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Waite in the Spotlight 2017

Who is GutWoman and what is her superpower? What determines how wine feels in your mouth? Do you really know where your food comes from? How can nerds with insect nets protect your food? What is genome editing and is it safe?

Waite research is providing answers to these questions and more! Featuring TEDx-style talks, Waite in the Spotlight is a celebration of what we do at the Waite, and why it matters.

Waite in the Spotlight 2017 is an event not to be missed!

Speakers this year are:

- > Professor Rachel Burton, Uni of Adelaide: *GutWoman's guide to good insides*
- > Richard Gawel, AWRI: *You paid WHAT for a bottle of wine? Why what you feel in your mouth matters.*
- > Dr Nina Welti, CSIRO: *Your food comes from WHERE?*
- > Kym Perry, SARDI: *Nerds with nets protect your food*
- > Professor Mike Keller, Uni of Adelaide: *Genome editing: is it safe?*

Full details and free registration at:
www.thewaite.org/event/waite-in-the-spotlight-2017/



The Waite Partners invite you to:

Waite in the Spotlight



waite
Research Precinct

Join us for an afternoon of TEDx-style talks
celebrating the diversity of research at the Waite exploring the theme

Solutions through Science

Fri 29 September 2017, 2:45pm. LirraLirra, Waite Road, Urrbrae
Networking drinks will follow the formal proceedings at approximately 4:30pm

Details and free registration at: www.thewaite.org/event/waite-in-the-spotlight-2017/

\$4.4 million for Industrial Transformation Training Centre for Innovative Wine Production

In June, the Australian Government announced \$4,459,672 over five years in continued funding for the Training Centre for Innovative Wine Production (TC-IWP) here at Waite, under the Australian Research Council (ARC) Industrial Transformation Research Program.

Established under funding in the first round of the scheme in 2013, the TC-IWP will build on the training and collaborative excellence of the past four years to mount a program of new industry-led projects to deliver outcomes to boost Australia's competitiveness as a supplier of sustainably-produced premium branded wine to the world.

Australia's grape and wine industry directly employs over 68,000 people, largely in regional areas, generates \$4 billion in sales, \$2 billion in exports and underpins a \$9 billion wine tourism industry. Yet challenges to vineyards due to extreme weather events, soil salinity and diseases, inefficient practices, a low level of technological innovation and high input costs contribute to low profitability in some areas.

With this continued funding, the TC-IWP will roll out new projects that will yield outcomes to aid the industry by responding to these challenges.

Centre Director, Professor Vladimir Jiranek, welcomed the funding from the ARC which, with an additional \$4 million in cash and in-kind contributions from project partners and Wine Australia, highlights the substantial support given

to wine research from government, partner institutions and the Australian wine industry.

"This funding will enable us to establish 16 new Higher Degree by Research and four postdoctoral research projects aimed at improving the productivity and profitability of Australian wine production," he said.

"We will continue to collaborate with partners from the current Centre and to build the relationship with our new partners while working on new and age-old challenges to wine production through innovative, multi-disciplinary research with a view to increasing the distinctiveness of quality Australian wines".

ARC Acting Chief Executive Officer, Ms Leanne Harvey, said the funding will foster collaborative research, bringing researchers and industry together to transform Australian industries.

"The Training Centres also strengthen Australia's research capability and future workforce, by establishing pathways for early-career researchers, including learning opportunities within industry."

Administered by the University of Adelaide, the TC-IWP collaborating partners include AGRF, AWRI, CSIRO, Charles Sturt University, the NSW Department of Primary Industries, Pernod Ricard Winemakers, VA Filtration (SA), Coonawarra Grape and Wine, Chalmers Wines Australia, E&J Gallo Winery, Wine Australia, Availer and Lallemand Australia.

Fundamentals of spirit production



Are you interested in producing high quality beverage spirits? Are you already in, or planning to join, the spirit industry?

This 5-day intensive course takes a practical and industry oriented approach to provide an introduction to distillation theory and practice – before diving deeper into gin and whisky production.

You will gain an overview of the fundamentals of the distillation process and production of different spirits from an understanding of how various raw materials are transformed into these spirits.

The course will enable you to engage in a pot still distillation run and guided spirit tasting, participate in a gin masterclass and have a full day visit to a boutique distillery to gain insight into the entire process for whisky production.

