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Linkedin: Yanina Daniela Giordano

## SUMMARY

As a dedicated PhD student with a winemaking background, specializing in wine microbiology and equipped with a strong background in winemaking, my passion lies in unraveling the intricate relationships between microbial communities and wine production. My research endeavors are centered around pioneering novel solutions to control spoilage organisms in wine, employing a combination of laboratory-based investigations and field trials.

With an unwavering commitment to advancing knowledge and fostering innovation in the realm of wine microbiology and its related fields, I am enthusiastic about the prospect of contributing my skills and expertise to the dynamic wine industry.

## SKILLS

- Passion for winemaking
- **Skilled science communicator**
- Interest in wine science
- Experimental design and execution
- Versatility, flexibility, innovation, and a willingness to

# Yanina Daniela Giordano

## EXPERIENCE

February 2021 – Current (3<sup>rd</sup> year-Major Review approved)

**PhD Student at the University of Adelaide-School of Agriculture, Food & Wine** | Adelaide, SA

Research profile: <https://www.arcwinecentre.org.au/meet-yanina-giordano-phd-student-in-the-arc-tc-iwp/>

- Research new alternatives to control and manage *Brettanomyces* wine spoilage, currently conducting experiments and undergoing an industry placement at the Australian Wine Research Institute (**AWRI**)
- Contributed to the development, planning, and completion of project initiatives.
- Commit adequate time and effort to the project
- Display initiative in identifying and resolving problems relating to the research
- Organize my workflow to meet deadlines for various phases of the research
- To acquire any new skills required as part of the project.

November 2023-December 2023

**Recipient of the Great Wine Capitals Outbound Knowledge Exchange Bursary Program (Rioja-Spain and Verona-Italy)**

- Conducted groundbreaking research on controlling *Brettanomyces* spoilage in wine, with potential commercial impact.
- Represented the ARC Training Centre for Innovative Wine Production and the University of Adelaide, supported by industry partners Pernod-Ricard Winemakers, VAF MEMSTAR, and the Australian Wine Research Institute.
- Presented research at the II International Congress on Grapevine and Wine Sciences (2ICGWS) in Rioja, Spain, through oral and poster presentations.
- Collaborated with the University of Verona, presenting research to winemaking students and seeking feedback from experienced winemakers.
- Explored sustainable winemaking practices in important wine regions, including Trento, Verona, Puglia, and Campania, presenting findings to wineries.
- Demonstrated science communication skills by presenting research in Spanish, English, and Italian to diverse audiences, including researchers, students, winemakers, and stakeholders in the wine industry.
- Extended knowledge dissemination to institutions such as ICSV in Rioja, University of Verona, University of Padova at Legnaro and Conegliano campuses, University of Sacro Cuore in Piacenza, University Federico II, Campus Agriculture in Campania, and Assoenologi Association in Italy.
- **Successfully communicated complex scientific concepts to varied audiences, highlighting adaptability and effective communication skills.**

work within constantly changing priorities

- Time management
- Teamwork and collaboration
- Problem-solving and critical thinking
- Public speaking
- Industry engagement
- Literature Review and Research Synthesis
- Microbiological techniques and wine analysis
- Effective leadership skills
- Writing reports
- Data collection and analysis
- Active listening
- Patience and empathy
- Positive attitude
- Group tutoring
- Workflow and Project management

- Utilized social media platforms such as LinkedIn and Instagram to share real-time updates and experiences as the Great Wine Capitals Bursary recipient.

- Showcased the significance of the research journey, science communication skills, and collaborations through engaging posts and updates.

**- Built an online presence by documenting milestones, presentations, and interactions with diverse audiences in Spanish, English, and Italian.**

- Demonstrated a proactive approach to science communication, fostering transparency and engagement with a global audience.

- Effectively communicated the impact of the research on controlling *Brettanomyces* spoilage in wine, creating awareness within the wine industry community.

- Enhanced personal and professional brand by leveraging social media platforms for storytelling and networking.

- Strengthened connections within the industry and academia through online engagement, contributing to a broader community of knowledge sharing.

July 2023-November 2023

**Academic staff member of Viticultural Science Lecture | the University of Adelaide-School of Agriculture, Food & Wine**

- Assisted in delivering advanced Viticultural Science II course, covering the grapevine life cycle with a focus on key production phases.

- Facilitated lectures, practical sessions, and workshops, enhancing students' understanding of viticultural concepts.

- Provided one-on-one guidance and support to students for their grapevine physiology and anatomy projects.

- Emphasized teamwork and effective communication to create a collaborative learning environment.

- Developed strong communication skills, subject matter expertise, and project management abilities.

My experience as a Viticultural Science Demonstrator is fueling my passion for viticulture and honing my pedagogical skills, contributing to the growth of future viticultural experts.

July 2023-November 2023

**Academic staff member of Sensory Studies Lecture | the University of Adelaide-School of Agriculture, Food & Wine**

- Delivered a scientifically grounded course on sensory evaluation and its importance in winemaking.

