



WINE

The Essential Guide

WINE MERCHANTS
& SHIPPERS EST. 1978

LWC

The background of the page features a close-up of autumn leaves in shades of yellow and orange on the left, and a cluster of ripe red grapes on the right. The text is contained within a white rectangular box with a thin black border.

WELCOME

to your guide to wine

This is your concise guide to all that's important in the world of wine. We know it can seem like a complicated subject, with lots of pretentious language and glass sniffing; that's why we're here to make it accessible and, hopefully, fun!

Over the next few pages, we hope you'll discover a bit more about wine and how to approach it in a positive and enthusiastic way.

Some important things to remember about wine:

- ◇ A little bit of knowledge goes a very long way – you really don't need to know a lot.
- ◇ Selling decent wine to your customers is an incredibly easy task. All you need to do is suggest a wine. Nine times out of ten, they'll be grateful for your help. Try selecting five wines to suggest: two reds, two whites, and a rosé.



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THE BASICS

Wine in Numbers

- ◇ Over 50 wine-producing countries
- ◇ 1000s of regions producing wine
- ◇ UK imports over 1 billion bottles each year
- ◇ Wine is a growing category
- ◇ More wine is drunk now than beer, cider and spirits
- ◇ Wine is more profitable than beer

What do Drinkers Expect of Wine?

- ◇ Good quality
- ◇ Good condition
- ◇ Served at the correct temperature
- ◇ A selection to choose from
- ◇ Professional service
- ◇ Knowledgeable service staff

Understanding the Wine Drinker

Looking at your list, what do you think the following customers are most likely to drink?

- ◇ A group of 20-something women?
- ◇ An affluent couple?
- ◇ A young man trying to impress on a first date?
- ◇ A pair of female friends sharing a bottle?

What is Wine?

- ◇ An alcoholic beverage made from the fermented juices of freshly gathered grapes
- ◇ Produced in the district of origin
- ◇ Made according to local tradition and practice

What Affects the Taste of Wine?

- ◇ Grape variety
- ◇ Climate
- ◇ Soil
- ◇ Weather
- ◇ Viticulture (the way grapes are grown)
- ◇ Vinification (the way wine is made)

Wine Styles

Light: The vast majority of wine is light wine. This simply means it's still, not sparkling, and 8-15% alcohol by volume (ABV – this indicates a drink's alcoholic strength). When people generally talk about wine, this is what they mean.

Sweet: The riper the grapes, the more sugar they have. Fermentation converts sugar into alcohol with the help of yeast. It's not unusual for trace amounts of sugar to remain after fermentation, and some wines are made in styles that purposefully leave some extra sugar behind.

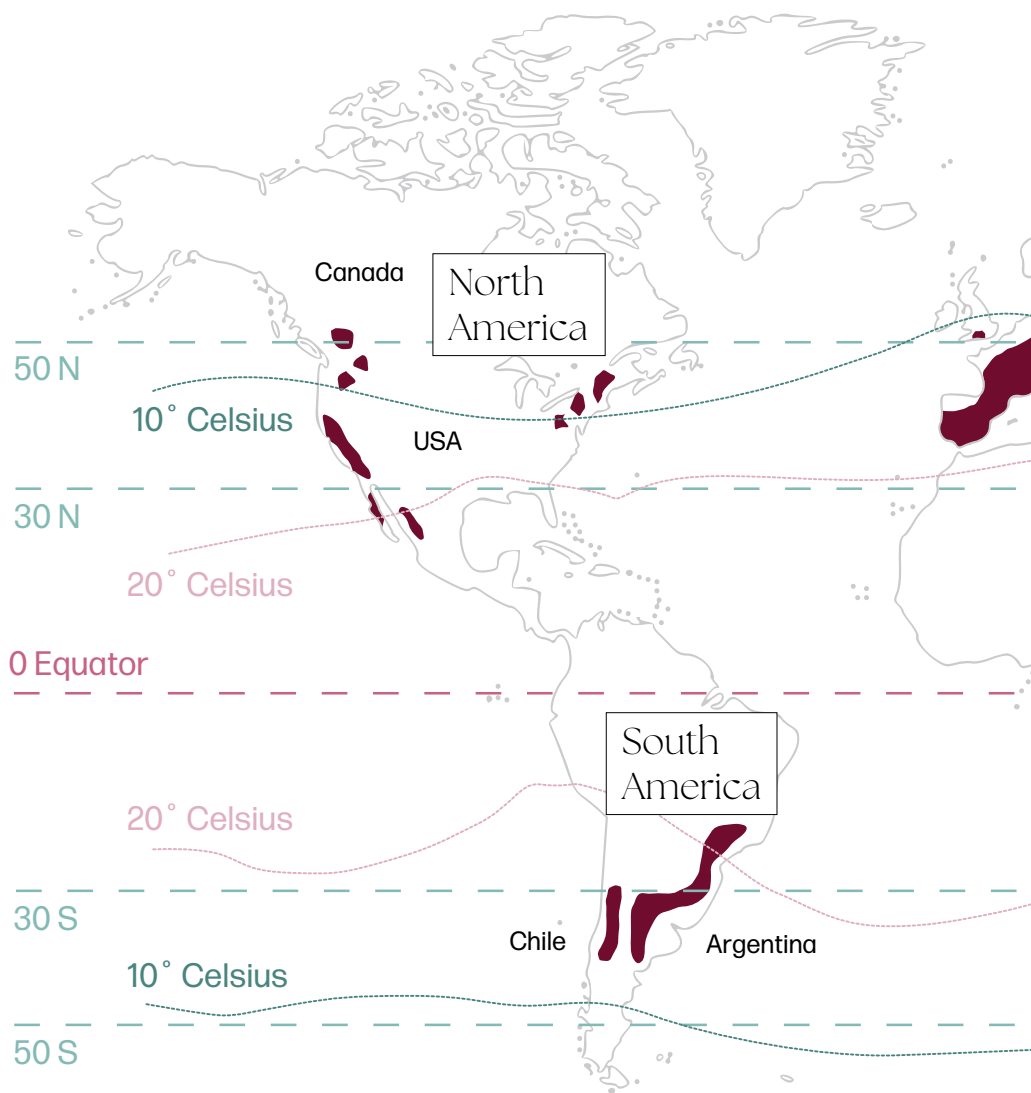
Sparkling: The most famous sparkling wine is Champagne, from the eponymous French region, but sparkling wine is made the world over. During fermentation, carbon dioxide is produced, and when trapped in the wine, causes it to bubble.

