

Renata Ristic

List of Publications by Year in descending order

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Version: 2024-02-01

53
papers

1,832
citations

236925

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h-index

265206

42
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54
all docs

54
docs citations

54
times ranked

1500
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Exclusion of sunlight from Shiraz grapes alters wine colour, tannin and sensory properties. Australian Journal of Grape and Wine Research, 2007, 13, 53-65. | 2.1 | 194 |
| 2 | Development of seed polyphenols in berries from <i>Vitis vinifera</i> L. cv. Shiraz. Australian Journal of Grape and Wine Research, 2000, 6, 244-254. | 2.1 | 169 |
| 3 | Relationships between seed and berry development of <i>Vitis Vinifera</i> L. cv Shiraz: Developmental changes in seed morphology and phenolic composition. Australian Journal of Grape and Wine Research, 2005, 11, 43-58. | 2.1 | 110 |
| 4 | Flavonoids and C13-norisoprenoids in <i>Vitis vinifera</i> L. cv. Shiraz: relationships between grape and wine composition, wine colour and wine sensory properties. Australian Journal of Grape and Wine Research, 2010, 16, 369-388. | 2.1 | 102 |
| 5 | Simple Quantitative Determination of Potent Thiols at Ultratrace Levels in Wine by Derivatization and High-Performance Liquid Chromatography-Tandem Mass Spectrometry (HPLC-MS/MS) Analysis. Analytical Chemistry, 2015, 87, 1226-1231. | 6.5 | 101 |
| 6 | Context and wine quality effects on consumers' mood, emotions, liking and willingness to pay for Australian Shiraz wines. Food Research International, 2016, 89, 254-265. | 6.2 | 95 |
| 7 | “œ like the sound of that!” Wine descriptions influence consumers' expectations, liking, emotions and willingness to pay for Australian white wines. Food Research International, 2017, 99, 263-274. | 6.2 | 61 |
| 8 | Amelioration of smoke taint in wine by reverse osmosis and solid phase adsorption. Australian Journal of Grape and Wine Research, 2011, 17, S41-S48. | 2.1 | 55 |
| 9 | The effect of winemaking techniques on the intensity of smoke taint in wine. Australian Journal of Grape and Wine Research, 2011, 17, S29-S40. | 2.1 | 54 |
| 10 | Chemical and sensory profiling of Shiraz wines co-fermented with commercial non- <i>Saccharomyces</i> inocula. Australian Journal of Grape and Wine Research, 2018, 24, 166-180. | 2.1 | 49 |
| 11 | Wine-related aromas for different seasons and occasions: Hedonic and emotional responses of wine consumers from Australia, UK and USA. Food Quality and Preference, 2019, 71, 250-260. | 4.6 | 46 |
| 12 | Amelioration of smoke taint in wine by treatment with commercial fining agents. Australian Journal of Grape and Wine Research, 2012, 18, 302-307. | 2.1 | 45 |
| 13 | Response of Shiraz grapevines to five different training systems in the Barossa Valley, Australia. Australian Journal of Grape and Wine Research, 2003, 9, 82-95. | 2.1 | 44 |
| 14 | Comparison of methods for the analysis of smoke related phenols and their conjugates in grapes and wine. Australian Journal of Grape and Wine Research, 2011, 17, S22-S28. | 2.1 | 42 |
| 15 | Multidimensional scaling (MDS), cluster and descriptive analyses provide preliminary insights into Australian Shiraz wine regional characteristics. Food Quality and Preference, 2013, 29, 174-185. | 4.6 | 40 |
| 16 | Impact of Bottle Aging on Smoke-Tainted Wines from Different Grape Cultivars. Journal of Agricultural and Food Chemistry, 2017, 65, 4146-4152. | 5.2 | 37 |
| 17 | Impact of grapevine exposure to smoke on vine physiology and the composition and sensory properties of wine. Theoretical and Experimental Plant Physiology, 2016, 28, 67-83. | 2.4 | 36 |
| 18 | Effects of Immersive Context and Wine Flavor on Consumer Wine Flavor Perception and Elicited Emotions. American Journal of Enology and Viticulture, 2017, 68, 1-10. | 1.7 | 35 |