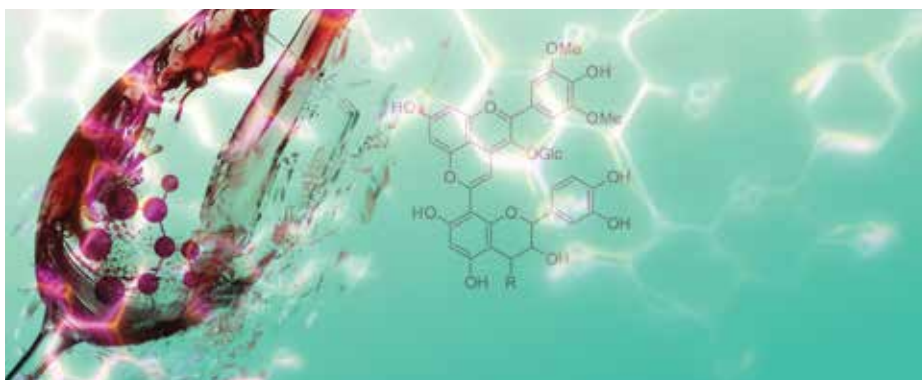
Industry experts will feature prominently to impart their knowledge of distillation and the production of spirits, with a focus on gin, whisky, rum and vodka.

The course will be offered here at the Waite Campus and will be delivered through a combination of face to face theory and practical instruction by highly regarded experts from the University of Adelaide, guest presenters and industry professionals.

This course will run from Monday 25 to Friday 29 September 2017 and is open now for enrolment. Register by 19th August for early bird fees.

For full details, to enrol, or to register your interest for future courses, please visit

www.adelaide.edu.au/pce/professional-education/spirit-production



Agreement for new almond varieties

Australia is now the second biggest producer of almonds in the world, with most being exported to India.

The Waite-based Australian Almond Breeding Program has been a successful collaboration between the University of Adelaide and the Almond Board of Australia and its growers since 1997.

Funded through Horticulture Innovation Australia, the program employs classical breeding and marker-assisted selection to breed new improved almond varieties to maintain a competitive edge in both local and overseas markets.

In 2016, Program Leader Dr Michelle Wirthensohn was awarded the inaugural 2016 SA Science Excellence Award for Research Collaboration.

In August, Ross Skinner, CEO of the Almond Board of Australia, and Prof Julie Owens, Acting Deputy Vice Chancellor Research, signed an agreement to develop and promote the cultivation of six new almond varieties – Maxima, Capella, Rhea, Carina, Mira and Vela.



Pictured front: Ross Skinner, Julie Owens. Back: Michelle Wirthensohn, Mike Keller (Head of School AFW), Kiara Bechta-Metti (Adelaide Enterprise)

These new varieties are Australian-bred almonds for Australian conditions. Maxima is distinguished by having a very large kernel, while Carina and

Mira are both self-fertile, which should substantially improve pollination.

Showcasing the best of SA's Ag, Food and Wine research

Approximately 65 participants of the Adelaide Convention Bureau's South Australian Agriculture, Food and Wine Showcase visited the Waite on Tuesday 16 May. They included executives of key national and international associations aligned with South Australia's primary industry focus areas, and South Australian industry representatives, researchers and influencers.

The objective of the Showcase was to promote the outstanding strengths of South Australia's agriculture, food and wine production and research in order to position Adelaide as a destination of choice for global conventions.

The group's Waite visit began with a lunch at Urrbrae House featuring quality South Australian produce. Dean of the Waite, Professor Mike Keller then welcomed the group and introduced key speakers to provide an overview of the scope and diversity of the excellent Ag, Food and Wine research being undertaken across the Waite Research Precinct and South Australia.



Participants enjoy lunch and chat to Waite Researchers at Urrbrae House during the Showcase event.

Speakers included Professor Rachel Ankeny, Professor Diane Mather, Professor John Williams, Dr Georgios Tsiminis, Professor Randy Stringer (University of Adelaide), Dr Liz Waters (Wine Australia), Dr Steve Lapidge (PIRSA), Dr Tim Muster (CSIRO). Professor Rachel Burton had also addressed the group earlier in the morning at the official breakfast at the Adelaide Convention Centre.

A tour of the Plant Accelerator and Waite winery concluded the visit. The feedback from the group was overwhelmingly positive with many commenting on how much they appreciated the opportunity to visit the Waite and learn more about the excellent research in our state.