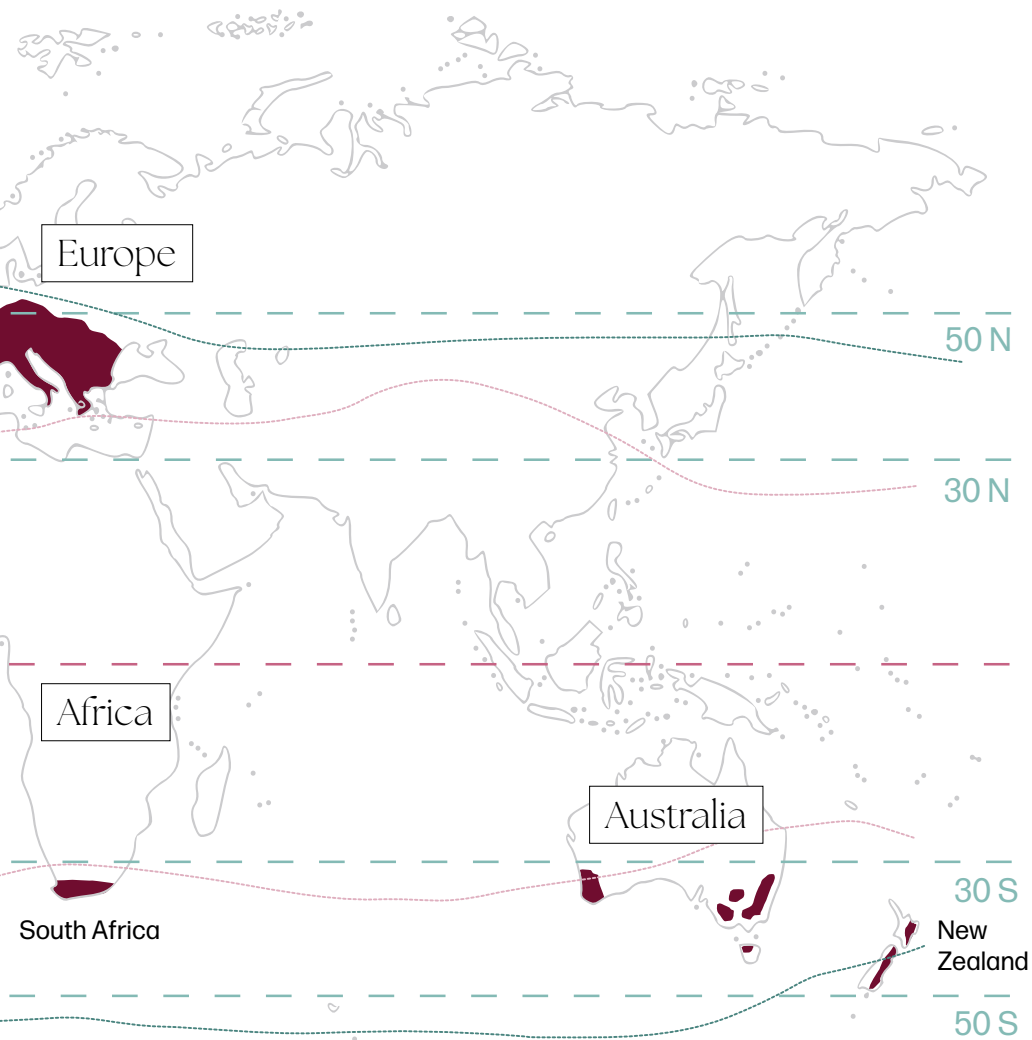
There are two main methods of adding fizz:

- ◇ **Traditional method**, used by Champagne, Cava and English sparkling wine
- ◇ **Tank method**, used by Prosecco

Find more information about these processes on page 13.

Wine-Producing Regions of the World





GRAPE VARIETALS

White Grape	Phonetics	Where it Grows	Characteristics
Chardonnay	<i>Shar</i> -do-nay	California, Chile, Australia, France (Burgundy, Champagne & South) and more	From warmer climates – ripe melon, fresh pineapple, tropical fruits. From cooler climates – steely apple, citrus, crisp. Can be matured in oak to give it toasty vanilla flavours.
Chenin Blanc	<i>Shen</i> -in <i>Blonc</i>	France (Loire), South Africa, California and more	Crisp, citrusy, apple; sometimes more tropical fruit & honey. Can be dry, medium or sweet.
Riesling	<i>Reece</i> -ling	Germany, USA, France, New Zealand, South Africa and more	Apricot, nectarine, peach, apple, pear, pineapple, lime, lemon, honey, petrol, ginger, citrus blossom. Aged flavours – diesel, petrol, lanolin. Dry, medium or sweet.
Pinot Gris / Pinot Grigio	<i>Pee</i> -no <i>Gree</i> -joe	Italy, France, USA and more	Pinot Gris – Aromatic & spicy. Pinot Grigio – Crisp, neutral & light.
Sauvignon Blanc	<i>Soh</i> -vin-yon <i>Blonc</i>	California, Chile, France, New Zealand, South Africa and more	Lime, green apple, Asian pear, kiwi, passion fruit, guava, white peach, nectarine, green bell pepper, gooseberry, basil, jalapeño, grass, tarragon, lovage, celery, lemongrass, chalk. Oak flavours – vanilla, pie crust, dill, coconut, butter, nutmeg, cream.
Viognier	Vee- <i>oh</i> -nyay	France (Rhône), Chile, Australia, California, South Africa and more	Aromatic, floral, peach and apricot. Thick mouthfeel with good depth of flavour.
Picpoul Blanc	<i>Pick</i> -pool <i>Blonc</i>	France (Languedoc)	Crystal clear with green highlights, but can be more golden from older vines. Soft, delicate nose with pleasant hints of acacia and hawthorn blossom. Delicate and fresh in the mouth, it has an excellent acid/structure balance.



