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A dissertation submitted for the degree of  
Doctor of Philosophy

**Identification Of Yeast Genes Enabling Efficient Oenological  
Fermentation Under Nitrogen-Limited Conditions**

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**Table of Contents**

Declaration .....	4
Acknowledgement .....	5
Abstract .....	6
List of abbreviations .....	8
<b>CHAPTER 1 Literature review and summary of research aims .....</b>	<b>10</b>
1. Introduction.....	11
1.1 Yeast and winemaking .....	11
1.2 Importance of nitrogen during alcoholic fermentation .....	13
1.3 Adverse effects of limited nitrogen .....	14
1.4 Nitrogen supplementation and side effects.....	14
1.5 Yeast nitrogen transport and metabolism .....	15
1.5.1 Nitrogen Catabolite Repression (NCR).....	17
1.5.2 Plasma membrane Ssy1-Ptr3-Ssy5 (SPS) sensor .....	18
1.5.3 Nitrogen metabolism.....	19
1.6 Improvement of industrial wine yeast strains .....	20
1.7 Using a gene deletion library as a tool to study gene function.....	21
1.7.1 Previous studies on deletion libraries under fermentation conditions .....	21
1.8 Limitations of current laboratory yeast deletion libraries.....	22
1.8.1 Requirement for prototrophy and the available prototrophic libraries .....	22
1.9 Nitrogen efficient genes and strains of <i>Saccharomyces cerevisiae</i> .....	23
1.10 Bioinformatics as tools in determining gene function.....	24
1.11 Aims and objectives of the project.....	25
<b>CHAPTER 2 Identification of yeast genes related to fermentation efficiency in limited and sufficient nitrogen .....</b>	<b>27</b>
2.1 Introduction.....	28
2.2 Materials and methods .....	30

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2.3 Results .....	33
2.4 Discussion .....	45
2.5 Conclusion.....	52
<b>CHAPTER 3 Use of wine yeast deletion collection reveals genes that influence fermentation performance under low nitrogen conditions .....</b>	<b>53</b>
3.1 Abstract .....	57
3.2 Introduction.....	58
3.3 Material and methods .....	59
3.4 Results .....	64
3.5 Discussion .....	73
3.6 Conclusion.....	78
<b>CHAPTER 4 Investigstion of the effect of an <i>MFA2</i> deletant on fermentation duration.....</b>	<b>80</b>
4.1 Abstract .....	84
4.2 Introduction.....	85
4.3 Materials and methods .....	86
4.4 Results .....	89
4.5 Discussion .....	93
<b>CHAPTER 5 General discussion, conclusions and future directions.....</b>	<b>99</b>
5.1 General discussion and conclusions .....	100
5.1.1 Functional genomic tools identify key genes influencing fermentation in sufficient and limiting nitrogen conditions .....	100
5.1.2. Screening of the wine yeast deletion library for fermentation efficient mutants in limiting nitrogen .....	101
5.1.3 Investigation of an <i>MFA2</i> deletion in AWRI1631 .....	102
5.1.4 Fermentation performance of <i>mfa2</i> $\Delta$ is dependent on strain background, mating type and gene dosage.....	102
5.2 Future directions.....	103
<b>Appendices .....</b>	<b>107</b>

<b>Appendix 1</b> .....	<b>108</b>
<b>Appendix 2</b> .....	<b>149</b>
<b>Appendix 3</b> .....	<b>163</b>
<b>Appendix 4</b> .....	<b>177</b>
<b>Appendix 5</b> .....	<b>184</b>
<b>Appendix 6</b> .....	<b>187</b>
<b>Appendix 7</b> .....	<b>189</b>
<b>Appendix 8</b> .....	<b>190</b>
<b>Appendix 9</b> .....	<b>191</b>
<b>Appendix 10</b> .....	<b>192</b>
<b>Appendix 11</b> .....	<b>194</b>
<b>Appendix 12</b> .....	<b>195</b>
<b>References</b> .....	<b>196</b>

### **Declaration**

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## Abstract

Nitrogen deficiency can often lead to slow or sluggish fermentation, resulting in wine out of specification and at risk of oxidation and microbial contamination. Problems due to nitrogen deficiency can be rectified by optimising grape chemistry (through vineyard fertilization), or more commonly supplementing the fermentation with ammonium salts. An alternative is to use wine yeast that can utilize nitrogen efficiently and complete fermentation more reliably. However, to develop 'nitrogen efficient' yeast, it is important to understand how such yeast can utilize nitrogen effectively by identifying genes that influence fermentation performance over a range of nitrogen concentrations. Past research related to the identification of genes influencing nitrogen efficiency under fermentative conditions is largely confined to laboratory yeast.

Investigation of the ~5,000 non-essential genes in yeast is possible through research tools such as deletion libraries (collections of strains, each with a single gene deletion). Several genome-wide studies have successfully used deletion libraries in the auxotrophic background of laboratory yeast to investigate phenotypes in response to exposure to single stress factors associated with fermentation. However, the need to supplement with amino acids to overcome auxotrophies makes quantitative physiological studies in nitrogen limiting conditions impractical. Therefore, in this study, we have used a prototrophic deletion collection in both laboratory and wine yeast backgrounds to identify genes influencing fermentation performance.