The Adelaide Convention Bureau South Australian Agriculture, Food and Wine Showcase was supported by the Waite Research Institute.

Recent Graduations, Awards and Honours

Congratulations to this year's graduates from all AFW/Waite programs, who received their degrees at a ceremony on Wednesday 3 May at Bonython Hall on the University's North Terrace campus.

Graduates across the three undergraduate degrees were joined by the following higher degree recipients:

Masters in Viticulture & Oenology

Yuzan Liu
Ting Zhang

Masters in Plant Biotechnology

Jian Jiang
Gavers Kwasi Oppong
Na Sai
Belinda Akomeah
Josephine Amedu
Xuan Phuoc Nguyen
Joseph Ayitey Nunoo
Thi Thanh Hue Ngo
Paulina Vielma Delano
Huahan Xie
Jia Zhou

Doctor of Philosophy

Jonathan Castel Djjetror
Yichao Huang
Lai Viet Thang
Juanita Lauer-Smith
Haipei Liu
Courtney Regan
Yaelle Saltman
Katie Wood

Well done everyone - you are a credit to yourselves and to the Waite.

The AFW Prize Winners for 2016 were presented with their awards at a ceremony in Lirra Lirra earlier this year. Congratulations to all of the following students ...

Australian Institute of Food Science and Technology Prize	Sze Teng Tan
Australian Centre for Plant Functional Genomics Prize	Belinda Akomeah
Soroptimist International Prize	Lina Herliana
Lois Harris Agricultural Bureau Scholarship	Bradley Katemis
Dorothy Wearing Drew Travelling Prize in Agriculture	Rebekah Starick
Daniel Livingston Prize (1st Year)	Jackie Chapman
Daniel Livingston Prize (2nd Year)	Angus Butler
Daniel Livingston Prize (3rd Year)	Brody Lock
E.J. and E.I. Graham Prize	William Fairlie
C.M. Donald Prize	William Fairlie
D.B. Adam Memorial Prize	Brody Lock
Mark Paul Bowker Memorial Prize	Brody Lock and Melissa McCallum
Peter Waite Medal	Brody Lock
Brokenwood Wines Prize	Lukas Papagiannis
David Bradley Memorial Prize	Anna Jorgensen
Treasury Wine Estates Prize for Excellence in Winemaking	Jemma McGilton
Jacobs Creek Viticulture & Winemaking Scholarship	Daniela Gaggl and Georgina Jacobs
Kenneth T Hardy Memorial Scholarship	Jackson Jansz
South Australian Wine Industry Association Silver Medal	Nathan Foreman
St Hallett's Viticulture & Oenology Prize	Simon Mussared
Gramp Hardy Smith Memorial Prize	Simon Mussared

Congratulations to the following School of Ag, Food and Wine people whose achievements have been recognised:

- > **Dr Jayakumar Bose** was named a 2017 South Australian Tall Poppy in recognition of his work at the Australian Research Council Centre of Excellence in Plant Energy Biology at the University of Adelaide here at Waite, as well as his earlier scientific endeavours.
- > **Professor Rachel Burton** is among 30 female scientists and technologists named the first Superstars of STEM – ready to smash stereotypes and forge a new generation of role models for young women and girls. Rachel was also named a finalist in the 2017 SA Science Excellence Awards in the Unsung Hero of South Australian Science category.

- > **Emeritus Professor Geoff Fincher** was named Officer of the Order of Australia in the General Division (AO) for distinguished service to science, and to education, in the area of plant genomics, in the 2017 Queen's Birthday Honours.
- > **Dr Vanessa Melino** and **Dr Sunita Ramesh** from the School of Agriculture, Food and Wine are among ten recipients of the 2017 University of Adelaide Women's Research Excellence Awards.
- > **Dr Roberta de Bei** and **Dr Jayakumar Bose** were promoted to Lecturer B with effect from 1 January 2018. These promotions reflect their professional development and academic performance, which contributes in many positive ways to the Waite's academic environment and reputation.



Superstar of STEM, Professor Rachel Burton

Colin Rivers: Reflections on 50 years at Waite



Colin Rivers in 1967, soon after starting at the Waite

2017 marks 50 years since Colin Rivers, Technical Officer with the Fertiliser Technology Research Centre (FTRC), started here at the Waite.

