John Blackman

List of Publications by Year
in descending order

28	908	430754	552653
papers	citations	18 h-index	26 g-index

28	28	28	1085
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Grapevine Bunch Rots: Impacts on Wine Composition, Quality, and Potential Procedures for the Removal of Wine Faults. Journal of Agricultural and Food Chemistry, 2013, 61, 5189-5206.	2.4	132
2	Production Technologies for Reduced Alcoholic Wines. Journal of Food Science, 2012, 77, R25-41.	1.5	119
3	Astringency response of red wines: Potential role of molecular assembly. Trends in Food Science and Technology, 2012, 27, 25-36.	7.8	67
4	Influence of Grape Composition on Red Wine Ester Profile: Comparison between Cabernet Sauvignon and Shiraz Cultivars from Australian Warm Climate. Journal of Agricultural and Food Chemistry, 2015, 63, 4664-4672.	2.4	60
5	Changes in volatile composition and sensory attributes of wines during alcohol content reduction. Journal of the Science of Food and Agriculture, 2017, 97, 8-16.	1.7	60
6	Wine Metabolomics: Objective Measures of Sensory Properties of Semillon from GC-MS Profiles. Journal of Agricultural and Food Chemistry, 2013, 61, 11957-11967.	2.4	55
7	Sweetness acceptance of novices, experienced consumers and winemakers in Hunter Valley Semillon wines. Food Quality and Preference, 2010, 21, 679-683.	2.3	52
8	A GCâ€“MS untargeted metabolomics approach for the classification of chemical differences in grape juices based on fungal pathogen. Food Chemistry, 2019, 270, 375-384.	4.2	38
9	Gas Chromatographyâ€“Mass Spectrometry Method Optimized Using Response Surface Modeling for the Quantitation of Fungal Off-Flavors in Grapes and Wine. Journal of Agricultural and Food Chemistry, 2015, 63, 2877-2885.	2.4	29
10	Analysis of temporal dominance of sensation data using correspondence analysis on Merlot wine with differing maceration and cap management regimes. Food Quality and Preference, 2018, 64, 245-252.	2.3	28
11	Volatile and sensory profiling of Shiraz wine in response to alcohol management: comparison of harvest timing versus technological approaches. Food Research International, 2018, 109, 561-571.	2.9	27
12	Unravelling wine volatile evolution during Shiraz grape ripening by untargeted HS-SPME-GCâ€Ã—â€GC-TOFMS. Food Chemistry, 2019, 277, 753-765.	4.2	27
13	Sensory, Chemical, and Electronic Tongue Assessment of Micro-oxygenated Wines and Oak Chip Maceration: Assessing the Commonality of Analytical Techniques. Journal of Agricultural and Food Chemistry, 2010, 58, 5026-5033.	2.4	26
14	Investigation and Sensory Characterization of 1,4-Cineole: A Potential Aromatic Marker of Australian Cabernet Sauvignon Wine. Journal of Agricultural and Food Chemistry, 2015, 63, 9103-9111.	2.4	26
15	Regional Discrimination of Australian Shiraz Wine Volatome by Two-Dimensional Gas Chromatography Coupled to Time-of-Flight Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2019, 67, 10273-10284.	2.4	24
16	Examination of the potential for using chemical analysis as a surrogate for sensory analysis. Analytica Chimica Acta, 2010, 660, 2-7.	2.6	23
17	Late-Season Shiraz Berry Dehydration That Alters Composition and Sensory Traits of Wine. Journal of Agricultural and Food Chemistry, 2018, 66, 7750-7757.	2.4	21
18	A comparative study of partial dealcoholisation versus early harvest: Effects on wine volatile and sensory profiles. Food Chemistry, 2018, 261, 21-29.	4.2	19

#	Article	IF	Citations
19	Harvesting and blending options for lower alcohol wines: a sensory and chemical investigation. Journal of the Science of Food and Agriculture, 2018, 98, 33-42.	1.7	18
20	Changes in Red Wine Composition during Bottle Aging: Impacts of Grape Variety, Vineyard Location, Maturity, and Oxygen Availability during Aging. Journal of Agricultural and Food Chemistry, 2020, 68, 13331-13343.	2.4	13
21	Sensory characterization of Hunter Valley Semillon using descriptive analysis. Flavour and Fragrance Journal, 2009, 24, 238-244.	1.2	12
22	Cultivar, site or harvest date: the gordian knot of wine terroir. Metabolomics, 2020, 16, 52.	1.4	12
23	Extended Maceration and Cap Management Impacts on the Phenolic, Volatile, and Sensory Profiles of Merlot Wine. American Journal of Enology and Viticulture, 2018, 69, 360-370.	0.9	9
24	Exploring the regional typicality of Australian Shiraz wines using untargeted metabolomics. Australian Journal of Grape and Wine Research, 2021, 27, 378-391.	1.0	7
25	Sensory characterization of Hunter Valley Semillon aged in bottle. Flavour and Fragrance Journal, 2014, 29, 340-349.	1.2	2
26	Copper(II) and Sulfur Dioxide in Chardonnay Juice and Shiraz Must: Impact on Volatile Aroma Compounds and Cu Forms in Wine. Beverages, 2019, 5, 70.	1.3	2
27	Cover Image, Volume 97, Issue 1. Journal of the Science of Food and Agriculture, 2017, 97, i-i.	1.7	0
28	Viticulture and Wine Science. , 2014, , 197-261.		0