

Produce, Provenance & Sourcing

BMGM4005

Week 1: Introduction to Produce, Provenance and Sourcing

Ben Chong

k.chong@uwtsd.ac.uk

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What is Wine?



Which is wine?

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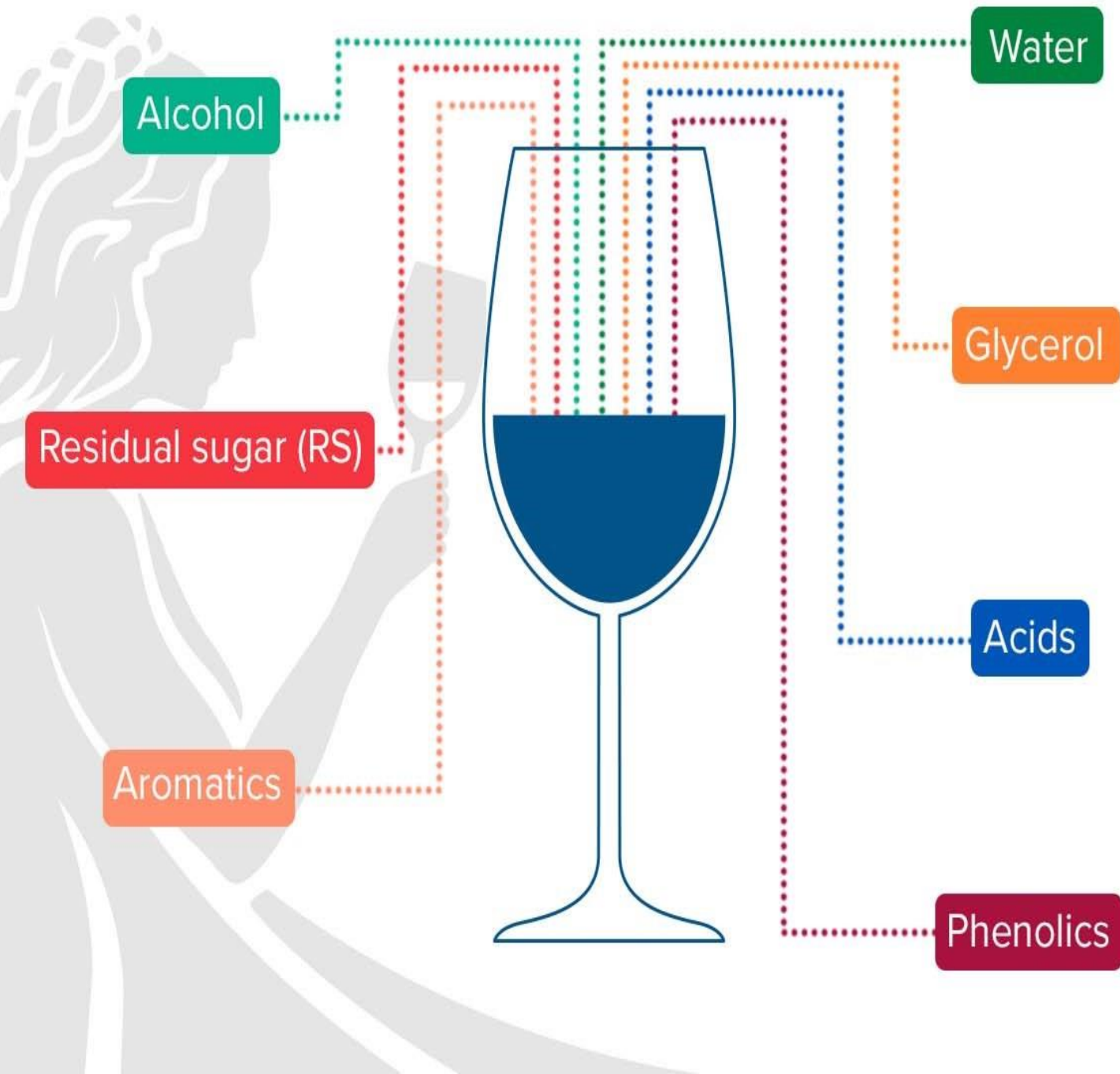


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According to WSET...
Wine is **fermented grape juice**

- Water
- Alcohol
- Residual sugar (RS)
- Glycerol
- Acids
- Aromatics
- Phenolics

Grape Varieties

- Do you know any grapes' name for wine?



