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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

84 papers	5,292 citations	37 h-index	72 g-index
92 ext. papers	6,169 ext. citations	4.6 avg, IF	5.65 L-index

#	Paper	IF	Citations
84	Analysis of the Expression of Anthocyanin Pathway Genes in Developing <i>Vitis vinifera</i> L. cv Shiraz Grape Berries and the Implications for Pathway Regulation. <i>Plant Physiology</i> , 1996 , 111, 1059-1066	6.6	521
83	Multiple pathways in the decision to flower: enabling, promoting, and resetting. <i>Plant Cell</i> , 2004 , 16 Suppl, S18-31	11.6	495
82	Association of dwarfism and floral induction with a grape 'green revolution' mutation. <i>Nature</i> , 2002 , 416, 847-50	50.4	328
81	Expression of anthocyanin biosynthesis pathway genes in red and white grapes. <i>Plant Molecular Biology</i> , 1996 , 32, 565-9	4.6	267
80	Treatment of Grape Berries, a Nonclimacteric Fruit with a Synthetic Auxin, Retards Ripening and Alters the Expression of Developmentally Regulated Genes. <i>Plant Physiology</i> , 1997 , 115, 1155-1161	6.6	215
79	Cloning and characterization of <i>Vitis vinifera</i> UDP-glucose:flavonoid 3-O-glucosyltransferase, a homologue of the enzyme encoded by the maize Bronze-1 locus that may primarily serve to glucosylate anthocyanidins in vivo. <i>Journal of Biological Chemistry</i> , 1998 , 273, 9224-33	5.4	192
78	The R2R3-MYB transcription factors MYB14 and MYB15 regulate stilbene biosynthesis in <i>Vitis vinifera</i> . <i>Plant Cell</i> , 2013 , 25, 4135-49	11.6	183
77	Sequestration of auxin by the indole-3-acetic acid-amido synthetase GH3-1 in grape berry (<i>Vitis vinifera</i> L.) and the proposed role of auxin conjugation during ripening. <i>Journal of Experimental Botany</i> , 2010 , 61, 3615-25	7	179
76	Evolution of volatile compounds during the development of cabernet sauvignon grapes (<i>Vitis vinifera</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 3818-30	5.7	178
75	Origins of Grape and Wine Aroma. Part 1. Chemical Components and Viticultural Impacts. <i>American Journal of Enology and Viticulture</i> , 2014 , 65, 1-24	2.2	171
74	Interactions between wine volatile compounds and grape and wine matrix components influence aroma compound headspace partitioning. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 10313-22	5.7	138
73	Anthocyanin composition and anthocyanin pathway gene expression in grapevine sports differing in berry skin colour. <i>Australian Journal of Grape and Wine Research</i> , 1996 , 2, 163-170	2.4	122
72	Variation in vine vigour, grape yield and vineyard soils and topography as indicators of variation in the chemical composition of grapes, wine and wine sensory attributes. <i>Australian Journal of Grape and Wine Research</i> , 2011 , 17, 217-229	2.4	109
71	An apple polyphenol oxidase cDNA is up-regulated in wounded tissues. <i>Plant Molecular Biology</i> , 1995 , 27, 429-33	4.6	98
70	Comparison of major volatile compounds from Riesling and Cabernet Sauvignon grapes (<i>Vitis vinifera</i> L.) from fruitset to harvest. <i>Australian Journal of Grape and Wine Research</i> , 2010 , 16, 337-348	2.4	97
69	Development of a sensitive non-targeted method for characterizing the wine volatile profile using headspace solid-phase microextraction comprehensive two-dimensional gas chromatography time-of-flight mass spectrometry. <i>Journal of Chromatography A</i> , 2011 , 1218, 504-17	4.5	96
68	Grape contribution to wine aroma: production of hexyl acetate, octyl acetate, and benzyl acetate during yeast fermentation is dependent upon precursors in the must. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 2638-46	5.7	86

67	A Grapevine Anthocyanin Acyltransferase, Transcriptionally Regulated by VvMYBA, Can Produce Most Acylated Anthocyanins Present in Grape Skins. <i>Plant Physiology</i> , 2015 , 169, 1897-916	6.6	78
