### **University Academic Curriculum Vitae**

#### Personal information **Gavin DULEY**

### **Education since** leaving school

- 2007, Bachelor of Science(Honours), Systematic Botany, University of New England, Armidale, NSW, Australia.
- 2010, Graduate Diploma in Oenology, University of Adelaide, Adelaide, SA, Australia.
- 2016, Graduate Diploma in Teaching English to Speakers of Other Languages, Griffith University, Brisbane, Qld, Australia.

### **Present appointment**

- 2020, Master of Philosophy in Oenology, University of Adelaide, Adelaide, SA, Australia.
- 2020, WSET Level 3 in Wines, Wine & Spirits Education Trust, London, UK / Bacchus Academy, Melbourne, VIC, Australia.
- 2025, PhD in Food Science and Food Technology, Free University of Bozen-Bolzano, Bolzano, BZ, Italy.

### **Professional** experience

- Teaching Assistant
- January 2022 to present
- Teaching Collaborator (Collaboratore didattico) at postgraduate
- Free University of Bozen-Bolzano, Bolzano, BZ, Italy
- Assisted my supervisor and co-supervisor with laboratory-based practical exercises for coursework students

Chronological list of all previous employments (each with job title, starting and finishing dates, level, employer, responsibilities)

From / to	Job title	Name of academic Institution	Academic level	responsibilities
2017- 2021	Freelance Academic Copy- Editor	Freelance	N/A	Copy editing of scientific manuscripts
2020- 2021	English language tutor	Minjiang University/China Liberal (Beijing) Education Technology, China	English Language Instructor	Online oral English tutor, taught English speaking and listening to undergraduate students
2017- 2019	Volunteer English tutor	TAFE Queensland, Australia	N/A	Acted as a volunteer classroom assistant in English language classes
2011- 2012	Cellar hand	Heritage Estate, Qld, Australia	N/A	Assisted the winemaker with winemaking tasks during harvest
2011	Stagiaire	Remoissenet Père et Fils/CFPPA Beaune, France	N/A	Assisted with winemaking tasks during harvest
2010	Cellar hand	Furleigh Estate, Dorset, UK	N/A	Assisted the winemaker with winemaking tasks during harvest
2008	Scientific Assistant	Queensland Herbarium, Queensland Environmental Protection Agency, Brisbane, Australia	N/A	Mounting/databasing herbarium specimens
2008- 2009	Volunteer	Queensland Herbarium, Queensland Environmental Protection Agency, Brisbane, Australia	N/A	Taxonomic identification of plant specimens

2006-	Student	Mary White College,	N/A	Provided technical
2007	IT Officer	University of New		support to staff &
		England, Australia		students, maintained
				college computer lab
				and staff computers.

## Research and scholarships

- Currently completing my PhD, which primarily looking at wine production from disease resistant hybrid grapes in South Tyrol. I also studied the impact of ultrasound treatment on red wine and the distinctiveness of Gewürztraminer vineyards in Tramin, South Tyrol.
- My MPhil examined the impact of climate change on Pinot noir in South Australia
- · Research grants

Date granted	Award Holder(s)	Funding Body	Title	Amount received
2022	Gavin Duley	Ministero dell'Università e della Ricerca	PON (Programma Operativo Nazionale)	
2013	Gavin Duley	Wine Australia	Wine Australia scholarship	
2013	Gavin Duley	Faculty of Sciences scholarship	University of Adelaide	