His passion for his work is amazing. Over the years, Colin has enjoyed helping hundreds of postgraduate students with their studies, has a dogged determination to solve problems and in recent years has produced many new laboratory granulated fertilizer formulations for the FTRC.

We invited Colin to reflect on his 50 years at the Waite

Before starting at the Waite, the majority of my working career was spent in the family market garden at Brighton. We were significant growers of cucumbers for the SA market, predominately grown in glasshouses and very labour intensive.

I always had an interest in agriculture and enjoyed occasional visits to the Waite Campus during my time at Urrbrae Agricultural High School. In 1967 I rang the Waite and enquired about a job. The switchboard indicated there were a number of positions available and I was put through to a Mr Barley, whose name sounded a bit unusual, but he was a real person.

I began working in the Department of Agronomy in February 1967. My colleagues included Kelvin Powrie, who pioneered the trace element work in the South East, Keith Barley, Angus Alston and Robin Graham. My roles were

many and varied, ranging from large-scale field trials to fine-scale laboratory procedures, as well as organising student practicals.

The Waite had a significant number of farm staff and for field trials, it was not unusual to have 3 or more farm staff assisting with harvesting. Keith Barley's and Angus Alston's interests were in plant nutrition, the uptake of nitrogen and phosphorus and involved field trials, pot experiments, and solution culture. Robin Graham worked with trace elements. In the early years, I picked up a lot of engineering skills from Eric Leaney who was the first technician to be employed at the Waite in 1927.

When the Department of Soil Science was formed in 1979, I became Lab Manager for a while, however, when the opportunity arose to work in research again I took it and continued working with Angus Alston until his retirement.

In 1989, I took leave for 6 months and worked in Yunnan Province in China, setting up a research laboratory for a large pasture improvement program. The Tiananmen Square protests occurred while I was there, which made the trip even more interesting. At that time there was a large Chinese movie production about the American Flying Tigers of World War 2 based in Kunming. As a consequence of the protests, most Westerners had left and I was asked to perform, for a week or so, as a World War 2 pilot. Unfortunately, I have never been able to track down the movie.

Since 2011 I have worked with Mike McLaughlin's fertilizer research group

developing new fertilizers and improving existing ones. The 50 years of working in labs certainly help in resolving experimental techniques and problems.

The research team is a multicultural and multi-generational group that has come up with some quite innovative ideas. We have increased the availability of Zn in fertilizers and we have extended the access of boron and sulphur to plants over the growing season resulting in 3 international patents.

The Waite has been a great place to work. I have worked on a very large number of research projects involving multiple experiments and techniques. Each has had its own unique problems and the challenges of solving those problems have been very satisfying. I can understand why many research workers become deeply involved in, and committed to, their work.

On the personal side. I have made, and continue to make, many enduring friends from all over the world. I enjoy helping overseas students when they start their PhDs.

As captain of the Fertiliser Mafia Bocce Team (pictured right), we have a firm grip on the Peter Waite Day Bocce Cup as back-to-back winners for the last 2 years.

I have been active in sports all my life and started competing in Surf lifesaving competitions in 1959. It wasn't easy winning medals in the 1960s, but now in 2017 the competition has dropped off and I'm now winning!



Colin Rivers celebrating with his Fertiliser Mafia team members at Peter Waite Day, 2017.

Waite students shine at BeaCUR 2017

On Friday 18 August 2017 a group of second year Bachelor of Viticulture and Oenology students presented the findings of a ground breaking study on ecological memory of drought stress at The University of Adelaide's third annual Beacon Conference of Undergraduate Research (BeaCUR).

The research was undertaken as part of their course work in Foundations in Plant Science and investigated the little-understood concept of "ecological memory", a theory that a plant's experience of stress at one point in its life cycle may influence its response to a similar stress later in the life cycle.

Mentored by Dr Vinay Pagay, the group were investigating ecological memory of grapevine with regard to drought stress, a problem that is likely to become more common and widespread in our changing climate.

A panel of judges selected the group from 26 seminars spanning all Faculties across the University to progress to the Australasian Conference of Undergraduate Education 2017 (ACUR) to be held on September 27-28th 2017.

"BeaCUR was such a valuable experience. It gave us an opportunity to showcase our research coursework and to also see how other undergraduates across other fields are approaching research problems." said Imogen.

Matt also commented that: "Being able to present our research at BeaCUR was a great experience, showing us that the tasks we undergo in our studies can have bearing and credibility in Adelaide University science community."