66	Functional effect of grapevine 1-deoxy-D-xylulose 5-phosphate synthase substitution K284N on Muscat flavour formation. <i>Journal of Experimental Botany</i> , 2011 , 62, 5497-508	7	78
65	Interactions between ethylene and auxin are crucial to the control of grape (<i>Vitis vinifera</i> L.) berry ripening. <i>BMC Plant Biology</i> , 2013 , 13, 222	5.3	75
64	Auxin treatment of pre-veraison grape (<i>Vitis vinifera</i> L.) berries both delays ripening and increases the synchronicity of sugar accumulation. <i>Australian Journal of Grape and Wine Research</i> , 2011 , 17, 1-8	2.4	72
63	Transcriptional analysis of late ripening stages of grapevine berry. <i>BMC Plant Biology</i> , 2011 , 11, 165	5.3	71
62	Acyl substrate preferences of an IAA-amido synthetase account for variations in grape (<i>Vitis vinifera</i> L.) berry ripening caused by different auxinic compounds indicating the importance of auxin conjugation in plant development. <i>Journal of Experimental Botany</i> , 2011 , 62, 4267-80	7	70
61	A cDNA from grapevine (<i>Vitis vinifera</i> L.), which shows homology to AGAMOUS and SHATTERPROOF, is not only expressed in flowers but also throughout berry development. <i>Plant Molecular Biology</i> , 2001 , 45, 541-53	4.6	68
60	Cloning and characterisation of grapevine (<i>Vitis vinifera</i> L.) MADS-box genes expressed during inflorescence and berry development. <i>Plant Science</i> , 2002 , 162, 887-895	5.3	68
59	Induction of secondary metabolism in grape cell cultures by jasmonates. <i>Functional Plant Biology</i> , 2009 , 36, 323-338	2.7	61
58	Two O-methyltransferases involved in the biosynthesis of methoxypyrazines: grape-derived aroma compounds important to wine flavour. <i>Plant Molecular Biology</i> , 2010 , 74, 77-89	4.6	61
57	New insights into grapevine flowering. <i>Functional Plant Biology</i> , 2003 , 30, 593-606	2.7	61
56	A grapevine TFL1 homologue can delay flowering and alter floral development when overexpressed in heterologous species. <i>Functional Plant Biology</i> , 2006 , 33, 31-41	2.7	56
55	Associations between the sensory attributes and volatile composition of Cabernet Sauvignon wines and the volatile composition of the grapes used for their production. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 2573-83	5.7	54
54	Influence of Geographic Origin on the Sensory Characteristics and Wine Composition of <i>Vitis vinifera</i> cv. Cabernet Sauvignon Wines from Australia. <i>American Journal of Enology and Viticulture</i> , 2012 , 63, 467-476	2.2	51
53	Additional targets of the Arabidopsis autonomous pathway members, FCA and FY. <i>Journal of Experimental Botany</i> , 2006 , 57, 3379-86	7	50
52	A methyltransferase essential for the methoxypyrazine-derived flavour of wine. <i>Plant Journal</i> , 2013 , 75, 606-17	6.9	47
51	Influence of yeast strain, canopy management, and site on the volatile composition and sensory attributes of cabernet sauvignon wines from Western Australia. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 3273-84	5.7	44
50	Oenological traits of <i>Lachancea thermotolerans</i> show signs of domestication and allopatric differentiation. <i>Scientific Reports</i> , 2018 , 8, 14812	4.9	43

49	Origins of Grape and Wine Aroma. Part 2. Chemical and Sensory Analysis. <i>American Journal of Enology and Viticulture</i> , 2014 , 65, 25-42	2.2	37
48	Potential grape-derived contributions to volatile ester concentrations in wine. <i>Molecules</i> , 2015 , 20, 7845-7854	4.3	37
47	Chemical and sensory profiling of Shiraz wines co-fermented with commercial non-Saccharomyces inocula. <i>Australian Journal of Grape and Wine Research</i> , 2018 , 24, 166-180	2.4	34
46	Changes in the volatile compound production of fermentations made from musts with increasing grape content. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 1153-64	5.7	34
45	The relationship between sensory attributes and wine composition for Australian Cabernet Sauvignon wines. <i>Australian Journal of Grape and Wine Research</i> , 2011 , 17, 327-340	2.4	30
