



Prifysgol Cymru
Y Drindod Dewi Sant
University of Wales
Trinity Saint David

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1822 - 2022

Man Geni Addysg Uwch yng Nghymru
Where Higher Education Began in Wales



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An Introduction to Wine Autumn 2024 International Gastronomy Management

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Introduction to Wine



Content

- What IS WINE? Why does it taste the way it does?
- What makes one wine different to another?
- Growing grapes and making wine
- Grape varieties and types/styles of wine
- Deciphering labels (regions & grape varieties)
- Wine tasting and advising
- Wine service
- Storage & service
- Non-alcoholic beverages, Spirits and Cocktails
- Quiz

What is Wine?

An alcoholic beverage made from freshly picked grapes.

Fermentation:

yeast + sugar =

**alcohol and carbon dioxide
(Co₂)**



Factors

1. Climate
2. Grape varieties
3. Weather
4. Soil (and environment)
5. Viticulture/growing grapes
6. Vinification/Making the wine
7. Maturation/ageing the wine



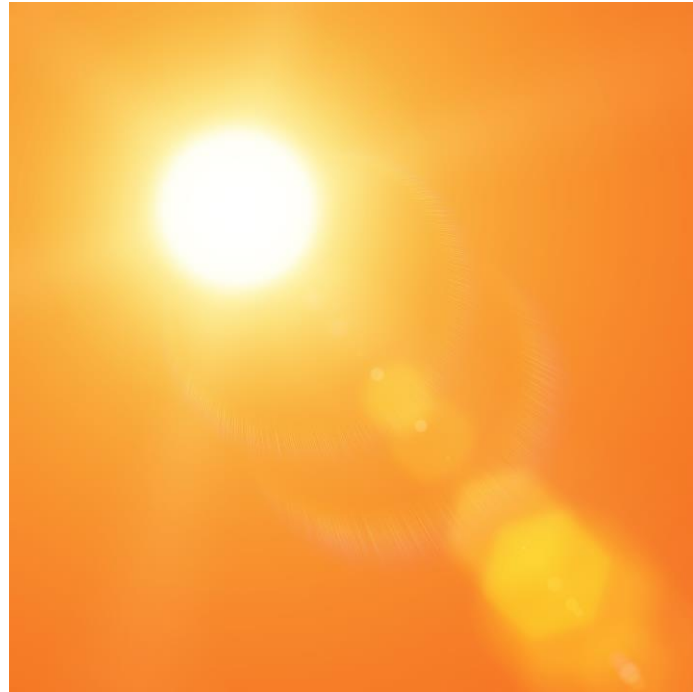
Why is Wine Different? Climate

Needed for grapes to ripen:

- Sunlight and warmth
- Water, nutrients and CO₂

When grapes ripen:

- Sugar levels rise
- Acid levels fall



Cool Climate

Cool Climate:

- Many white wines
- Higher in acidity
- Lower in alcohol
- Refreshing

Classic Areas:

Champagne

Germany

Wales



Warm Climate

Warm Climates:

- Mainly red
- Higher in alcohol
- Bold in flavour

Classic Areas:

Central Spain

Much of Australia



WSET 3 Minute Video re: Geography and Wine



Styles

White Wine

- White grapes (juice only)
- Sometimes red grapes

Rose

- Red grapes
- Less contact with the skins (pink colour)

Red Wine

- Red grapes
- Colour from the skins
- Tannin in the skins

What is tannin?



How Wine is Made

White wine

(sometimes red grapes)

Crush

Press

Ferment

Mature

Bottle

Red wine

Crush

Ferment

Press

Mature

Bottle

Dry, Medium and Sweet

Dry Wines are (Brut):

- Many wines
- Sugar is turned into alcohol

Medium Wines are:

- Usually white and rose

For Example:

White Zinfandel rose

How?

- Yeast is removed (one method)

Sweet Wines are:

- Some white wines
- They have very high levels of sugar

For Example:

Sauternes (sweet wine) and
Port (fortified)

Light, Medium and Full Bodied

Light Bodied is:

- Refreshing
- Easy to drink
- Weight in mouth is like skimmed milk or lemon juice

For Example:

Pinot Grigio

Medium Bodied is:

- Weightier in the mouth (like semi-skimmed milk or orange juice)
- Richer and sometimes oaked

Full Bodied is:

- Powerful, concentrated, big and bold (weight in mouth is like full milk or mango juice)
- Often Made from very ripe grapes
- Quite often oaked

For Example:

- Californian oaked Chardonnay
- Australian Shiraz

Other Considerations

Oak

- Contact with oak
- Vanilla, cedar
- Smooth texture

Tannin

- From red grape skins and oak
- Dries out gums and mouth
- Gives wine structure, ability to age and therefore complexity

Acidity

- From grape juice
- Mouth watering
- Balances sweetness



Principal Grape Varieties

White Grapes:

- Sauvignon Blanc
- Chardonnay
- Pinot Grigio

Red Grapes:

- Cabernet Sauvignon
- Merlot
- Syrah/Shiraz
- Pinot Noir
- Malbec



Sauvignon Blanc

- Citrus (lime, lemon) flavours
- Green fruit (apple) flavours
- Herbaceous (grassy, leafy) flavours
- Stone fruit and sometimes tropical fruit flavours (peach, pineapple)
- Usually light or medium bodied
- Typically has high acidity
- Mostly unoaked and youthful
- *SANCERRE & New Zealand



Chardonnay

Cool climate:

- Green apple and citrus fruit
- *CHABLIS (light or medium bodied)



Warm climate:

- Tropical fruit and often aged in oak
- Medium or full bodied



Pinot Grigio

- **Citrus**
- Lemon, apple and pear flavours
- Usually light bodied
- Refreshing (high acidity)
- Many from Italy

- **Pear and apple**



Cabernet Sauvignon

Black Fruit

- **Blackcurrant & black cherry flavours**
- Medium or full bodied
- Usually medium or high tannins
- Often aged in oak
- *BORDEAUX, California, Chile, Australia

Blackcurrant



Merlot

Red and Black Fruit

- Plum, strawberry & blackberry flavours
- Medium or full bodied
- Often referred to as being the softening grape
- Usually medium tannins
- Often aged in oak
- *BORDEAUX, California, Chile

Red Plum, Strawberry, Black Plum



Syrah/Shiraz

Black Fruit

- Blackberry & pepper flavours
- Often oak aged
- Usually medium or full bodied
- *Northern Rhone and Australia (Barossa)

Blackberry



Pinot Noir

Red Fruit

- Red cherry, strawberry and raspberry flavours
- High acidity
- Typically light or medium bodied
- *RED BURGUNDY & New Zealand

Red Cherry



MALBEC

Black Fruit

- Blackberry & black plum flavours
- Often full bodied
- Often aged in oak
- Malbec and steak!
- Argentina (Mendoza, Patagonia regions)

Oak Barrels



WSET 3 Minute Video re: Oak



SPARKLING WINES

Examples:

- Champagne
- Prosecco
- Cava
- Asti Spumante
- Others

Different methods



France, Regions and Grape Varieties

France

- SANCERRE – Sauvignon Blanc
- CHABLIS & White Burgundy - Chardonnay
- BORDEAUX – Cabernet Sauvignon & Merlot
- Red Burgundy – Pinot Noir

Regions



Deciphering Wine Labels

Regions in Europe

- 1.France: Loire, Champagne, Burgundy, Rhone, Bordeaux
- 2.Italy: Veneto, Tuscany (Chianti)
- 3.Germany: Mosel
- 4.Spain:Rioja

Regions outside of Europe

- 1.New Zealand: Marlborough
- 2.Australia: Barossa valley
- 3.California: Napa Valley
- 4.Argentina: Mendoza
- 5.Chile: Central Valley
- 6.South Africa: Stellenbosch

Wine Tasting

Sensory

- 1.Look
- 2.Smell
- 3.Taste

Appearance, Nose, Palate



Storing Wine

Conditions

- Constant cool temperature
- Store bottles on their side (if with a cork)
- Keep bottles away from strong light

Why?



Serving Wine

Different wines

Glassware:

- Red wine
- White wine
- Rosé wine
- Sparkling wine
- Fortified wine

Different glasses



Serving Wine by the Glass

Faults

Serving Wine by the Glass

- Wine should be bright
- No debris
- Smell fresh
- Opening a bottle of wine and a bottle of sparkling wine

Methods Used to Preserve Wine

- Vacuum systems
- Blanket systems

Checks



Service Temperatures

Optimum

- White wines (light to full bodied): 7 to 10 C
- Rose wine: 7 to 10 C
- Sparkling wines: 6 to 10 C
- Sweet wines: 6 to 8 C
- Red wines (light bodied): 13 C
- Red wines (medium to full bodied): 15 to 18 C

To show at best



The image features a dense, 3D-rendered field of question marks. Most of the question marks are a dark, charcoal grey color and are scattered across the frame, creating a textured, almost abstract background. In the center of the image, a single question mark stands out prominently. This central question mark is a vibrant, bright yellow color. It is slightly larger and more sharply defined than the others, giving it a focal point status. The lighting appears to come from the upper left, casting soft shadows and highlighting the three-dimensional nature of the symbols. The overall composition is centered and balanced, with the yellow question mark acting as the primary visual element.

Any questions?

QUIZ

Question time!

Check your knowledge!

Quiz!



NON-ALCOHOLIC BEVERAGES

Market trend

- There is an upwards trend towards drinking non-alcoholic beverages.
- Many smaller companies are leading the growth.
- Generation Z seem to be drinking less than previous generations.

Examples of non-alcoholic beverages

- Fever Tree range
- Alcohol free wine, beer, spirits
- Mocktails

SPIRITS

MAKING

- Distillation – the main aim is to concentrate the level of ethanol in the fermented alcoholic liquid.

POT STILL/COLUMN STILL



COCKTAILS

Glasses



Classic Cocktails

- Martini
- Manhattan
- Cuba Libre

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I look forward to seeing you soon.

If you have any questions in the meantime, please send an email from your student account.

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