Bachelor of Viticulture and Oenology students presenting at BeaCUR (from L-R): Michelle Huckel, Matthew Howard, Imogen McNamara and Grace Jiraneck

Influence of wine labels

A consumer study by AFW wine researchers has shown that far more than just influencing consumer choice, wine descriptions can alter consumer emotions, increase their wine liking and encourage them to pay more for a bottle.

"Choosing the right wine at the point of sale can be a difficult task," says project leader Associate Professor Sue Bastian.

"The importance of wine labels and label information has been widely studied and it's been clearly shown that they represent useful information which influences consumer choice. Our study extends these findings, showing that wine descriptions also influence our whole wine consumption experience."

"Cleverly written wine and producer descriptions can evoke more positive emotions, increasing our positive perception of the wine, our estimation of its quality and the amount we would be willing to pay for it."

The study involved 126 regular white wine consumers tasting the same set of three commercially available Australian white wines (Chardonnay, Riesling and Sauvignon Blanc) under three information levels: a blind tasting with no information; the provision of a basic sensory description; and provision of an elaborate/emotional description.

The more elaborate wine descriptions significantly increased the preference rating the consumers allocated to the wines.

"These findings have important implications for wine producers and the hospitality industry in that descriptions require more than just wine tasting notes," says Dr Lukas Danner, post-doctoral research fellow and first author on the study.

This research was published in the journal [Food Research International](http://www.foodresearchinternational.com).



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Innovative Teaching @ Waite Exhibition 2017

The second Innovative Teaching @ Waite Exhibition was held on Thursday April 20 showcasing effective learning and teaching strategies integrated into undergraduate courses taught in the School of Agriculture, Food and Wine.

The exhibition was opened by Professor Eileen Scott (Deputy Head of School) followed by keynote speaker Dr David Wilson from the School of Medicine who provided a thought provoking presentation on evidence based decision making, highlighting the shift in learning and teaching practices in 21st century classrooms.

The exhibition program focused on two themes; Innovations in Learning and Teaching and Work Integrated Learning with presentations on "Safety-net" tutorials (Dr Ashlea Doolette) and Transitioning courses to online delivery (Associate Professor Kerry Wilkinson).

A highlight of the exhibition was the panel session on Work Integrated Learning with academic staff (Dr Ian Nuberg, Professor Amanda Able, Ms Helen Morris, Associate Professor Chris Ford), industry representative Ethan Tan General Manager of Mexex and recent graduates (Melissa McCallum, Jill Bauer, Brittany Oswald and Heather Feetham) providing a unique perspective into their experiences with industry.

Lively discussion and debate followed the panel session generating many new ideas about current and future practices for Work Integrated Learning in degree programs.

Feedback from participants was extremely positive indicating that the Innovative Teaching @ Waite Community of Practice is here to stay! The Innovative Teaching @ Waite Exhibition provided an opportunity to share new and exciting developments taking



Student representatives on the work integrated learning panel; (Left to right: Jill Bauer, Melissa McCallum and Brittany Oswald)

place within the School emphasising the positive cultural change towards teaching and learning amongst staff and students at Waite campus.

For more information about the Innovative Teaching @Waite Community of Practice please contact Dr Karina Riggs (karina.riggs@adelaide.edu.au) or Dr Beth Loveys (beth.loveys@adelaide.edu.au).

Recent Waite Visitors



His Excellency Mr Yogesh Punja (pictured right) with Professor Mike Keller

The Waite has recently hosted the following visitors:

- > His Excellency Mr Yogesh Punja, Fiji High Commissioner to Australia visited the Waite in July and met with Professor Mike Keller and Dr Graham Lyons.
- > Twelve members of an Argentinian Viticulture group toured the campus in June enjoying a wine tasting and meetings with Waite researchers.
- > Year 10 & 11 agriculture students from Cummins Area School on the Eyre Peninsula toured the Waite to learn about our research and Undergraduate programs.
- > Paula Levitt, UC Davis Study Abroad Program Manager, met with academic

staff from the School and toured the campus to view our teaching and research facilities in August.