Most common red grape variety

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



Most common white grape variety

- Sauvignon Blanc
- Chardonnay
- Semillon
- Riesling
- Trebbiano Toscano
- Gewurztraminer
- Airen



Different Types of Wine

- Still Wine
- Sparkling Wine
- Fortified Wine



Still Wine

- Red
- White
- Rosé



Red Wine

- Made from black grapes
- Deeper red colour and mouth-drying 'tannins



White Wine

- Typically made from white grape
- Pale lemon colour, but some look deeper in colour and more goldens



Rosé Wine

- Typically made from black grapes
- Paler pink colour, fresh and fruity,



Sparkling Wine

- Champagne
- Prosecco
- Cava

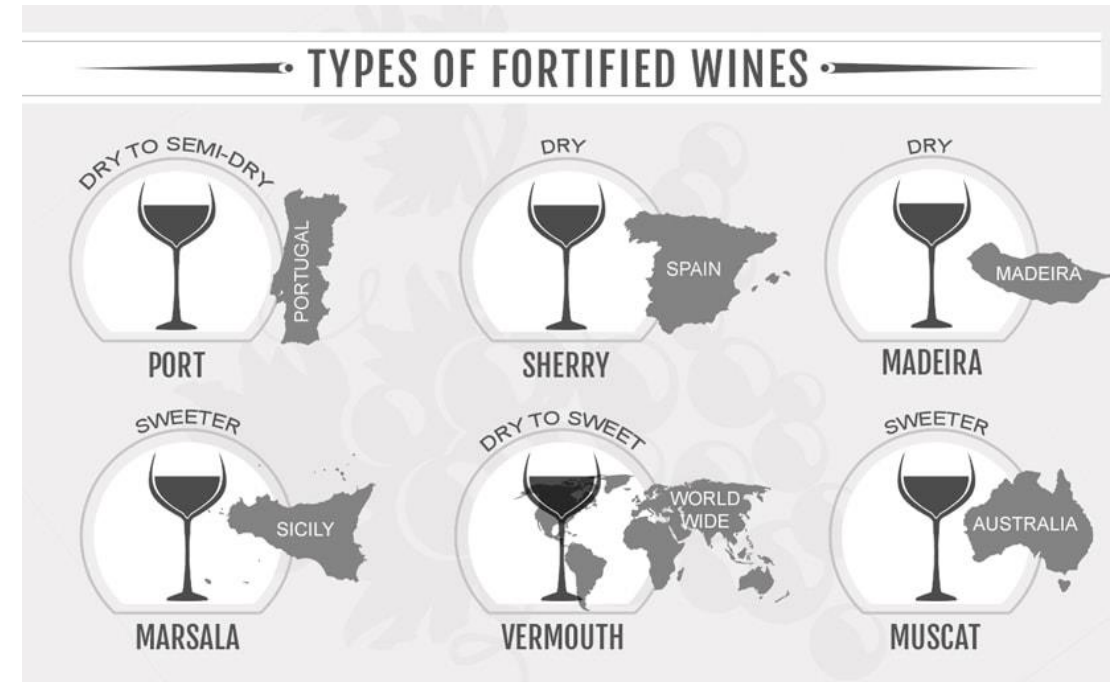


Difference between Champagne, Cava and Prosecco

- Prosecco: tends to be lighter; very fresh, super-fragrant, typically fruity and flowery
- Cava: tend to be lighter to medium with citrus notes and hints of pear or quince, but more savory, mineral flavors and less fruity sweetness.
- Champagne: different maker have different style, with citrus or mature apple flavors and **yeasty.**

