

DR BELINDA KEMP

VITICULTURE & OENOLOGY

CONTACT

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QUALIFICATIONS

Postgraduate Certificate (PGCE) in Teaching & Learning in HE

University of Brighton, UK
2012

Ph.D. Viticulture and Oenology

Lincoln University, Canterbury, New Zealand
2010

First Class BSc (Hons) Viticulture & Oenology

University of Brighton
2006

Wine and Spirits Education Trust (WSET) Level 3.

Plumpton College.
2003

INVENTIONS

Patent granted in 2023. Co-inventor of the industrial design of the Virtual Reality (VR) wine glass. Patent Application Number: 29/736010. United States Patent D1003664.

2013-2022: Co-PI for **TanninAlert**, launched in October 2022. An online tool for Ontario winemakers to identify their skin, and seed tannin concentrations in the main six red grape varieties.

EMPLOYMENT HISTORY

Group Leader of Viticulture and Oenology

Wine Innovation Centre, Niab, Kent. | April 2023-June 2026

- Equipped the research winery with state-of-the-art winemaking equipment for the research winemaking as well as the wet chemistry laboratory.
- Managed the research winemaking facility including acting as laboratory manager for all grapes, juice and wine analysis for viticulture and oenological projects and short-term trials.
- Developed experimental designs for vineyard and winemaking trials, produced research winemaking protocols specific to each project, SOPs, and conducted laboratory analyses for each project.
- Line managed staff, trained technicians in data collection and data analysis and taught grapevine physiology to technicians.
- Applied for research grants and carried out viticulture and oenology projects.
- Delivered projects on
 - Bacteria for malic acid reduction
 - Chitosan sprays
 - Cover crops effects on grape juice quality
 - Satellite imagery for disease identification
- Supervised of postgraduate viticulture students
- Established and maintained collaborative relationships with UK wineries, vineyard managers, and vineyard/winery suppliers.
- Established scientific research clubs for vineyard managers and winemakers to disseminate project results and share ideas and collaborations.
- Represented Niab on the WineGB R&D committee and the UK on the International Organisation of Vine & Wine (OIV) as a Defra-appointed wine expert on the Defra National Advisory Panel.

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MEMBERSHIPS AND COMMITTEES

Current

- Vice President of the International Organisation for Vine and Wine (OIV) Microbiology Expert Group (*March 2025*)
- Committee Member. Engineering in Wine Production (Eng2Wine), Portugal. (*2024*)
- National Advisory Panel member, UK Technical Expert at the International Organisation for Vine and Wine (OIV). (*2023*)
- Committee member, Wines of Great Britain (WineGB) Research & Development Committee. (*2021*)

Past

- Member of the Faculty Research Council (fResC), Brock University, Ontario, Canada. (*2020- 2022*)
- Scientific Committee member, Enoforum Virtual Conference, Italy. 23rd-25th February 2021 – 13th – 17th March 2023. (*2020-2021*)
- Scientific Committee member, XIIIth International Terroir Congress, November 15-20, 2021. Adelaide University, Australia. (*2019-2021.*)
- Chair of the Academic Committee, the Science Communication committee and Oenology committee and delivery of the International Cool Climate Wine Symposium (ICCWS) 2022. Brock University, Ontario, Canada. (*2016-2022*).

Journal roles

2025-present: Associate Editor of the Australian Journal of Grape and Wine Research.

2016-2022: Viticulture & Oenology Editor, Journal of Wine Research, Taylor and Francis Online.

Reviewer

Scientific Committee for the Special Issue OENO One / Macrowine 2025

EMPLOYMENT HISTORY

Principal Scientist in Oenology | Promotion

Cool Climate Oenology and Viticulture Institute (CCOVI), Brock University, Ontario, Canada. | October 2022 – March 2023

Senior Scientist in Oenology

CCOVI, Brock University. Adjunct Professor, Dept. of Biological Sciences, Faculty of Mathematics and Sciences, Brock University, Ontario, Canada | July 2013- October 2022

- Scientific research primarily in oenology, but also viticulture
- Outreach and knowledge transfer to Canadian winemakers and grape growers
- Secured grant funding for sparkling, red, and appassimento wine research from Canadian National Science and Engineering Research Council (NSERC), Ontario Grape & Wine Research Inc (OGWRI), Ontario Centre of Excellence (OCE) and provincial and federal grants
- Founded the “Fizz Club” annual outreach event in 2013, focusing on sparkling wine chemistry during production and the science of wine ageing
 - Grew the event from 36 sparkling winemakers to over 180 attendees from across Canada within three years
 - Challenges and topics established during Fizz Club events directly influenced research programme topics
- Further responsibilities included postgraduate supervision, publishing peer-reviewed papers, representing CCOVI on industry committees, and collaborations with colleagues in a range of projects

Wine Lecturer

Plumpton College, East Sussex, UK. | Oct 2010-July 2013

- Module Leader/Lecturer for Grape Berry Development (including grape chemical composition, phenolics, flavour and aroma), Grapevine Biology, Research Methods, and Innovations in Wine Production for BSc (Hons) Viticulture and Oenology.
- Established the course-based MSc Viticulture and Oenology, which commenced in September 2014.

Assistant Harvest Winemaker

Palliser Estate Wines, Martinborough, New Zealand. Apr-May 2010

Interim Winemaker

Nyetimber Ltd, UK. June 2006-Feb 2007