44	Tendrils, inflorescences and fruitfulness: A molecular perspective. <i>Australian Journal of Grape and Wine Research</i> , 2000 , 6, 168-174	2.4	30
43	Ripening of grape berries can be advanced or delayed by reagents that either reduce or increase ethylene levels. <i>Functional Plant Biology</i> , 2013 , 40, 566-581	2.7	29
42	Changes in transcription of cytokinin metabolism and signalling genes in grape (<i>Vitis vinifera</i> L.) berries are associated with the ripening-related increase in isopentenyladenine. <i>BMC Plant Biology</i> , 2015 , 15, 223	5.3	28
41	Delaying Riesling grape berry ripening with a synthetic auxin affects malic acid metabolism and sugar accumulation, and alters wine sensory characters. <i>Functional Plant Biology</i> , 2012 , 39, 745-753	2.7	28
40	Influence of Production Method on the Chemical Composition, Foaming Properties, and Quality of Australian Carbonated and Sparkling White Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 1378-1386	5.7	27
39	A novel tool for studying auxin-metabolism: the inhibition of grapevine indole-3-acetic acid-amido synthetases by a reaction intermediate analogue. <i>PLoS ONE</i> , 2012 , 7, e37632	3.7	27
38	Various Influences of Harvest Date and Fruit Sugar Content on Different Wine Flavor and Aroma Compounds. <i>American Journal of Enology and Viticulture</i> , 2014 , 65, 341-353	2.2	26
37	Comparison of consecutive harvests versus blending treatments to produce lower alcohol wines from Cabernet Sauvignon grapes: Impact on wine volatile composition and sensory properties. <i>Food Chemistry</i> , 2018 , 259, 196-206	8.5	25
36	Shiraz wines made from grape berries (<i>Vitis vinifera</i>) delayed in ripening by plant growth regulator treatment have elevated rotundone concentrations and "pepper" flavor and aroma. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 2137-44	5.7	24
35	Determining the Methoxypyrazine Biosynthesis Variables Affected by Light Exposure and Crop Level in Cabernet Sauvignon. <i>American Journal of Enology and Viticulture</i> , 2013 , 64, 450-458	2.2	24
34	Evaluation of indigenous non-Saccharomyces yeasts isolated from a South Australian vineyard for their potential as wine starter cultures. <i>International Journal of Food Microbiology</i> , 2020 , 312, 108373	5.8	23
33	Influence of fruit maturity at harvest on the intensity of smoke taint in wine. <i>Molecules</i> , 2015 , 20, 8913-27	4.8	19
32	Sample preparation optimization in wine and grapes. Dilution and sample/headspace volume equilibrium theory for headspace solid-phase microextraction. <i>Journal of Chromatography A</i> , 2008 , 1192, 25-35	4.5	19

31	Unripe Berries and Petioles in <i>Vitis vinifera</i> cv. Cabernet Sauvignon Fermentations Affect Sensory and Chemical Profiles. <i>American Journal of Enology and Viticulture</i> , 2015 , 66, 435-443	2.2	18
30	Jasmonic acid-isoleucine formation in grapevine (<i>Vitis vinifera</i> L.) by two enzymes with distinct transcription profiles. <i>Journal of Integrative Plant Biology</i> , 2015 , 57, 618-27	8.3	17
29	Biosynthesis of methoxypyrazines: elucidating the structural/functional relationship of two <i>Vitis vinifera</i> O-methyltransferases capable of catalyzing the putative final step of the biosynthesis of 3-alkyl-2-methoxypyrazine. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 7310-6	5.7	17
28	Sensory profiling and quality assessment of research Cabernet Sauvignon and Chardonnay wines; quality discrimination depends on greater differences in multiple modalities. <i>Food Research International</i> , 2018 , 106, 304-316	7	15
27	Molecular Biology of Sugar and Anthocyanin Accumulation in Grape Berries 2001 , 1-33		15
26	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	2.2	13
25	Increase in Cytokinin Levels during Ripening in Developing <i>Vitis vinifera</i> cv. Shiraz Berries. <i>American Journal of Enology and Viticulture</i> , 2013 , 64, 527-531	2.2	13