- > Delegates from a Protected Cropping conference visited the Waite in July. They heard about research and services at Waite from Dr Katja Hogendoorn and Dr Pauline Glocke and toured the campus.
- > A delegation from Nanjing Agricultural University in China toured the campus and the Plant Accelerator in May.
- > Twelve STEM Faculty staff from Thebarton Senior College visited Waite in July. They also heard presentations from several staff who gave an overview of School AFW research and Undergraduate programs.
- > Representatives from the Federal Government's Austrade department hosted by Investment Attraction SA toured the Waite in May.
- > Several teachers from the science and agriculture departments at Urrbrae High School have visited the campus and met with School staff to discuss closer links between the Waite and Urrbrae across the school curriculum.
- > Bickfords Group senior management team visited the Waite in June for partnership discussions, visiting the Winery and Plant Accelerator.
- > Mr Karim Medrek, Ambassador of the Kingdom of Morocco to Australia & NZ enjoyed a tour of the campus in August.



Members of the visiting Argentinian Viticulture group at the Waite Winery with Jill Bauer and Stephen Clarke

Could edible insects help global food security?

Consumer attitudes were put to the test in June as part of a research study to help realise the potential for edible insects as a food industry.

Roasted crickets and ants, mealworm cookies and cricket energy bars were on offer over two days at Adelaide Central Market.

“We are investigating consumers’ attitudes towards edible insects, evaluating taste preferences and consumers’ willingness to buy such products,” says Postdoctoral Fellow Dr Anna Crump, who’s working on the project with project leader Assoc Prof Kerry Wilkinson and other researchers.

“We also asked consumers questions relating to food neophobia – reluctance to eat novel or new foods. We’ll be interested to see if a consumer’s ethnicity influences their acceptance of edible insects.”

Dr Crump says the research will help guide the development of an edible insect industry.

“In Australia, edible insects remain an emerging agricultural industry. Consumer research is needed to improve consumer acceptance of edible insects, so as to realise their potential as an alternate protein source,” she says.

“We hope to be able to pinpoint target markets for edible insects and ways of encouraging their uptake by consumers as an alternative protein source.

“As such, this research will help to identify strategies for realising the potential of edible insects, not only in the domestic market, but also as a high-value product for the export market.”



School AFW researchers at the consumer tasting of edible insect products at Adelaide Central Market.

Associate Professor Kerry Wilkinson says edible insects could play a role in global food security.

“Issues such as climate change, increasing global population, scarcity of agricultural land and rapidly changing consumer preferences, particularly in developing countries where there is increasing demand for high quality animal protein,” Associate Professor Wilkinson says.

“These food security issues will only be overcome by a shift in food consumption habits, particularly when we are talking about meat consumption. Edible insects could provide one solution. We want to look at ways of overcoming barriers to insect consumption in Australia.”

Agroforestry research in Nepal

A collaborative project led by Dr Ian Nuberg from the School AFW, and funded by The Australian Centre for International Agricultural Research (ACIAR), is seeking to improve the livelihoods and food security of people in the Middle Hills of Nepal through better agroforestry systems both at the individual household farm and community forestry levels. The project is also concerned with finding practical and profitable alternatives for land that is being under-utilised.

This project has implemented demonstration trials of different silvicultural options to better match forest management to community needs. One option is to open up plantations and plant fodder trees and high-value crops such as cardamom.

The work also involves market research for best commodities to introduce into existing agroforestry systems, participatory action research to establish these systems on 300 participant farms, and training in business skills so that farmers and community forest user groups can make the most out of the new commercial opportunities opening up to them.

A key impact of the project to date is the enthusiastic acceptance by government officers at all levels for the silvicultural regimes demonstrated. Government forest policy and institutions are highly conservative and complex which makes it very difficult for rural people to improve their livelihoods through commercial (as opposed to just subsistence) use of forests.

Ian and the project team have succeeded in demonstrating the value and relative ease of improved silvicultural management to forest users and government officials alike. As a consequence they have been invited by the Ministry of Forests to scale-up activities to whole-forest management rather than plot-level demonstration.

Such silvicultural promotion and training, as well as developing equitable small-scale forest entrepreneurship models, will be the focus of a follow-on project beginning in 2018.

Watch the ABC Landline report: Growing Hope: Australian agricultural aid empowering farmers in Nepal at:

www.abc.net.au/news/2017-07-29/growing-hope:-australian-agricultural-aid/8756796



Winemaking at Waite and the Roseworthy legacy



Peter Godden is the Manager of Industry Engagement and Application at the Australian Wine Research Institute (AWRI), based at the Waite Campus.