Sauvignon Blanc



Pinot Grigio



Albariño

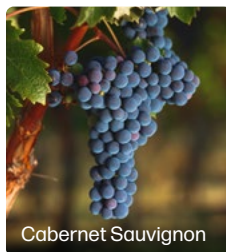


Chardonnay

Red Grape	Phonetics	Where it Grows	Characteristics
Cabernet Sauvignon	<i>Kab-er-nay</i> <i>Soh-vin-yon</i>	France (Bordeaux & South), USA, Chile, Australia and more	Herbaceous when not fully ripe, with capsicum and grassy undertones. As it ripens, it tends toward blackcurrant; when very concentrated, cassis; you can often detect mint or eucalyptus. Oak lends secondary characters of vanilla, cedar, sandalwood, tobacco, coffee, musk and spicy notes.
Merlot	<i>Mer-low</i>	France (Bordeaux & South), USA, Chile, Australia and more	Cool climate – more structured with a higher presence of tannins and earthy flavours like tobacco and tar. Warm climate – more fruit-forward (cherry, raspberry), less tannin. Judicious oak-treatment of up to 24 months gives Merlot more structure.
Pinot Noir	<i>Pee-no Nwar</i>	France (Burgundy & Champagne), USA, Australia, New Zealand, Chile	Young Pinot Noir can smell almost sweet, with freshly crushed raspberries, cherries and redcurrants. When mature, the best wines develop a sensuous, silky mouthfeel with the fruit flavours deepening and gamey forest-floor nuances emerging.
Syrah (Shiraz)	<i>See-rah</i> (Shi-raz)	France (Rhône & South), Australia, USA, Chile, South Africa and more	Blackberry, blueberry and boysenberry (tart to jammy). Olive, pepper, clove, vanilla, mint, liquorice, chocolate, allspice, rosemary, cured meat, bacon fat, tobacco, herbs and smoke.
Zinfandel (Primitivo)	<i>Zin-fan-dell</i> (Prim-i-tee-voh)	California, Italy	Jammy, blueberry, black pepper, cherry, plum, boysenberry, cranberry and liquorice. Often explodes with candied fruitiness followed by spice and a tobacco-like smoky finish.
Malbec	<i>Mal-beck</i>	France (Bordeau & Cahors), Argentina	Argentina – blackberry, plum and black cherry. Milk chocolate, cocoa powder, violet, leather (depending on oak ageing) and a sweet tobacco finish. France – from the Cahors region; leathery with tart currant, black plum and savoury bitterness, often described as green at the start; higher acidity with lower alcohol; tends to be aged longer.
Tempranillo	<i>Tem-pra-nee-yoh</i>	Spain (various aliases), Portugal (various aliases), Australia, North America	Medium- to full-bodied, with red-fruit characteristics (cherry, plum, tomato), dried fig, cedar, leather, tobacco, vanilla, dill and clove.



Merlot



Cabernet Sauvignon



Pinot Noir



Malbec

MAKING WINE

White Wine

To make white wines, the grapes are picked, crushed and pressed quickly to extract the juice and retain freshness with minimal grape skin contact. The juice is then fermented in vats for 2-4 weeks. Vats are most commonly made of steel or wood. Fermentation is simply added yeasts feeding on the sugars in the grapes and turning them into alcohol.

Red Wine

The crushed grapes are allowed to mix with the skins during fermentation to allow the juice to soak up the natural colour from the skins. This process is called maceration. As well as colour, the juice soaks up **tannins** from the skin. (That's what makes the roof of your mouth feel dry when you taste red wines.) The longer the juice soaks up the tannins and colour, the more full bodied the wine will be. Pressing occurs after fermentation.

Rosé Wine

Made the same way as red wine, but not allowing skin contact for as long, to produce a pink rather than a red colour. Rosé wines are not a blend of red and white, as is often thought.

Maturation

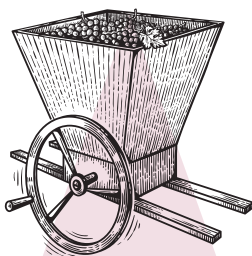
Once made, some wine can then be matured before bottling. This is usually done in oak barrels which add flavour to the final wine. Different types of oak barrels impart different flavours. The two most common types of oak barrels used for winemaking are the American Oak barrel and the French Oak barrel. However, Hungarian and Slovenian barrels also have a following with certain winemakers. American Oak barrels are cheaper, have a wider grain and lower wood tannins as compared to French Oak. Oak flavour can also be added by adding oak chips to the vat.

THE WINEMAKING PROCESS

Crushing

Grapes are crushed to break the skins.

The stalks of white grapes are removed; those of reds are sometimes left.



Fermentation

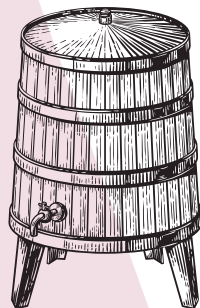
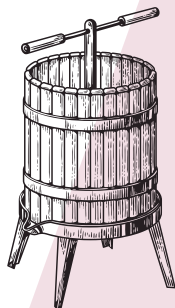
Red grapes are fermented with skins.

For rosé production, the juice is run off after a few hours, and fermentation continues without skin contact.

