cape Town International Convention Centre, Cape Town, South Africa. (POSTER) (28 – 30 July)

Bonnardot, V., C.L. Howell & A.J. Deloire. 2009. Preliminary consideration of the climatic wine regions concept within the context of climate change as regards to berry ripening in South Africa. Fourth International Viticultural and Oenology Conference, Cape Town International Convention Centre, Cape Town, South Africa. (POSTER) (28 – 30 July)

Erazo-Lynch, L.E., V.A. Carey & A.J. Deloire. 2009. Berry sugar loading: an indicator of grapevine functioning? Fourth International Viticultural and Oenology Conference, Cape Town International Convention Centre, Cape Town, South Africa. **(POSTER)** (28 – 30 July)

Howell, C.L., E.L.A. Terblanche, J.J. Hunter & A.J. Deloire. 2009. Using Dyosystem® berry colour technology to investigate the effect of bunch exposure on ripening of Sauvignon blanc (*Vitis vinifera* L.) in the Stellenbosch wine of origin district. Fourth International Viticultural and Oenology Conference, Cape Town International Convention Centre, Cape Town, South Africa. **(POSTER)** (28 – 30 July)

Howell, C.L., I. Habets, M.P. Botes, V. Bonnardot, M.G. Lambrechts & A.J. Deloire. 2009. Progression of Sauvignon blanc (*Vitis vinifera* L.) ripening for two regions of the Western Cape Coastal area of South Africa. Preliminary results on berry colour, malic acid and sucrose evolution in relation to temperature. Sixteenth International Symposium GIESCO 2009, UC Davis, California, U.S.A. **(POSTER)** (12 – 16 July)

Terblanche, E.L.A., C.L. Howell, J.J. Hunter & A.J. Deloire. 2009. Preliminary results on Sauvignon blanc (*Vitis vinifera* L.) berry variability in bunches. Fourth International Viticultural and Oenology Conference, Cape Town International Convention Centre, Cape Town, South Africa. **(POSTER)** (28 – 30 July).

June 2008. LAGET F., TONDUT J.L., DELOIRE A., KELLY M.T. Indications of climate change in a Mediterranean area. *Proceedings of the 31st International OIV congress*, Verona, Italy.

June 2007. JREIJ R., KELLY M. T., DELOIRE A., BRENON E., VAN GYSEL L., BLAISE A.

Interaction of water deficit and nitrogen foliar fertilization on vegetative growth and on nitrogen distribution in Sauvignon blanc grapes and musts. *8th international symposium on oenology of Bordeaux, University Segalen Bordeaux 2*, France

June 2007. ETCHEBARNE F., DELOIRE A., OJEDA H., LACAPERE J-N., HUALLANCA D. Influence of grapevine water status on berry transpiration (*Vitis vinifera* L; Grenache Noir). XV Sicily, Italy. *International Symposium Gesco*

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MSc students trained under my supervision: 60.