24	Application of sequential and orthogonalised-partial least squares (SO-PLS) regression to predict sensory properties of Cabernet Sauvignon wines from grape chemical composition. <i>Food Chemistry</i> , 2018 , 256, 195-202	8.5	11
23	Source/Sink Relationships and Molecular Biology of Sugar Accumulation in Grape Berries 2012 , 44-66		10
22	Objective measures of grape quality: From Cabernet Sauvignon grape composition to wine sensory characteristics. <i>LWT - Food Science and Technology</i> , 2020 , 123, 109105	5.4	9
21	Peduncle-girdling of Shiraz (<i>Vitis vinifera</i> L.) bunches and sugar concentration at the time of girdling affect wine volatile compounds. <i>Australian Journal of Grape and Wine Research</i> , 2018 , 24, 206-218	2.4	9
20	Linking Sensory Properties and Chemical Composition of <i>Vitis vinifera</i> cv. Cabernet Sauvignon Grape Berries to Wine. <i>American Journal of Enology and Viticulture</i> , 2017 , 68, 357-368	2.2	7
19	Fermentation of grapes throughout development identifies stages critical to the development of wine volatile composition. <i>Australian Journal of Grape and Wine Research</i> , 2018 , 24, 24-37	2.4	7
18	Auxin treatment of grapevine (<i>Vitis vinifera</i> L.) berries delays ripening onset by inhibiting cell expansion. <i>Plant Molecular Biology</i> , 2020 , 103, 91-111	4.6	6
17	Histone modifications at the grapevine VvOMT3 locus, which encodes an enzyme responsible for methoxypyrazine production in the berry. <i>Functional Plant Biology</i> , 2017 , 44, 655-664	2.7	5
16	Post-veraison restriction of phloem import into Riesling (<i>Vitis vinifera</i> L.) berries induces transient and stable changes to fermentation-derived and varietal wine volatiles. <i>Australian Journal of Grape and Wine Research</i> , 2019 , 25, 286-292	2.4	5
15	Influence of <i>Kazachstania</i> spp. on the chemical and sensory profile of red wines.. <i>International Journal of Food Microbiology</i> , 2021 , 362, 109496	5.8	4
14	Prediction of wine sensory properties using mid-infrared spectra of Cabernet Sauvignon and Chardonnay grape berries and wines. <i>Food Chemistry</i> , 2021 , 344, 128634	8.5	4

13	Linking the Sensory Properties of Chardonnay Grape <i>Vitis vinifera</i> cv. Berries to Wine Characteristics. <i>American Journal of Enology and Viticulture</i> , 2018 , 69, 113-124	2.2	3
12	The use of molecular biology techniques to study and manipulate the grapevine: Why and how?. <i>Australian Journal of Grape and Wine Research</i> , 2000 , 6, 159-167	2.4	3
11	FLAVOUR BIOSYNTHESIS PATHWAYS IN GRAPE CELL CULTURES: SESQUITERPENES BIOSYNTHESIS. <i>Acta Horticulturae</i> , 2009 , 331-336	0.3	3
10	Fermentation-Guided Natural Products Isolation of a Grape Berry Triacylglyceride that Enhances Ethyl Ester Production. <i>Molecules</i> , 2018 , 23,	4.8	2
9	The effect of grape juice dilution on oenological fermentation		2
8	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	2.4	2
7	Extraction Properties of New Polymeric Sorbents Applied to Wine. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 10086-10096	5.7	2
6	Understanding the control of grape berry ripening and developing opportunities for its manipulation. <i>Acta Horticulturae</i> , 2017 , 1-10	0.3	1
5	IDENTIFICATION OF AN R2R3 MYB TRANSCRIPTION FACTOR INVOLVED IN THE REGULATION OF THE STILBENE SYNTHASE PATHWAY IN GRAPEVINE. <i>Acta Horticulturae</i> , 2014 , 57-64	0.3	1
4	Evidence that methoxypyrazine accumulation is elevated in Shiraz rachis grown on Ramsey rootstock, increasing green flavour in wine. <i>Australian Journal of Grape and Wine Research</i> , 2022 , 28, 304-315	2.4	1
3	The effect of grape juice dilution and complex nutrient addition on oenological fermentation and wine chemical composition. <i>Journal of Food Composition and Analysis</i> , 2021 , 104241	4.1	0
2	Understanding the regulation of VvDXS gene expression. <i>Acta Horticulturae</i> , 2017 , 283-288	0.3	
1	DWARFING AND FLORAL INDUCTION IN VITIS VINIFERA. <i>Acta Horticulturae</i> , 2012 , 35-41	0.3	