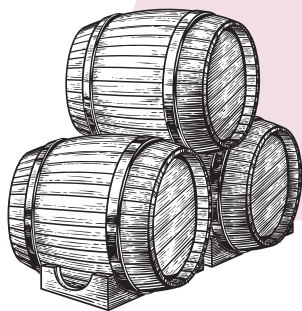
Press

Whites go straight to the press to remove the skins.

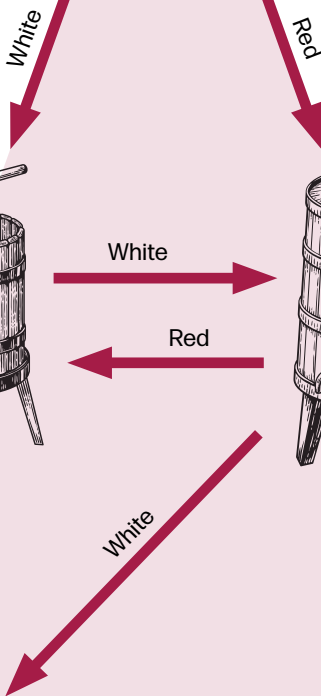
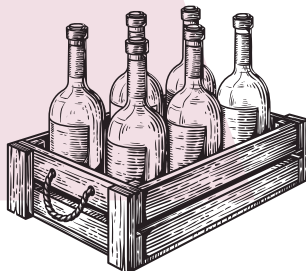
Reds are pressed after fermentation.



Maturation

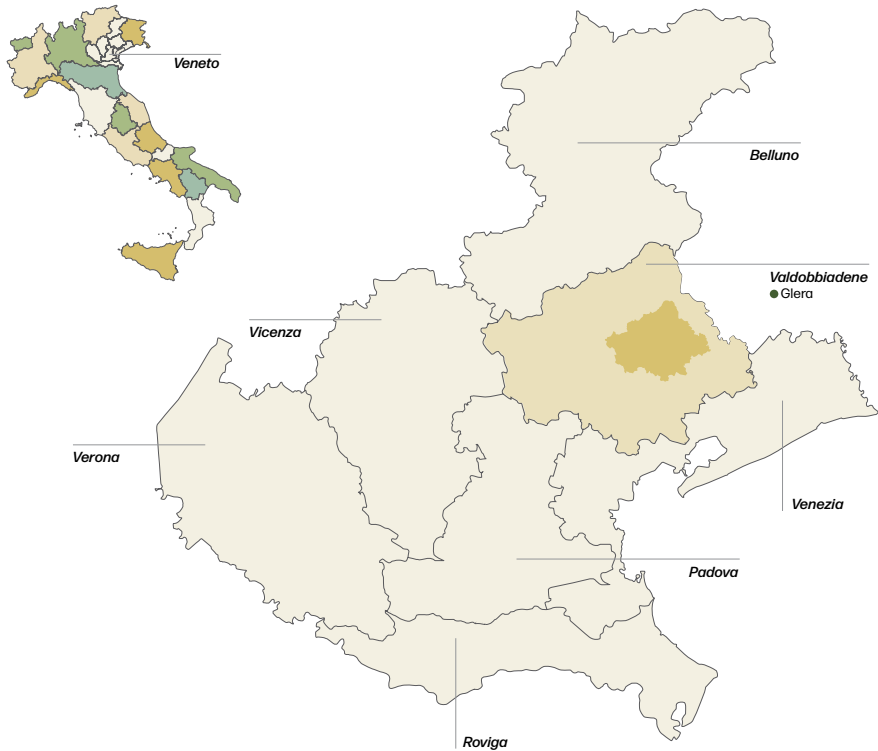


Bottling



PROSECCO

Prosecco is made from **Glera** grapes in north-east Italy where the climate is temperate, with cold, wet winters and hot, dry summers. The two delimited regions are Prosecco DOC, covering a wide area of the Veneto and Friuli, and the higher-quality DOCG, located between the two Venetian towns, Conegliano and Valdobbiadene.



Typically produced by the tank method, Proseccos have medium acidity with fresh aromas of green apple and melon. Though similarly sorted into Brut, Extra Dry and Dry styles, they are slightly higher in residual sugar than Champagne and are best consumed young and fresh. The UK is the largest consumer of Prosecco outside its native country; it has become a cultural staple for Brits. A recent change to official rules allowing the production of Prosecco DOC Rosé (a combination of Glera and Pinot Noir), together with Britain's love of fizz and an ever-growing trend towards anything pink, has provided a perfect platform for the much-longed-for Pink Prosecco.

SPARKLING WINE PRODUCTION

Classic Method

A.K.A. Méthode Champenoise,
Méthode Traditionnelle,
Méthode Cap Classique

Examples: Cava, Crémant,
some Sekt, Franciacorta.

Bottle Pressure: 75–99 psi

1st Fermentation & Blending



Tank Method

A.K.A. Charmat Method,
Metodo Italiano, Cuvée
Close, Autoclave

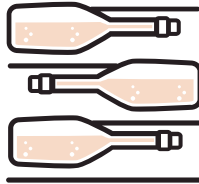
Examples: Prosecco,
Lambrusco, Asti, Frizzante