- Facilitated engaging lectures and practical programs to develop students' sensory assessment skills.

- Guided students in recognizing wine faults and understanding aroma and flavor components.

- Encouraged interdisciplinary understanding of wine characteristics and market dynamics.

- Developed students' communication, analytical thinking, and wine knowledge.



As a Sensory Studies Demonstrator, I'm contributing to students' professional growth in wine tasting and evaluation, fostering their sensory assessment skills and deepening their understanding of the intricacies of winemaking.

March 2023-June 2023

**Academic staff member of Wine Microbiology Lecture | the University of Adelaide-School of Agriculture, Food & Wine**

- responsible for supporting the delivery of practical sessions in wine microbiology for students studying wine-related courses.
- design and prepare practical classes, demonstrating practical techniques to students, and ensuring that students can apply theoretical knowledge to practical tasks.
- preparation of samples and media, inoculation of microbial cultures, monitoring of microbial growth and fermentation, analysis of wine quality parameters, and use of microscopy and another laboratory equipment.
- responsible for maintaining laboratory safety and hygiene standards, and ensuring that equipment and facilities are properly cleaned and maintained.
- assist with the marking of practical reports and assignments, providing feedback to students, and contributing to the development of new laboratory exercises and practical classes.

February-July 2021

**Cellar Door Host Primo Estate | McLaren Vale, SA**

- Engage with customers to provide each individual with a personalized experience while giving background information about the wine, the winery, and its estate vineyard.

November 2020 - January 2021

**Cellar Door Host Saint Clair Family Estate | Blenheim, New Zealand**

- tastings and food pairing for tourists and winemaking students, with a focus on delivering an exceptional guest experience.

February 2020 - June 2020

**Laboratory Technician Indevin | Blenheim, New Zealand**

- Operate laboratory instruments such as an auto-titrator (Tiamo), refractometer, balances, and foss integrator (WineScan). - Conduct highly-accurate juice, ferment, wine, and post-production lab analysis and provide clearly presented data to stakeholders
- Continuous monitoring of yeast culture by using the Oculyze App for measurement of the yeast concentration and viability.
- Acquired skills and achieved objectives: Ability to manage a team- Strategic thinker- Ability to apply mathematical skills for preparing and verifying analysis with strong attention to detail-Capacity to independently prepare analysis with a high degree of accuracy and within an established deadline.

September 2019 - January 2020

**Cellar Door Attendant National Wine Centre | Adelaide, SA**

- Quickly mastered all aspects of the food, wine, and bar menus to guide each guest through their own unique dining experience based on individual taste preferences

February 2019 - July 2019

**Laboratory Manager H.R. WINE SCIENCE LABORATORY, Univ. of Adelaide | Adelaide, SA**

- Training Level 3 Laboratory: DMA-Glass Chem-ChemWell 2910-Alcolyzer Wine- Mettler Toledo T50 Autotitrator-Guava EasyCyte 12HT, Flow Cytometer

- Strong knowledge of lab equipment, accuracy, attention to detail, teamwork, analytical skills and interpreting data.
- Ability to perform analyses in an accurate and timely manner

February 2019 - May 2019

**Tutor Laboratory of Viticulture and Oenology University of Adelaide** | Adelaide, SA

- As a laboratory tutor, I carried out practical demonstrations of the use of oenological laboratory equipment.
- I promoted practical learning, where students could perform different oenological analyses, allowing the development of their skills to collect, analyze, interpret and present findings and data. In addition to putting into practice personal skills such as problem solving, teamwork, observation and monitoring protocols.
- I encouraged the students to organize themselves in teams to achieve effective and safe work in the laboratory

September 2018 - November 2018

**Assistant Winemaker- Laboratory Technician Faustino Winery** | La Rioja, Spain

- Analysis of the content of phenolic compounds in wines using GC / MS
- Taste and evaluate wines and blends, to guarantee that bottles meet lab analysis and tasting standards.
- Assist in supervising all daily cellar operations, including harvest, barrels, bottling preparation, sanitation, and cellar organization and cleanliness.

June 2018 - June 2018

**Master Internship Faustino Winery** | La Rioja, Spain

- Development of my final thesis project: Potassium poliaspartate: an innovative alternative for the stabilization of wines
- Experimental design
- Conduct research on the use of KPA to obtain stable wines over time
- Acquired skills and achieved objectives:
  - Teamwork
  - Development of analytical and research skills
  - Application of new wine Technologies

January 2018 - June 2018

**Sensory Laboratory Technician (Research Assistant) Basque Country University** | Basque Country, Spain

- Strong knowledge of the Sensory Information Management System to process and record client testing data.
- Gained experience with the different existing tests for the evaluation of the preferences of the consumers (CATA, RATA, NAPPING, etc.)

March 2017 - June 2017

**Junior Winemaker, Research Assistant Trapiche Winery** | Mendoza, Argentina

- Treatments in the vineyards of the grapes from Uco and Pedernal Valley, Altamira (Mendoza, Argentina) followed by several micro vinifications to extend the results on a large scale.
- Analysis of different variables in the vineyard, considering different vineyard parcels subjected to three treatments with different intensity.

