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List of Publications by Year
in descending order

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Version: 2024-02-01

53 papers	1,832 citations	236925 25 h-index	265206 42 g-index
54 all docs	54 docs citations	54 times ranked	1500 citing authors

#	Article	IF	Citations
1	Thinking Inside the Box: A Novel Approach to Smoke Taint Mitigation Trials. Molecules, 2022, 27, 1667.	3.8	3
2	Novel use of activated carbon fabric to mitigate smoke taint in grapes and wine. Australian Journal of Grape and Wine Research, 2022, 28, 500-507.	2.1	1
3	Effect of grape heterogeneity on wine chemical composition and sensory attributes for<scp>Vitis vinifera</scp>cv. Cabernet Sauvignon. Australian Journal of Grape and Wine Research, 2021, 27, 206-218.	2.1	6
4	Investigating Australian Consumersâ€™ Perceptions of and Preferences for Different Styles of Sparkling Wine Using the Fine Wine Instrument. Foods, 2021, 10, 488.	4.3	4
5	Potential Mitigation of Smoke Taint in Wines by Post-Harvest Ozone Treatment of Grapes. Molecules, 2021, 26, 1798.	3.8	14
6	Amelioration of Smoke Taint in Cabernet Sauvignon Wine via Post-Harvest Ozonation of Grapes. Beverages, 2021, 7, 44.	2.8	3
7	Glycosylation of Volatile Phenols in Grapes following Pre-Harvest (On-Vine) vs. Post-Harvest (Off-Vine) Exposure to Smoke. Molecules, 2021, 26, 5277.	3.8	7
8	Evaluating the Potential for Smoke from Stubble Burning to Taint Grapes and Wine. Molecules, 2021, 26, 7540.	3.8	3
9	Impact of Bottle Aging on the Composition and Sensory Properties of Flavored Chardonnay and Shiraz Wines. Foods, 2020, 9, 1208.	4.3	3
10	Uptake and Glycosylation of Smoke-Derived Volatile Phenols by Cabernet Sauvignon Grapes and Their Subsequent Fate during Winemaking. Molecules, 2020, 25, 3720.	3.8	32
11	Consumption Context Effects on Fine Wine Consumer Segmentsâ€™ Liking and Emotions. Foods, 2020, 9, 1798.	4.3	17
12	Understanding Australian Wine Consumersâ€™ Preferences for Different Sparkling Wine Styles. Beverages, 2020, 6, 14.	2.8	4
13	Influence of partial dealcoholization on the composition and sensory properties of Cabernet Sauvignon wines. Food Chemistry, 2020, 325, 126869.	8.2	15
14	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
15	Non-Invasive Tools to Detect Smoke Contamination in Grapevine Canopies, Berries and Wine: A Remote Sensing and Machine Learning Modeling Approach. Sensors, 2019, 19, 3335.	3.8	27
16	Volatile Aroma Compounds of Brandy â€˜LozovaÄ•â€² Produced from Muscat Table Grapevine Cultivars (Vitis) Tj ETQq0 0 0 rgBT /Overl	3.8	15
17	Alcoholic beverages in context. , 2019, , 605-630.		1
18	Chemical and sensory profiling of Shiraz wines co-fermented with commercial non-Saccharomycesinocula. Australian Journal of Grape and Wine Research, 2018, 24, 166-180.	2.1	49

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19	Shiraz (Vitis vinifera L.) Berry and Wine Sensory Profiles and Composition Are Modulated by Rootstocks. American Journal of Enology and Viticulture, 2018, 69, 32-44.	1.7	23
20	Sensory profiles and consumer acceptance of different styles of Australian Moscato. Australian Journal of Grape and Wine Research, 2018, 24, 96-104.	2.1	11
21	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. Journal of Agricultural and Food Chemistry, 2018, 66, 7121-7130.	5.2	19
22	Viticultural and chemical characteristics of Muscat Hamburg preselected clones grown for table grapes. Journal of the Science of Food and Agriculture, 2017, 97, 587-594.	3.5	14
23	Natural Flavor Additives Influence the Sensory Perception and Consumer Liking of Australian Chardonnay and Shiraz Wines. American Journal of Enology and Viticulture, 2017, 68, 243-251.	1.7	12
24	Toward a model of sparkling wine purchasing preferences. International Journal of Wine Business Research, 2017, 29, 58-73.	2.0	27
25	Influence of production method on the sensory profile and consumer acceptance of Australian sparkling white wine styles. Australian Journal of Grape and Wine Research, 2017, 23, 170-178.	2.1	26
26	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
27	â€œI like the sound of that!â€•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
28	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
29	Wine Chemical Composition and Radical Scavenging Activity of Some Cabernet Franc Clones. Current Pharmaceutical Biotechnology, 2017, 18, 343-350.	1.6	12
30	Understanding Consumer Preferences for Australian Sparkling Wine vs. French Champagne. Beverages, 2016, 2, 19.	2.8	11
31	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
32	Prediction of Phenolic Composition of Shiraz Wines Using Attenuated Total Reflectance Mid-Infrared (ATR-MIR) Spectroscopy. American Journal of Enology and Viticulture, 2016, 67, 460-465.	1.7	8
33	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
34	Towards development of a Wine Neophobia Scale (WNS): Measuring consumer wine neophobia using an adaptation of The Food Neophobia Scale (FNS). Food Quality and Preference, 2016, 49, 161-167.	4.6	32
35	Influence of Fruit Maturity at Harvest on the Intensity of Smoke Taint in Wine. Molecules, 2015, 20, 8913-8927.	3.8	23
36	Simple Quantitative Determination of Potent Thiols at Ultratrace Levels in Wine by Derivatization and High-Performance Liquid Chromatographyâ€“Tandem Mass Spectrometry (HPLC-MS/MS) Analysis. Analytical Chemistry, 2015, 87, 1226-1231.	6.5	101

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37	Relationships between Grape and Wine Sensory Attributes and Compositional Measures of cv. Shiraz. American Journal of Enology and Viticulture, 2015, 66, 177-186.	1.7	8
38	Classification of Sparkling Wine Style and Quality by MIR Spectroscopy. Molecules, 2015, 20, 8341-8356.	3.8	31
39	Effect of leaf removal and grapevine smoke exposure on colour, chemical composition and sensory properties of Chardonnay wines. Australian Journal of Grape and Wine Research, 2013, 19, 230-237.	2.1	26
40	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
41	Synchronous two-dimensional MIR correlation spectroscopy (2D-COS) as a novel method for screening smoke tainted wine. Food Chemistry, 2013, 139, 115-119.	8.2	22
42	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
43	Classification of Smoke Tainted Wines Using Mid-Infrared Spectroscopy and Chemometrics. Journal of Agricultural and Food Chemistry, 2012, 60, 52-59.	5.2	25
44	Assessing Smoke Taint in Grapes and Wine. ACS Symposium Series, 2012, , 57-65.	0.5	2
45	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
46	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
47	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
48	Flavonoids and C13-norisoprenoids in Vitis vinifera 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
49	Altered Light Interception Reduces Grape Berry Weight and Modulates Organic Acid Biosynthesis During Development. Hortscience: A Publication of the American Society for Hortcultural Science, 2008, 43, 957-961.	1.0	30
50	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
51	Relationships between seed and berry development of Vitis Vinifera 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
52	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
53	Development of seed polyphenols in berries from Vitis vinifera L. cv. Shiraz. Australian Journal of Grape and Wine Research, 2000, 6, 244-254.	2.1	169