### **Publications**

- *Duley, G.*, Ceci, A.T., Darnal, A., Longo, E., Martín-García, B., Boselli, E. **(submitted)**. Chemical and sensory properties of red wines produced from disease resistant hybrid grape cultivars in South Tyrol. Accepted publications
- *Duley, G.*, Poggesi, S., Longhi, L., Longo, E., Boselli, E., 2024. How does the application of ultrasound energy influence the ageing of a bottled red wine? *Applied Food Research* 4, 100540. <a href="https://doi.org/10.1016/j.afres.2024.100540">https://doi.org/10.1016/j.afres.2024.100540</a>
- (\*) Duley, G., Ferretti, C.G., Morozova, K., Longo, E., Imperiale, S., Ding, Y., Poggesi, S., Scampicchio, M, Boselli, E., 2024. How distinctive are 'Gewürztraminer' vineyard terroirs in South Tyrol for wine production? A metabolomics-based approach. *Journal of Agriculture* and Food Research 18. https://doi.org/10.1016/j.jafr.2024.101298
- (\*) Duley, G., Ceci, A.T., Longo, E., Boselli, E., 2023. Oenological potential of wines produced from disease-resistant grape cultivars. Comprehensive Reviews in Food Science and Food Safety 22. https://doi.org/10.1111/1541-4337.13155
- Duley, G., Boselli, E., 2023. Can climate change impact Pinot Noir in South Australia? And what can we do about it? Wine & Viticulture Journal 38.
- *Duley, G.*, Boselli, E., 2022. Mutual plant-fungi symbiosis compromised by fungicide use (Research Highlight). *Commun Biol* 5, 1069. https://doi.org/10.1038/s42003-022-04029-w
- (\*) *Duley, G.P.*, 2021. The impact of temperature on 'Pinot Noir' berry and wine quality in a steeply sloping cool climate vineyard in South Australia. *Vitis* 60, 169–178. <a href="https://doi.org/10.5073/vitis.2021.60.169-178">https://doi.org/10.5073/vitis.2021.60.169-178</a>
- (\*) Duley, G.P., Dujourdy, L., Klein, S., Werwein, A., Spartz, C., Gougeon, R.D., Taylor, D.K., 2021. Regionality in Australian Pinot Noir wines: a study on the use of NMR and ICP-MS on commercial wines. Food Chemistry 340. https://doi.org/10.1016/j.foodchem.2020.127906

Duley, G.P., 2020. A study of regionality in Australian Pinot noir wines demonstrates that NMR and ICP-MS could be used to detect wine fraud. Ciência & Vinho. URL <a href="https://www.ciencia-e-vinho.com/2020/11/22/a-study-of-regionality-in-australian-pinot-noir-wines-demonstrates-that-nmr-and-icp-ms-could-be-used-to-detect-wine-fraud/">https://www.ciencia-e-vinho.com/2020/11/22/a-study-of-regionality-in-australian-pinot-noir-wines-demonstrates-that-nmr-and-icp-ms-could-be-used-to-detect-wine-fraud/</a>

Duley, G.P., *Duley, J.A.*, 2004. Comment on "History and Environmental Impact of Mining Activity in Celtic Aeduan Territory Recorded in a Peat Bog (Morvan, France)." *Environ. Sci. Technol.* 38, 2496–2496. https://doi.org/10.1021/es049865t

#### **Further data**

2024: 45th World Congress of Vine and Wine, OIV, Dijon, France. International conference. Presented a poster on a joint research project on disease resistant hybrid (PIWI) grape cultivars.

2024: 28th Workshop on the Developments in the Italian PhD research on Food Science, Technology, and Biotechnology, Università di Catania, Catania, Sicily, Italy. National conference. Gave on oral presentation on my PhD research.

2023: 6th International Mass Spectrometry School, International Mass Spectrometry Foundation, Sardinia, Italy. International school. Presented a poster.

2023: 3rd World Science & Wine Congress, University of Porto, Porto, Portugal. International conference. Gave an oral presentation on a joint research project on disease resistant hybrid (PIWI) grape cultivars.

2023: OenoMacrowine (Oeno Congress & Macrowine Conference), Université de Bordeaux, Bordeaux, France. International conference. Presented a poster.

2022: TerClim (14th International Terroir Congress & 2nd ClimWine Symposium), Université de Bordeaux, Bordeaux, France. International conference. Presented a poster on a research project I am collaborating with at an international conference.

2022: 5th Université de Bourgogne Wine Active Compounds, Dijon, France. International conference. Presented a poster on my PhD research at an international conference.

### Statement of interest

My expertise in oenology and oenological analytical techniques, including GCxGC-MS and LC-MS, will support the project's objective of developing de-alcoholised wines with improved consumer acceptability. My PhD research on disease-resistant hybrid grape cultivars has provided extensive experience in chemical profiling, sensory analysis, and quantitative data interpretation, which align directly with the project's focus. Additionally, my interdisciplinary collaborations with academic and industry partners demonstrate my ability to contribute effectively to applied research initiatives. I aim to further UniBZ's broader mission by advancing innovation and knowledge transfer in food science and oenology while delivering impactful results for this project.

# Language competence

English C2 (mother tongue) French A2 (self-assessed) Italian A1 (self-assessed) German A1 (self-assessed)