Peter was one of the first group of students to graduate in winemaking under the University of Adelaide, following the merger with Roseworthy Agricultural College on the 1st of January 1991, and won three of the four prizes for his year.

In his twenty years at the Waite, Peter has been involved in wine research, teaching and industry education, as well as his own small-scale winemaking business. He is ideally placed to provide a perspective on the changes in winemaking teaching which resulted from the Roseworthy merger, the subsequent move to the Waite Campus, and what is required to ensure that our graduates remain suitably equipped to steward the future success of the Australian wine industry.

The twenty years I've been working on the Waite Campus, has been thoroughly stimulating and rewarding.

Roseworthy College was a very collegiate environment where you made friends for life. I was lucky to be associated with the other students at college, many of whom have gone on to do fine things for our industry. However, at that time there was a rationalisation of tertiary education institutions nationally. Roseworthy could no longer stand alone, and a merger occurred with the University of Adelaide.

This happened during our second year, so our third and final year was taught under the University. As the final year cohort, we were not happy. Many of our concerns were with the loss of the Roseworthy name, which had great meaning for us. I had direct experience of this in 1990, when I made a cold-call at

Domaine Armand Rousseau in Burgundy on a Sunday afternoon. I met the great Charles Rousseau, and in my broken French explained that I was a winemaking student from Australia. He asked if I was from Roseworthy, and that name alone was a ticket to a fabulous tasting and great hospitality. After all, how many winemakers in Burgundy, or elsewhere in the world, had ever heard of Adelaide?

We were bussed down to the AWRI where the then Director, Terry Lee, told us about the Waite Campus, its synergies with Roseworthy, the benefits of co-location with the AWRI, and the new winemaking facility being planned. We were still not convinced, but Terry was right, as was Professor Harold Woolhouse who came to spend a day with us at Roseworthy. He was a lovely insightful person, and listened to our concerns, and acted promptly on the things he could change.

My time at Roseworthy went quickly, and when I graduated in 1991 I chose the old-style Roseworthy parchment as promised by Harold Woolhouse, 'Conferred by the authority of the Council of the University of Adelaide' – the best of both worlds. I believe that the inclusion of the word 'Roseworthy' in the official name of the new Waite winery (Hickinbotham Roseworthy Wine Science Laboratory) was also due to Harold.

The following year, the Managing Director of the AWRI also became the Chair of Oenology within the University's Department of Horticulture, Viticulture and Oenology, with the AWRI having made a substantial contribution to the University for endowment of the Chair, and to construct the winery. This model was in place until

2008 and worked well, with graduates from that era quickly rising to leadership roles within the industry during a period of unprecedented industry growth.

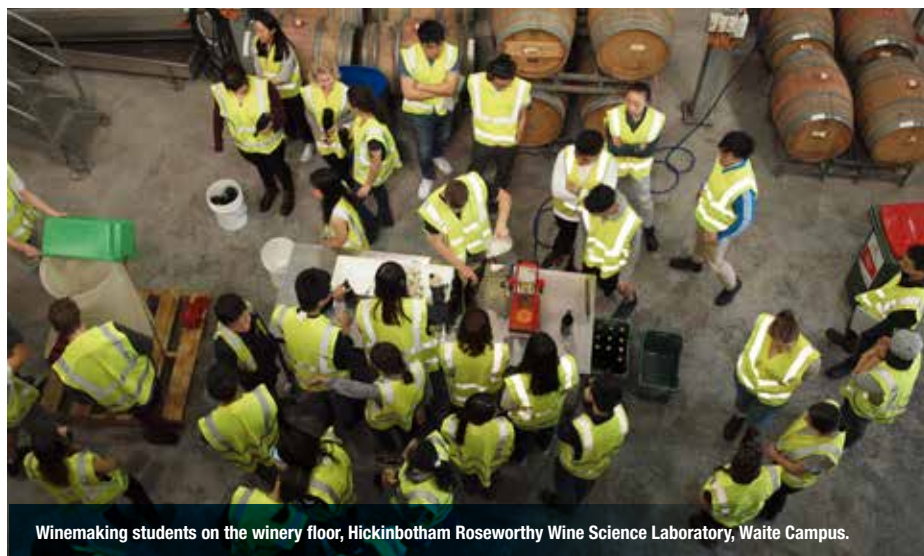
I became the extension and technical services manager at the AWRI in 1997 and regularly lectured to the winemaking students. I have spent many hours in the Waite winery with students over the years. Working with students with their one-tonne batches of fruit, listening to their ideas, and trying to give them some guidance, was very rewarding. The look on students' faces when they press their first red wine is something every winemaker can empathise with – it is a priceless moment.