Bottle Pressure: 30–60 psi

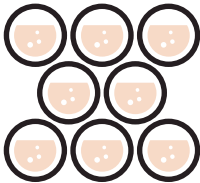
1. Bottling with Yeasts



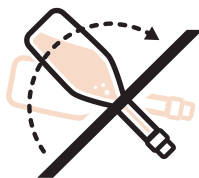
2. 2nd Fermentation



3. Ageing on Lees



4. Riddling



5. Disgorgement



6. Corking & Dosage



1. Pressure Tank



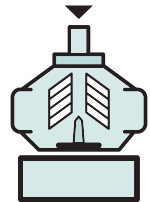
2. 2nd Fermentation



3. Cooling



4. Filtration

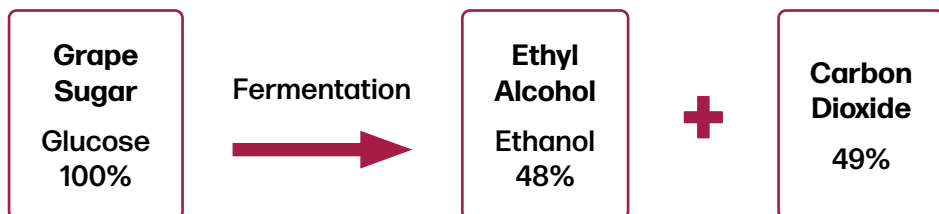


5. Dosage & Bottling



FERMENTATION

The grapes' sugar content is catalysed by added yeast, converting glucose into 48% ethanol, 49% carbon dioxide, and 3% many other compounds which contribute to the wine's flavour.



Makeup of a Grape

Tannins come from the **skin** and **stalk** of the grape; **pips** contribute more bitter tannins. The skin determines the colour of the wine; it also provides flavourings, as does the fleshy **pulp**, which contains sugar, acid and water.

Yeast may naturally settle on the skin of a grape, and may cause a film of yeast called a **flor** to develop during the wine's fermentation. This is deliberately induced in the production of sherry.



STORING WINE

Unopened Bottles

Ideally, wine should be stored:

- ◇ On its side, unless sealed under a screw-cap closure, in which case the bottle can be stored upright. Horizontal storage ensures the cork does not dry out, which would cause it to shrink and allow air into the bottle.
- ◇ At a constant, cool temperature (13–16°C). It is especially important to avoid major temperature fluctuations.
- ◇ Away from bright light (to prevent premature ageing and fading of the label).
- ◇ Free from vibration.

Also, display stock should be rotated out to prevent it from spoiling.

Opened Bottles

How long a wine will last after opening depends on the wine. Where possible, keep white and rosé wines refrigerated to preserve freshness. Bottles must be sealed.

If you are using the original cork or screw cap, do not keep the wine longer than three days.

Preservation systems exist that can extend shelf life after opening.



WINE FAULTS

Corked Wine

A corked wine has been spoiled by a cork contaminated with **trichloroanisole** (TCA), which can be detected at concentrations of just a few parts per trillion. This gives the wine a musty, dank, mouldy smell and an off taste.

This is the most common wine fault and can occur at a rate of one in twenty bottles opened (though less commonly in fine wines). This has led to the development of stoppers made from plastic, agglomerate cork and screw tops.

Cork floating in wine does not mean it is corked; it may be a sign of a dried-out cork, or could simply mean the bottle was opened poorly. Mould on top of the cork is nothing to worry about, either.

Action required: change the bottle immediately.

Re-fermentation

If the wine re-ferments in the bottle, it will appear fizzy and cloudy. This fault has become quite rare due to modern techniques.

Action required: change the bottle immediately.

Tartrate Crystals

Tartaric acid is a natural component of grapes, and therefore wine, which crystallises when wine becomes very cold, or with age. Tartrates are usually a sign of a quality wine that has not been over-treated during vinification.

Action required: be careful when pouring.

Oxidation

Contact with air spoils wine and occurs when a wine has been open too long, has an ill-fitting cork, or is simply too old. It is easily noticed: the wine will have a sherry-like smell and will taste dull and lifeless. Red wines will turn a dull brown, and whites will turn tawny or brown.

Action required: change the bottle immediately.

Sediment

As red wines mature in the bottle, they may develop sediment, which is the tannins and colour elements falling out of the liquid. This is quite natural; the bottle may need to be decanted before serving.

Action required: be careful when pouring.

SERVING WINE

Ideal Serve Temperatures

White & rosé wine: cool but not too cold (8–12°C).

Sparkling wine, Champagne, dessert/ sweet wines: chilled (6–8°C).

Red wine: room temperature (17–18°C); lighter reds can be lightly chilled (12°C).

Glassware

Ensure glasses are clean and dry.

Use a wine glass for still wine and a flute for sparkling wine.

Opening Bottles with Corks

Remove the top of the foil capsule by cutting around the lip of the bottle with a waiter's knife.

Ensure the neck of the bottle is clean.

Turning the cork screw, not the bottle, drill into the cork. (Remember not to pierce the wine end of the cork.)

Position and hold the hinged part so that it touches the rim of the bottle. Ensure the cork leaves the bottle gently, without a pop.

Opening Sparkling Wine

Remove the foil and wire muzzle, ensuring you hold the cork in place by hand once the wire is removed.

Tilt the bottle to a 30° angle, making sure you are not pointing at anyone.

Gripping the cork in one hand, use the other to grip the base of the bottle and turn the bottle, not the cork.

Hold the cork steady, resisting its tendency to fly out.

Twist until the cork eases out slowly and the gas pressure is fully released. Hold on tight to the cork to ensure it releases slowly without a loud pop.



SERVICE POINTERS



- ◇ Always present the wine list with the food menu.
- ◇ If red wine is selected, offer a glass of white with the first course (especially to accompany any seafood dishes).
- ◇ Show the wine to the host to confirm it's what they ordered.
- ◇ Open wine at the table and offer the cork if relevant.
- ◇ Offer tasting to the host, serving from the right.
- ◇ Use the twist technique when serving to minimise dripping and use a folded napkin as a pad to wipe the bottle.
- ◇ Traditionally, ladies are served first and the host last.
- ◇ Leave a red bottle on the table, label facing outwards.
- ◇ Leave a white bottle in a wine cooler.
- ◇ Leave Champagne or sparkling bottles in an ice bucket with a napkin.
- ◇ Recharge glasses or offer a fresh bottle when appropriate.
- ◇ Remember to offer dessert wines if appropriate, also by the glass.
- ◇ Offer a glass of port or sherry as after-dinner wines.
- ◇ Remember how many glasses can be poured from a 75cl bottle:
 - 3 large (250ml) glasses
 - 4 medium (175ml) glasses
 - 6 small (125ml) glasses

MERCHANDISING

Outside

Drinks promotions on a sign outside the bar are a great way to attract customers' attention.