Screening (micro-fermentation; 600  $\mu$ L) of the prototrophic laboratory yeast deletion library (BY4741; 5,372 deletants) and the partial wine yeast library (AWRI1631; 1,844 deletants) for growth and consumption of sugar and nitrogen under limiting (75 mg FAN L<sup>-1</sup>) and non-limiting nitrogen (450 mg FAN L<sup>-1</sup>) conditions identified deletants with improved fermentation. To better understand the role of individual genes in fermentation, candidate gene sets from each screen were compared to each other and to other published data sets from genome wide transcriptomic analyses related to fermentation.

Wine yeast deletants that enabled shortened micro-fermentation duration in low nitrogen conditions were further investigated, since the experiment best represented nitrogen deficient grape must associated with problematic fermentation. Fifteen deletants completed fermentation quicker than the wildtype (c.a. a 15-59% time reduction) when tested in larger (100 mL) fermentations. This group of genes were annotated to biological processes including protein modification, transport, metabolism and ubiquitination (*UBC13*, *MMS2*, *UBP7*, *UBI4*, *BRO1*, *TPK2*, *EAR1*, *MRP17*, *MFA2* and *MVB12*), signalling (*MFA2*) and amino acid metabolism (*AAT2*). Among

the genes identified, *MFA2* (mating a-factor), which conferred a 34% decrease in fermentation duration, was further investigated. We were interested to understand how deletion of this mating type gene affected fermentation since a link between these metabolic pathways would be novel.

The 15 strains identified in this study, which were fermentation proficient in a 'wine-like', limited nitrogen condition, provide a basis to better understand how yeast adapt to nitrogen limitation during fermentation. Furthermore, the corresponding genes can be targeted in second generation strain improvement programs, using tools such as CRISPR (yet to be approved by relevant regulatory bodies) to generate nitrogen efficient yeast to reduce the need to supplement low nitrogen fermentations.



## List of abbreviations

Abbreviation	Full term
$\Delta$	Gene deletion
$^{\circ}\text{C}$	Degree celsius
3'	Three prime of the nucleic acid sequence
5'	Five prime of the nucleic acid sequence
<b>AAPs</b>	Amino Acid Permeases
<b>APO</b>	Ascomycete Phenotype Ontology
<b>ATP</b>	Adenosine Triposphate
<b>AUC</b>	Area Under the Curve
<b>Bp</b>	Base pair
<b>CDGJM</b>	Chemically Defined Grape Juice Medium
<b>cDNA</b>	Complementary deoxyribonuclease acid
<b>CO<sub>2</sub></b>	Carbon dioxide
<b>CRISPR</b>	Clustered Regularly Interspaced Short Palindromic Repeats
<b>DAP</b>	Diammonium Phosphate
<b>DNA</b>	Deoxyribonucleic Acid
<b>E</b>	Environment
<b>FAN</b>	Free Amino Nitrogen
<b>FD</b>	Fermentation Duration
<b>G</b>	Genotype
<b>GE</b>	Genotype and environment
<b>GM</b>	Genetically Modified
<b>GO</b>	Gene Ontology
<b>GS</b>	Glutamate Synthetase
<b>HMR</b>	Hidden MAT right
<b>HN</b>	High Nitrogen
<b>HOG</b>	High Osmolarity Glycerol
<b>KEGG</b>	Kyoto Encyclopaedia of Genes and Genomes
<b>LN</b>	Low Nitrogen
<b>LYDL</b>	Laboratory Yeast Deletion Library
<b>MAPK</b>	Mitogen Activated Protein Kinase
<b>N</b>	Nitrogen
<b>NCR</b>	Nitrogen Catabolite Repression
<b>NOPA</b>	o-phthaldialdehyde/N-acetyl-L-cysteine
<b>NREL</b>	Normalized Relative Expression Level
<b>OD</b>	Optical Density
<b>ORF</b>	Open Reading Frame
<b>PCR</b>	Polymerase Chain Reaction
<b>PM</b>	Plasma Memebrane

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<b>qPCR</b>	Quantitative Polymerase Chain Reaction
<b>QTL</b>	Quantitative Trait Loci
<b>RNA</b>	Ribonucleic Acid
<b>RNA-Seq</b>	RNA sequencing
<b>SD</b>	Standard Deviation
<b>SGD</b>	<i>Saccharomyces</i> Genome Database
<b>SNPs</b>	Single Nucleotide Polymorphisms
<b>SPS</b>	Ssy1-Ptr3-Ssy5
<b>TCA</b>	Tricarboxylic Acid Cycle
<b>WYDL</b>	Wine Yeast Deletion Library
<b>YAN</b>	Yeast Assimilable Nitrogen
<b>YPD</b>	Yeast Extract Peptone Dextrose