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**PARTICIPANT INFORMATION SHEET**

**PROJECT TITLE: Managing and Understanding Berry Heterogeneity**

**HUMAN RESEARCH ETHICS COMMITTEE APPROVAL NUMBER: H-2018-267**

**PRINCIPAL INVESTIGATOR: Dr Sue Bastian**

**STUDENT RESEARCHER: Sarah Irwin, Judith Unterkofler**

Dear Participant,

You are invited to participate in the research project described below.

**What is the project about?**

The aim is to assess the impact of elevated temperature on cell death and berry shrivel on Shiraz grapes. The impact of rootstock and orientation of bunches was also looked at to alter the degree of cell death in each.  We will be looking at the impact berry shrivel has on the flavour and aroma of the 18 Shiraz wines.

**Who is undertaking the project?**

This project is being conducted by Sarah Irwin and Judith Unterkofler, under the supervision of Dr Sue Bastian, Dr Stephen Tyerman and Dr Lukas Danner. This project is funded by Wine Australia.

**Why am I being invited to participate?**

You are being invited as you met the inclusion criteria, which includes residing in Australia, being over 18 years of age, having consumed red wine at least once in the last month, and being committed to the tasting schedule.

**What am I being invited to do?**

You will be asked to undertake rate-all-that-apply (RATA) sensory evaluation, prior to which demographic questions will be asked in a survey followed by the evaluation of wine samples for the presence and intensity of aroma, flavour and mouthfeel attributes. Responses will be recorded using RedJade software. The session will take place within a mutually agreeable time window (e.g., between 11 am and 5pm) in the sensory analysis booths situated in the Wine Innovation Central Building Level 4, Waite Campus (Urrbrae). You will be required to attend both Session 1 and 2 to receive your $30 gift voucher.

**How much time will my involvement in the project take?**

RATA sessions usually take 35 to 40-minutes. You will be asked to attend two sessions scheduled over a fortnight. Before the wine assessment, you will be required to answer a short survey that will take approximately 5 minutes to complete.

**Are there any risks associated with participating in this project?**

There are no foreseeable side effects, emotional distress or discomforts associated with participating in this project. All samples will be hygienically prepared with a high standard of food/beverage handling and you will be instructed to expectorate the tasted wines.

Potential risk - Consumption of alcohol and driving or working. Breath testers will be available after each session and participants are encouraged to use them before driving a vehicle or returning to work.

Potential burden - Time commitment required to participate in the sensory testing

In the unlikely event that participants experience any adverse event, contact the Principal Investigator or HREC via the contact information provided.

**What are the potential benefits of the research project?**

The knowledge gained from this project may assist the wine industry in understanding the impact of elevated temperture on wine sensory characters and wine quality. Participants will be given a $30 gift voucher on completion of the second session.

**Can I withdraw from the project?**

Participation in this project is completely voluntary. If you agree to participate, you can withdraw from the study anytime up until you submit the online survey as this information is non-identifiable.   
Non-participation or withdrawal will not affect your relationship with the University.

-For University of Adelaide students: Participation, non-participation, or withdrawal will not affect your ongoing studies or relationship with The University of Adelaide.

-For University of Adelaide staff: Participation, non-participation, or withdrawal will not affect your employment at The University of Adelaide.\*\*

-For participants not affiliated with The University of Adelaide: Participation, non-participation, or withdrawal will not affect your relationship(s) with the research team.

\*\* Please note that employees of the University of Adelaide are not eligible for the gift voucher.

**What will happen to my information?**

Identifiable data present on the signed Consent Form will be stored in hardcopy in a locked filing cabinet, and demographic and sensory data will be non-identifiable and stored electronically with password access and in securely stored laboratory notebooks, according to the University policy for data storage. Data will be stored for a minimum period of 5 years according to section 2.1 of the Australian Code for the Responsible Conduct of Research.

The outcomes are intended to be made publicly accessible by publishing aggregated results of the project in a peer-reviewed journal, and by being presented to researchers within the School of Agriculture, Food and Wine or at an academic conference. Anonymity/confidentiality of participants and their data will be guaranteed and no individual will be identified by name in any publication or presentation. You will not receive any unwanted communication from any third party as a result of your attendance.

Feedback on overall panel results will be provided but it is unlikely that participants will have access to drafts prepared for publication. The researchers may provide feedback to an individual participant upon request if no subsequent trials would be undertaken and there is no risk of creating bias for future trials in this project.

Data may be reused for future projects that are closely related or in the same general area of research as the original study with the same provisions for anonymity/confidentiality of data and use of only non-identifiable data in public forums.

Information will only be used as described in this participant information sheet and it will only be disclosed according to the consent provided, except as required by law.

**Who do I contact if I have questions about the project?**

Primary contact: Dr Sue Bastian, Associate Professor in Oenology and Sensory Studies

Phone: (08) 8313 6647; Email: [sue.bastian@adelaide.edu.au](mailto:sue.bastian@adelaide.edu.au)

Other contacts: Sarah Irwin

Phone 0439 999 380; Email: [sarah.irwin@adelaide.edu.au](mailto:sarah.irwin@adelaide.edu.au)

**What if I have a complaint or any concerns?**

The study has been approved by the Human Research Ethics Committee at the University of Adelaide (approval number H-2018-267). This research project will be conducted according to the NHMRC National Statement on Ethical Conduct in Human Research 2007 (Updated 2018). If you have questions or problems associated with the practical aspects of your participation in the project, or wish to raise a concern or complaint about the project, then you should consult the Principal Investigator. If you wish to speak with an independent person regarding concerns or a complaint, the University’s policies on research involving human participants, or your rights as a participant, please contact the Human Research Ethics Committee’s Secretariat on:

Phone: +61 8 8313 6028

Email: [hrec@adelaide.edu.au](mailto:hrec@adelaide.edu.au)

Post: Level 4, Rundle Mall Plaza, 50 Rundle Mall, ADELAIDE SA 5000

Any complaint or concern will be treated in confidence and fully investigated. You will be informed of the outcome.

**If I want to participate, what do I do?**

If you wish to participate in this project, please express your interest by sending an email to Sarah Irwin ([sarah.irwin@adelaide.edu.au](mailto:sarah.irwin@adelaide.edu.au)). Depending on availability of the positions, you’ll be sent the available dates and location. You can then confirm your participation.

Yours sincerely,

Sarah Irwin