Front of Bar

Blackboards can be used to highlight wines of the moment. They can be high-cash-margin wines, seasonal promotions or wines that just need more "hard sell".

Where possible, the message can be reinforced by displaying these highlighted wines in an ice bucket on the bar to entice that customer who is still undecided.

Back Bar

Display wines together – it's much more effective when wines are displayed together in blocks of the same colour, ideally three bottles of the same together.

Displays of glasses on the back bar will do nothing to promote wine sales!

Tables

Tables are a great place to display offers, branded coasters and wine lists. Places set for dining should always include wine glasses.

Hot Spots

The best-selling area on any display is between belt and eye levels (40" to 72" = 80% of sales). Popular and high-margin items should be the easiest to see and buy.

Clear signage is vital – wine names and prices help the customer to choose and often trade up from the entry-level option.

Wine Lists

Wine lists on the bar and on tables are vital. Make sure they are kept clean and well presented. Wine lists should be clear, concise and eye-catching.

Remember

It's not rocket science, but it's important to keep your products and fixtures clean and dust free. So make sure those bottles don't get left on shelves for months on end. And don't forget the loo! You have a very receptive audience in there, and more often than not, their next port of call is the bar!



WINE UPSELLING

Upselling encourages the customer to choose something different and improve their experience. It is not about pushing them into choosing an expensive wine that they neither want nor would enjoy.

By offering two or three alternatives, you leave the customer open to choose, not cornered into choosing the most expensive option.

Each wine can be categorised by style, and this will help group the choices together when discussing with customers.

White	Bone dry, delicate, neutral	Dry and aromatic	Juicy, fruity and ripe.	Full-flavoured and nutty
Rosé	Light, dry, subtle	Fruity and juicy		
Red	Light	Juicy	Spicy	Oaked, intense

Know Your Wine List

When upselling, it is vital to know your wine list. Learn the styles, grape varieties and price points. This will allow you to discuss the options effectively and efficiently with customers.

- ◇ Smile, relax and engage with the customer to give them a better experience of wine selection, making it fun and informative.
- ◇ Discuss what style the customer usually drinks.
- ◇ Show them two or three wines that fit that style.
- ◇ Suggest some of your own favourites - people often prefer to choose a personal recommendation over a written choice.
- ◇ Describe the wine in a few words.
- ◇ Link the food they have chosen with the wine.
- ◇ If a white wine was chosen for the starter, but the main course is better suited to red, then offer a choice of reds to suit the dish.
- ◇ Selling the wine fully to customers should be an intrinsic part of the service, and can provide the customer with a great food and wine match that elevates their experience into a special occasion.



FOOD PAIRING

Nowadays, there's so much disagreement about what food matches what wine, it's hard not to feel confused. Below are some simple guidelines, but bear in mind that food and wine matching is subjective and different people will like different combinations. The old standby rule of matching white wine with white meat and red wine with red meat is still a good guideline, but can vary depending on the structure of the dish and the sauce used. There are four main principles:

Match Weight

A big, strong wine is best with big, strong food and light wine is better with similarly light food. Most red wines are going to be better with heartier dishes, and most whites will suit the lighter ones. For example, roast beef and Cabernet Sauvignon, or seafood and Chablis.

Match Intensity

This refers to wine and food that have very intense flavours but not much weight. Think of Thai food that has the strong flavours of chilli, garlic, coriander and lemongrass, but doesn't sit too heavily on the stomach. These will match well with similarly intense and fragrant wines which are still light bodied, for example Riesling.

Match or Contrast Acidity

Acidity is an important part of any wine. It makes your mouth water and makes the wine refreshing. The trick here is to make sure that foods with a lot of acidity, e.g. vinaigrette dressing, are paired with a crisp, refreshing wine, for example Sauvignon Blanc. Sometimes oily food, e.g. smoked salmon, needs palate-cleansing, high-acidity wine.

Matching Sweetness

Sweet foods require wines as sweet as or sweeter than them; otherwise, the food will make the wine taste too dry. Sweet wines are also a good contrast for salty foods, for example, foie gras or blue cheese with Sauternes (a sweet dessert wine from Bordeaux in France).

Watch Out For

- ◇ Chilli vs tannin (accentuate each other)
- ◇ Mouth-coating foods, e.g. chocolate (coats mouth, masks flavours)
- ◇ Smoked fish and red wine (creates a metallic taste)
- ◇ Asparagus (intense green flavours are difficult to match)

Matches Made in Heaven

- ◇ Goats' cheese & Sauvignon Blanc
- ◇ Duck & Pinot Noir
- ◇ Stilton & Port
- ◇ Thai dishes & Riesling

Matching Food and Wine in Practice

When tasting food and wine together, simply taste the wine, then taste the food, and taste the wine again, and note any changes to the flavour. When tasting food and wine, you're more likely to notice a bad match than a good match, so making a note of both is useful.

Questions to Ask Yourself

- ◇ Are the food and the wine matched in terms of weight? Does one overpower the other?
- ◇ Do they have the same intensity of flavour?
- ◇ Does the wine make the food taste odd?
- ◇ If the food is sweet, does it make the wine taste drier?
- ◇ Do the flavours in the wine make the food taste better, or vice versa?
- ◇ Does the wine cleanse your palate after oily food?
- ◇ Does the wine soften or enhance components of the food? For example, chilli often tastes hotter with tannic red wines and softer with slightly sweet whites, whereas the protein in meat softens the tannins in red wine.