January 2017 - March 2017

**Vintage Assistant Winemaker SARONSBURG WINERY** | Tulbagh, South Africa

- Provide winemaking technical support to the Winemaker and production staff.
- Supervise grape receiving, crushing, pressing and wine production



operations during harvest.

- Major oenological analysis performed in the laboratory (free and total acidity, free and total SO<sub>2</sub>, degree Balling, pH, Fehling (method for sugars).
- Style of wines produced: white, Rose, red and sparkling with cap Classique method.

September 2016 - November 2016

**Vintage Assistant Winemaker DE SANCTIS WINERY** | Rome, Italy

- Quality control of grapes for the vinification. Cellar operations, temperature control and fermentation.
- Taste and evaluate wines and blends, to guarantee that bottles meet lab analysis and tasting standards.
- Assist in educational tastings and tours in the winery.

March 2016 - June 2016

**Junior Winemaker-Undergraduate Research Assistant Trapiche Winery** | Mendoza, Argentina

- Conducted lab and field work to collect and prepare grape samples.
- Supported principal investigators during research into Viticulture study.
- Processed data and generated reports distributing to appropriate team members.
- Designed research and experimental studies, executing research techniques, tests and assays.

August 2015 - November 2015

**Laboratory Manager Quality-Enology Department Septima Winery** | Mendoza, Argentina

- Comply with all OH&S policies and procedures.
- Oversee the implementation and practice of laboratory programs and Food Safety and Laboratory Quality procedures. - Issue Laboratory Certificate of Analysis as per Export department and Customer requirements.
- Ensure accurate transcription of data from workbooks, worksheets etc., to Laboratory computer database.

**Vintage Assistant Winemaker Trapiche Winery** | Mendoza, Argentina

- Spectrophotometric analysis of colour with the 'Perseo' machine and colour extraction by ultrasound.
- Provide winemaking technical support to the Winemaker and production staff.
- Supervise grape receiving, crushing, pressing and wine production operations during harvest.
- Participate in wine tasting at all stages throughout the winemaking process and be responsible for conducting the evaluation and recommendation of treatments.
- Write work orders for all production-related tasks from harvest to bottling. Addition of selected yeasts and controlled fermentation.

February 2014 - May 2015

**Vintage Assistant Winemaker Trapiche Winery** | Mendoza, Argentina

- Work as a team with Winemakers on all blends to ensure wine profiles are being adequately filled and bottling requirements are met on time.
  - Data collection for the construction of the maturation curve of grapes.
  - Evaluation of the quality of the grapes upon arrival in the cellar.
  - Analysis of musts (TA, pH, sugars).
  - In vitro culture of indigenous yeasts with the observation of the colonies and counting cells.
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## EDUCATION

February 2021

**PhD Student at the University of Adelaide-School of Agriculture, Food & Wine** | Adelaide, SA

- Project: **Alternatives to sulfur dioxide for controlling *Brettanomyces* spoilage in wine**

September 2018

**Master of Science** | Master in Innovative Oenology  
The University of Basque Country, Basque Country, Spain

- Thesis: Potassium Polyaspartate, An Innovative Alternative for Stabilizing Wines

September 2017

**Bachelor of Science** | Bachelor's Degree: Enology, Fruit and Horticulture  
Catholic University of Cuyo, Argentina

- Thesis: FRUIT PRESERVED IN FRUIT JUICE

May 2014

**Bachelor of Science** | Bachelor's Degree in Food Sciences  
Catholic University of Cuyo, Argentina

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## Other Activities and References

**Principal PhD supervisor: Dr Paul Grbin**  
paul.grbin@adelaide.edu.au

**Volunteer AgCommunicators (ambassador) Belinda Cay:**  
belinda@agcommunicators.com.au

**Wine Industry Mentor Program 2021, mentor Tony Robinson**  
tony.robinson@awri.com.au

**Industry Mentoring Network in STEM (IMNIS) program 2022-2023,**  
mentor Mark Krstic mark.krstic@awri.com.au

**Academic staff member of Wine Microbiology Lecture | the University of Adelaide- Supervisor Dr Chris Ford**  
christopher.ford@adelaide.edu.au

**Academic staff member of Viticultural Science Lecture| the University of Adelaide- Supervisor Dr Vinay Pagay**  
vinay.pagay@adelaide.edu.au

**Academic staff member of Sensory Studies Lecture | the University of Adelaide-Supervisor Dr Sue Bastian**  
sue.bastian@adelaide.edu.au

**Recipient of the Great Wine Capitals Outbound Knowledge Exchange Bursary Program (Rioja-Spain and Verona-Italy)**

**Supervisor in Rioja: Dr Maria Pilar Saenz Navajas mpsaenz@icvv.es**  
**Supervisor in Italy: Prof Angelita Gambuti angelita.gambuti@unina.it**