Fortified Wine

- Port
- Sherry



Port Wine

- Portugal
- Mostly Sweet



Sherry Wine

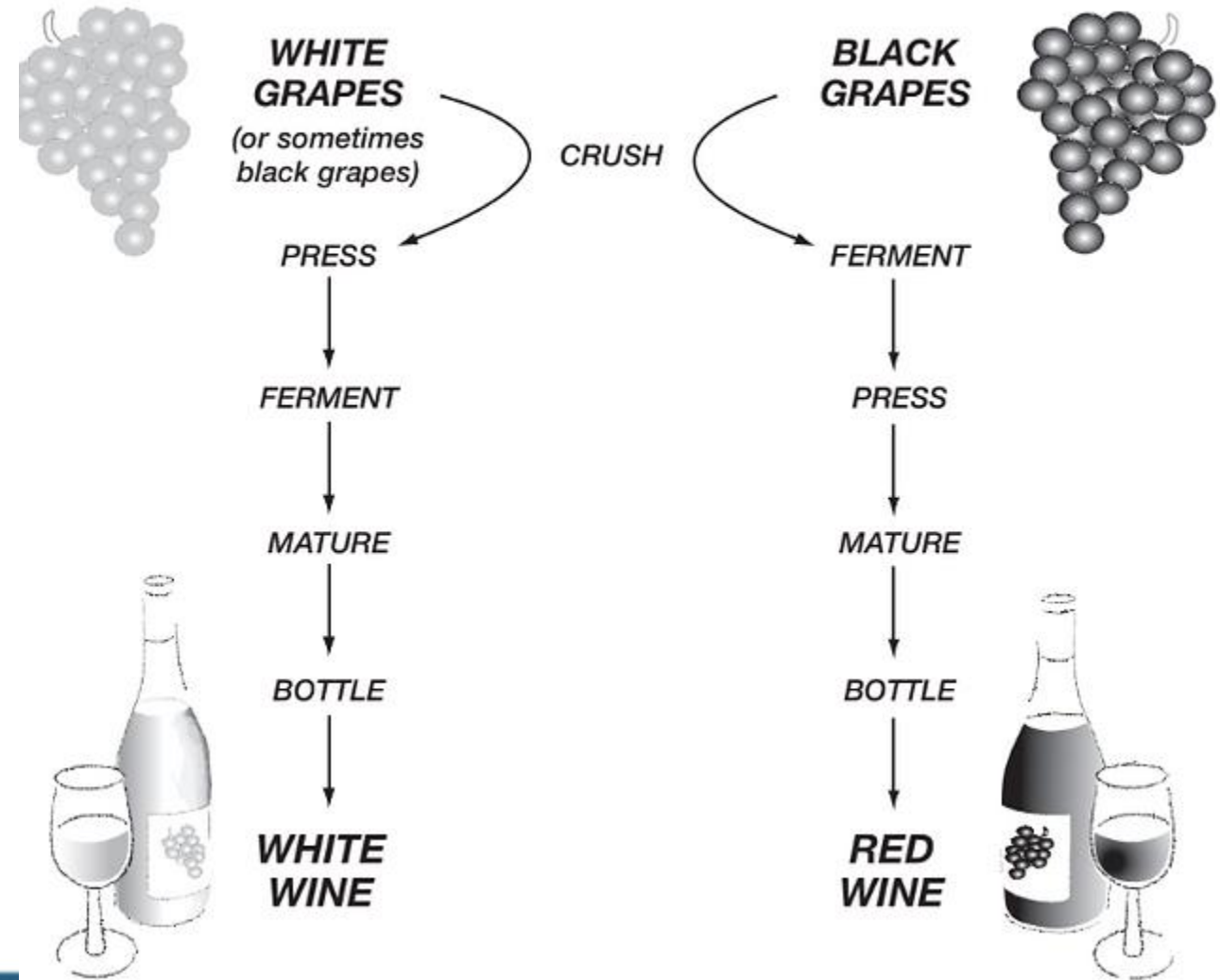
- Spain
- Mostly dry
- Variety taste with very fresh and fruity, while others have intense savoury and nutty flavours



Wine Production

1. Harvesting
2. de-stemming
3. Crushing
4. First fermentation
5. Maturation (Second fermentation)
6. Clarification
7. Bottling

THE WINEMAKING PROCESS



Vineyard

Have you been to
Vineyard?





WORLD'S BEST VINEYARDS 2023

THE
WINE
TRAVELER

WINE
TRAVELER



**TRAIN STATION MERLOT
MAKES JAPAN DEBUT**

Basic Wine Pairing

- 1.The wine should be more acidic than the food.
- 2.The wine should be sweeter than the food.
- 3.The wine should have the same flavor intensity as the food.
- 4.Red wines pair best with bold flavored meats (e.g. red meat).
- 5.White wines pair best with light-intensity meats (e.g. fish or chicken).

Umami in Food

Umami is a taste that is distinct from the other primary taste. Examples of food with umami taste are cooked or fried mushrooms, air-dried meats, aged cheeses and miso.

(WSET, 2019)

Umami



Acidity in Food

Acidity in food can balance a wine with very high acidity and enhance its fruitiness. If the level of acid in the wine is low, high level of acid in foods can make it seem less fruity.

(WSET, 2019)

Salt in Food

Salt can make the wine seem fruitier and soften the tannin in red wines.



(WSET, 2019)

Chilli Heat in Food

Chilli heat is a warming or burning sensation, and level of sensitivity can vary greatly from different people. The effects caused by chilli heat are greater in wines with high alcohol levels than lower alcohol levels. Alcohol can increase the burning sensation of the chilli.



(WSET, 2019)

Beer, Wine or Spirit?



Acid and Fat

In general, high acidity wines can provide a pleasant sensation of 'cutting through' the fattiness of the food and cleansing the palate. The effect is very subjective.

(WSET, 2019)



Sweetness in Food

Sweetness can make dry wine less fruity and taste unpleasantly acidic. With dishes containing sugar, a good general rule is to select a wine that has higher level of sweetness than the dish.



(WSET, 2019)

Dessert Wine

- Ice wine
- Fortified Wine



while this is true for most wines, there are always exceptions to the rule.





Activity

- Present an idea in wine matching with your favourite food



Conclusion

1. What is wine?
2. Grape varieties
3. Different types of Wine
4. Different methods producing wine
5. Vineyard
6. Basic Knowledge in Wine pairing



Next week...

- Overview of food production methods
- Animal husbandry and welfare considerations
- Food production safety and quality control



List of Reference

Stevenson, L. (2021) What is wine?. Available at: <https://www.wsetglobal.com/knowledge-centre/blog/2021/december/14/what-is-wine/> (Accessed: 11 Sep 2023).