Remember:

Don't be scared to recommend a wine with food; it's just another way of offering a decent service to your customers. There will always be an element of personal taste involved. What tastes fantastic to you might not taste the same to someone else. The most useful question of all is to ask your customer, "What do you normally like to drink?"

FOOD PAIRING

Wine Style	Examples	Salad	Fish	Sauce
Bone dry, delicate, neutral wines	Frascati, Muscadet, Pinot Grigio, Soave	Light undressed salad, e.g. green salad, feta salad	Clam chowder, halibut, herring, mussels, oysters, prawns, trout	Very light olive oil and fish-based sauces, e.g. marinara
Dry & aromatic	Sauvignon Blanc, Dry Chenin Blanc, Dry Riesling	Fish-based salad, shellfish and delicate white fish	Trout, scallops, seared shrimp	Fish-based sauces
Juicy, fruit-driven, ripe wines	Chenin Blanc, Semillon, Viognier	Caesar, egg, fish and carrots	Salmon, scallops	Fish-based sauces, light creamy sauces, hollandaise, pesto
Full-flavoured, nutty whites	Burgundy, Australian, Californian	Caesar, chicken, grilled peppers, onion tart	Crab, lobster, monkfish, swordfish, tuna, salmon, smoked fish	Butter- and cream-based sauces, e.g. carbonara, pesto
Light reds	Beaujolais, Light VDP Reds, Light Chianti and Valpolicella	Grilled veg, olives, prosciutto, ratatouille, smoked meats	Cod, seared salmon, sea trout, tuna	Tomato-based sauces, e.g. arrabbiata, napolitano, lasagne
Juicy reds	Pinot Noir, Merlot, Chianti, Grenache, Rioja	Roasted veg, smoked meats, wild mushrooms	Tuna, salmon	Bolognese, carbonara, cooked tomato sauce, lasagne
Spicy reds	Shiraz, Rhône Reds	Red meat salads	Generally too heavy for fish and seafood	Cream-based sauces, e.g. carbonara, lasagne, BBQ & pepper sauce
Oaked, intense reds	Bordeaux and New World Cab Sauv, Top Riojas	Red meat salads	Generally too heavy for fish and seafood	Cream- and cheese-based sauces, e.g. carbonara, parmesan
Light, dry, subtle rosé wines	Provence Rosé, Pinot Grigio Blush, Spanish Rosé	Most fish salads and vegetable tarts	White fish, prawns, scallops and mussels	Light sauces and tomato-based sauces
Fruity, juicy, medium rosé wines	White Zinfandel, White Grenache, Shiraz Rosé	Roasted veg, pasta salad, chicken salad	Tuna, salmon	Great with tomato-based sauces
Traditional-method fizz	Champagne, Prosecco, Cava, Sparkling Wine	Asparagus & prosciutto salad, strawberries	Poached salmon, sole, lobster, shrimps	Light, fish-based sauces
Other fizz (Tank Method, Charmat Method)	Prosecco and inexpensive Fizz.	White asparagus, light salads, mini quiches and frittata	Sushi, baked fish, crab cakes, prawn cocktails, grilled salmon	Cream-based sauces

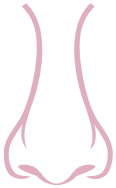
Meat	Herbs	Spice	Cheese
Generally too light for most meats	Delicate seasoning of chives, dill, coriander, fennel, parsley	Generally spice overwhelms these wines	Very mild cheese, e.g. cream cheese, feta, mozzarella, ricotta
Simple sauces on chicken, pork and veal	Chives, coriander, dill, ginger, lemongrass, lime, tarragon	Especially good with Thai dishes and some milder Indian meals	High-acidity cheese such as goat's cheese
Grilled, BBQ, baked, casserole white meats	Basil, coriander, fennel, light garlic, ginger, parsley, tarragon	Thai & light Indian dishes, e.g. Tandoori, Korma, Rogan Josh	Semi-Soft Cheese, e.g. Brie, Camembert; mature cheddar
Roast chicken, duck ham, pork, turkey	Basil, chives, cloves, cinnamon, garlic, ginger, spring onion	Coconut-flavoured dishes, Indonesian and lighter Indian dishes	Mozzarella and Smoked Cheeses
Light pork dishes, roast chicken and turkey	Basil, coriander, garlic, nutmeg	Italian and Spanish dishes with spicy sauces	Cheddar, Mozzarella, Parmesan and Port-Salut
Chicken, duck, turkey, light beef or pheasant, smoked meats	Basil, chives, coriander, garlic, mint, nutmeg and thyme	Moderately hot Indian dishes, spicy Italian & Spanish sauces	Creamy blue cheeses, goat's cheese, mature cheddar
BBQ, grilled, roasted, casserole game	Black pepper, chives, cloves, coriander, garlic and nutmeg	Rich, creamy Indian curries, e.g. Korma, Balti; black pepper sauce	Cambozola and other creamy blue cheeses, e.g. Stilton
Heavier meats; BBQ, grilled, roasted, casserole game	Black pepper, chives, garlic, mint, nutmeg, rosemary and thyme	Be careful when pairing up intense wines with spicy foods	Chaume, Cheshire, Edam, Parmesan, Pont L'Eveque, Red Leicester
Meats, antipasti meats, chorizo, chicken, pork, sausages	Basil, chives, lemongrass, thyme, dill, parsley	Spicy Arrabbiata, Thai and Indonesian cuisine	Feta, goat's cheese and Mahon cheese
BBQ meats, burgers and chops	Basil, nutmeg, garlic, pepper	Chinese food, e.g. plum sauce, lemon chicken	Creamy Italian cheese, e.g. Ricotta and goat's cheese
Antipasti	Saffron, ginger, coriander, garlic	Thai, Indian, highly spiced foods	Brie, goat's cheese, Gouda, Edam, Parmesan
Parma and other air-dried ham	Garlic, rosemary, mustard greens	Thai/Indian curry	Parmesan, Gorgonzola, Camembert, Gruyere, Pecorino, Talegio

WINE TASTING



Appearance

- ◇ Is it clear and bright?
- ◇ How intense is the colour?
- ◇ What colour is it?
 - Whites: lemony or more golden?
 - Reds: purple (young wine) or more red?