There is no doubt that the University and the incorporated Roseworthy College have a proud tradition of creating graduates who have largely built the modern Australian wine industry, which despite its ups and downs, has cemented a prominent place and reputation in the wine world.

The past twenty years have been a period of rapid technological change, which has largely been driven by the industry's investment in research at the AWRI, the University, and other providers.

There can be no doubt that moving winemaking from Roseworthy to the Waite Campus, and co-locating winemaking teaching with the AWRI, and later other Waite Campus partners in the Wine Innovation Cluster (WIC) was visionary, and has been a success.

The WIC comprises nearly 70% of Australia's grape and wine research capacity, and the benefits of linking viticultural and winemaking teaching to that capability are obvious.



Staff farewells

Over the past few months, the Waite has said 'farewell' to several valued members of the School. Joanne Hards, who worked in the receiving dock, and Campus Services team members Andrew Brokenshire, Julie and Henry Komorowski have been serving us for many years, 23 in Andrew's case.

They have often been the invisible team who have shaped the facilities we use, and touched every part of the campus.

They have all played a key role in maintaining the Waite and ensuring the place runs smoothly, and we have all benefitted from their work.

Sadly, restructuring of Campus Services has changed the structure of the workforce, and this dedicated group won't be with us in future.

On behalf of the whole campus, I thank Jo, Andrew, Julie and Henry, and wish them all the best for the future.

Professor Mike Keller, Dean of the Waite.



Best Theme winners, team Inside Out

Peter Waite Day 2017

On Friday 12 May, the Waite Research Institute hosted Peter Waite Day in the Urrbrae House gardens.

Held each year on the Friday closest to Peter Waite's Birthday (May 9), the afternoon is an opportunity for people from across the campus organisations to come together over a few drinks and celebrate being part of the Waite community.

The hotly contested Bocce tournament this year saw 12 teams fighting it out for the Peter Waite Bocce Trophy. The final was played out in fading light with the Building 20 Bullies unable to overcome the Fertiliser Mafia from the School of AFW Soils group, who successfully defended their title from 2016.

The Bocce Chicka Bow Wow team from the AFW School Office, complete with feather boas and long gloves, took home the prize for best team name.

Diane Mather and Rob Lewis teamed up to win the Peter Waite Knowledge Trail competition by the narrowest of margins from Gwen Mayo and Stuart Roy.

Thanks to everyone who joined in. You now have 12 months to practice your bocce ahead of the tournament next year!



The Bocce Chicka Bow Wow team enjoying the festivities at Peter Waite Day, 2017.

AFW annual bowling challenge

On 28th July, members of the School AFW dressed up for a night of fun and social networking at AMF Cross Road, Goodwood. A total of 17 teams comprising about 70 staff participated.

2017 Champions were team '3ML': Laura Wilkinson, Matt Tucker, Mia Lou and Matt Aubert - who also won the Individual Award for Highest Score.

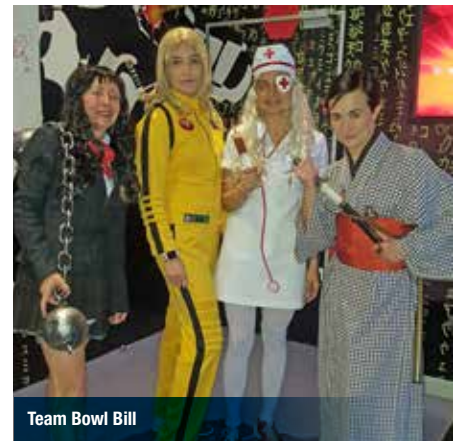
The 2017 Lowest Score (losers) award went to team 'Bowl Bill': Delphine Fleury, Melissa Garcia, Pooja Vashist and Penny Tricker.

The 2017 Best Theme winners were team 'Inside Out': Abdel El Habti, Jessica Schmidt, Pauline Thomelin and Vahid Rahimi-Eichi.

Some pictures from the night are below - time to start thinking about costumes for next year!



2017 Champions, team 3ML



Team Bowl Bill



Team Alley Cats: Katy Purry, Puma Thurman, Fleas Witherspoon & Meowly Cyrus