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|----|--|-----|-----------|
| 19 | Towards development of a Wine Neophobia Scale (WNS): Measuring consumer wine neophobia using an adaptation of The Food Neophobia Scale (FNS). <i>Food Quality and Preference</i> , 2016, 49, 161-167. | 4.6 | 32 |
| 20 | Uptake and Glycosylation of Smoke-Derived Volatile Phenols by Cabernet Sauvignon Grapes and Their Subsequent Fate during Winemaking. <i>Molecules</i> , 2020, 25, 3720. | 3.8 | 32 |
| 21 | Classification of Sparkling Wine Style and Quality by MIR Spectroscopy. <i>Molecules</i> , 2015, 20, 8341-8356. | 3.8 | 31 |
| 22 | Altered Light Interception Reduces Grape Berry Weight and Modulates Organic Acid Biosynthesis During Development. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2008, 43, 957-961. | 1.0 | 30 |
| 23 | Toward a model of sparkling wine purchasing preferences. <i>International Journal of Wine Business Research</i> , 2017, 29, 58-73. | 2.0 | 27 |
| 24 | Non-Invasive Tools to Detect Smoke Contamination in Grapevine Canopies, Berries and Wine: A Remote Sensing and Machine Learning Modeling Approach. <i>Sensors</i> , 2019, 19, 3335. | 3.8 | 27 |
| 25 | Effect of leaf removal and grapevine smoke exposure on colour, chemical composition and sensory properties of Chardonnay wines. <i>Australian Journal of Grape and Wine Research</i> , 2013, 19, 230-237. | 2.1 | 26 |
| 26 | Influence of production method on the sensory profile and consumer acceptance of Australian sparkling white wine styles. <i>Australian Journal of Grape and Wine Research</i> , 2017, 23, 170-178. | 2.1 | 26 |
| 27 | Classification of Smoke Tainted Wines Using Mid-Infrared Spectroscopy and Chemometrics. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 52-59. | 5.2 | 25 |
| 28 | Influence of Fruit Maturity at Harvest on the Intensity of Smoke Taint in Wine. <i>Molecules</i> , 2015, 20, 8913-8927. | 3.8 | 23 |
| 29 | Shiraz (<i>Vitis vinifera</i> L.) Berry and Wine Sensory Profiles and Composition Are Modulated by Rootstocks. <i>American Journal of Enology and Viticulture</i> , 2018, 69, 32-44. | 1.7 | 23 |
| 30 | Synchronous two-dimensional MIR correlation spectroscopy (2D-COS) as a novel method for screening smoke tainted wine. <i>Food Chemistry</i> , 2013, 139, 115-119. | 8.2 | 22 |
| 31 | Chemical and Sensory Evaluation of Magnetic Polymers as a Remedial Treatment for Elevated Concentrations of 3-Isobutyl-2-methoxypyrazine in Cabernet Sauvignon Grape Must and Wine. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 7121-7130. | 5.2 | 19 |
| 32 | Consumption Context Effects on Fine Wine Consumer Segments' Liking and Emotions. <i>Foods</i> , 2020, 9, 1798. | 4.3 | 17 |
| 33 | Volatile Aroma Compounds of Brandy "Lozova" Produced from Muscat Table Grapevine Cultivars (<i>Vitis</i>) | 3.8 | 15 |
| 34 | Influence of partial dealcoholization on the composition and sensory properties of Cabernet Sauvignon wines. <i>Food Chemistry</i> , 2020, 325, 126869. | 8.2 | 15 |
| 35 | Viticultural and chemical characteristics of Muscat Hamburg preselected clones grown for table grapes. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 587-594. | 3.5 | 14 |
| 36 | Potential Mitigation of Smoke Taint in Wines by Post-Harvest Ozone Treatment of Grapes. <i>Molecules</i> , 2021, 26, 1798. | 3.8 | 14 |

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|----|---|-----|-----------|
| 37 | Natural Flavor Additives Influence the Sensory Perception and Consumer Liking of Australian Chardonnay and Shiraz Wines. <i>American Journal of Enology and Viticulture</i> , 2017, 68, 243-251. | 1.7 | 12 |
| 38 | Wine Chemical Composition and Radical Scavenging Activity of Some Cabernet Franc Clones. <i>Current Pharmaceutical Biotechnology</i> , 2017, 18, 343-350. | 1.6 | 12 |
| 39 | Understanding Consumer Preferences for Australian Sparkling Wine vs. French Champagne. <i>Beverages</i> , 2016, 2, 19. | 2.8 | 11 |
| 40 | Sensory profiles and consumer acceptance of different styles of Australian Moscato. <i>Australian Journal of Grape and Wine Research</i> , 2018, 24, 96-104. | 2.1 | 11 |
| 41 | Relationships between Grape and Wine Sensory Attributes and Compositional Measures of cv. Shiraz. <i>American Journal of Enology and Viticulture</i> , 2015, 66, 177-186. | 1.7 | 8 |
| 42 | Prediction of Phenolic Composition of Shiraz Wines Using Attenuated Total Reflectance Mid-Infrared (ATR-MIR) Spectroscopy. <i>American Journal of Enology and Viticulture</i> , 2016, 67, 460-465. | 1.7 | 8 |
| 43 | Glycosylation of Volatile Phenols in Grapes following Pre-Harvest (On-Vine) vs. Post-Harvest (Off-Vine) Exposure to Smoke. <i>Molecules</i> , 2021, 26, 5277. | 3.8 | 7 |
| 44 | Effect of grape heterogeneity on wine chemical composition and sensory attributes for <i>Vitis vinifera</i> cv. Cabernet Sauvignon. <i>Australian Journal of Grape and Wine Research</i> , 2021, 27, 206-218. | 2.1 | 6 |
| 45 | Understanding Australian Wine Consumers' Preferences for Different Sparkling Wine Styles. <i>Beverages</i> , 2020, 6, 14. | 2.8 | 4 |
| 46 | Investigating Australian Consumers' Perceptions of and Preferences for Different Styles of Sparkling Wine Using the Fine Wine Instrument. <i>Foods</i> , 2021, 10, 488. | 4.3 | 4 |
| 47 | Impact of Bottle Aging on the Composition and Sensory Properties of Flavored Chardonnay and Shiraz Wines. <i>Foods</i> , 2020, 9, 1208. | 4.3 | 3 |
| 48 | Amelioration of Smoke Taint in Cabernet Sauvignon Wine via Post-Harvest Ozonation of Grapes. <i>Beverages</i> , 2021, 7, 44. | 2.8 | 3 |
| 49 | Thinking Inside the Box: A Novel Approach to Smoke Taint Mitigation Trials. <i>Molecules</i> , 2022, 27, 1667. | 3.8 | 3 |
| 50 | Evaluating the Potential for Smoke from Stubble Burning to Taint Grapes and Wine. <i>Molecules</i> , 2021, 26, 7540. | 3.8 | 3 |
| 51 | Assessing Smoke Taint in Grapes and Wine. <i>ACS Symposium Series</i> , 2012, , 57-65. | 0.5 | 2 |
| 52 | Alcoholic beverages in context. , 2019, , 605-630. | | 1 |
| 53 | Novel use of activated carbon fabric to mitigate smoke taint in grapes and wine. <i>Australian Journal of Grape and Wine Research</i> , 2022, 28, 500-507. | 2.1 | 1 |