Nose

- ◇ Does it smell fresh and clean?
- ◇ How powerful are the aromas?
- ◇ Does it smell fruity or spicy?
 - If it's a fruity white, do you smell green fruit or ripe, tropical fruit?



Taste

- ◇ Is it dry or can you taste a bit of sweetness?
- ◇ Does it make your mouth water? This is a sign of acidity.
- ◇ If it's red, does it leave your gums dried or with a sticky feeling? This is tannin.
- ◇ What kind of body does it have – big and full or light?
- ◇ What fruit can you taste? Is it the same as what you could smell?
 - Whites: green and crisp or ripe and tropical?
 - Reds: red berries, plums or ripe black fruit?
- ◇ How long does the taste last in your mouth?

Conclusions

- ◇ Do you like it?
- ◇ Which customers do you think it will appeal to?
- ◇ How would you describe it in 3–4 words?
- ◇ Can you think of suitable food matches?

WINE-TASTING TERMINOLOGY

Aromatic: packed with spicy, floral aroma and flavour

Astringent: very high in tannin

Attractive: description for a good wine

Austere: hard and acidic wine that appears to lack depth and structure

Balanced: all components of the wine are in harmony and no part dominates

Body: weight of a wine on the palate, often influenced by alcohol and sugar

Botrytis: rot that attacks grapes and causes the concentration of sugar

Buttery: description of a white wine that seems rich and creamy

Chewy: wine that is high in tannin

Closed: wines that are expected to develop with age

Complex: good-quality wines with layers of different aromas and flavours

Delicate: light, subtle and appealing character

Earthy: a deep mineral character

Fat: full-bodied with a rich mouthfeel

Flabby: lacking acidity

Finish: the aftertaste

Green: under-ripe fruit character

Herbaceous: aroma or flavour character of grass and herbs

Hot: high and unbalanced alcohol

Jammy: sweet cooked fruit, as opposed to fresh fruit

Legs: the tears which line the inside of a glass indicating high alcohol or sweetness

Meaty: rich and heavy

Mouthfeel: any aspect of the wine-tasting process which is identified using the sensation of touch or feel rather than smell or taste, such as texture (rough, smooth, silky, oily) or weight (heavy, light)

Oaky: wines that have experienced some interaction with oak

Oily: viscous texture

Perfumed: a fragrant and flowery character

Residual sugar: amount of unfermented grape sugar in a wine

Rich: depth and breadth of flavour

Robust: usually a vigorous and full-bodied wine

Rough: coarse

Round: smooth and ready to drink

Short: no lasting flavour

Simple: fine to drink but no real distinction

Soft: mellow flavours, gentle structure

Structure: good firmness created by a balance of acidity, alcohol and, in red wines, tannin

Tannin: compound found on the grape skin that acts as a preservative and helps create structure

Thin: wine lacking flavour and body

Vegetal: leafy and herbaceous character

Watery: thin and weak

Weighty: full bodied

WORDS FOR DESCRIBING WINE



Sweetness

- ◇ Dry
- ◇ Off Dry
- ◇ Medium
- ◇ Medium Sweet
- ◇ Sweet
- ◇ Luscious

Acidity

- ◇ Citrus
- ◇ Zesty
- ◇ Refreshing
- ◇ Bright
- ◇ Zippy
- ◇ Racy
- ◇ Edgy
- ◇ Lively
- ◇ Fresh
- ◇ Crisp

Fruit

- ◇ Jammy
- ◇ Ripe
- ◇ Juicy
- ◇ Fleshy
- ◇ Plummy
- ◇ Red Fruit
- ◇ Dark Fruit
- ◇ Berry
- ◇ Cassius
- ◇ Citrus
- ◇ Stone Fruit
- ◇ Tropical
- ◇ Melon
- ◇ Apple

Body

- ◇ Light
- ◇ Medium
- ◇ Full
- ◇ Short
- ◇ Delicate
- ◇ Elegant
- ◇ Complex
- ◇ Powerful
- ◇ Concentrated
- ◇ Opulent
- ◇ Rich

Style

- ◇ Barnyard
- ◇ Smoky
- ◇ Earthy
- ◇ Leathery
- ◇ Accessible
- ◇ Clean
- ◇ Delicate
- ◇ Elegant
- ◇ Polished
- ◇ Refined

Tannin

- ◇ Grippy
- ◇ Powerful
- ◇ Firm
- ◇ Structured
- ◇ Chewy
- ◇ Silky
- ◇ Smooth
- ◇ Round
- ◇ Opulent
- ◇ Voluptuous
- ◇ Supple
- ◇ Soft
- ◇ Mellow

Oak

- ◇ Smoky
- ◇ Sweet Tobacco
- ◇ Toasty
- ◇ Spicy
- ◇ Clove
- ◇ Nutty
- ◇ Caramel
- ◇ Vanilla
- ◇ Buttery
- ◇ Creamy

Flower

- ◇ White Flowers
- ◇ Violet
- ◇ Perfumed
- ◇ Lavender
- ◇ Rose
- ◇ Citrus Blossom
- ◇ Geranium

Herb & Vegetal

- ◇ Vegetal
- ◇ Cat's Pee
- ◇ Asparagus
- ◇ Green
- ◇ Grassy
- ◇ Sage
- ◇ Eucalyptus
- ◇ Jalapeño
- ◇ Dill
- ◇ Bell Pepper



TAUSTING NOTES

Wine Name:		£
Region/Country:		Vintage:
Grape Variety:		
Appearance:	Nose:	Palate:
How would you describe this wine to a guest? What food match would you recommend?		

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