

**WELCOME TO**

*WineTaste*

**INTRODUCTION TO WINE**



## About us:

- WineTaste was created to provide wine knowledge and nurture understanding of the world of wine. Ultimately we want to help create community where wine is an part of everyday life!
- 15 years of experience within the alcohol beverage industry in Canada and Europe.
- WSET Diploma Level 4 "Pass with Merit".

# WineTaste

**Please share:**

- Your name?
- Why take this course?
- Favourite wine?





## **Time breakdown for today...**

45 min – Basic Theory of Wine

30 min – White Wine Tasting

15 min – Storage & Service of Wine

30 min – Red Wine Tasting

30 min – Food & Wine Pairing Guidelines

15 min – Q&A Time

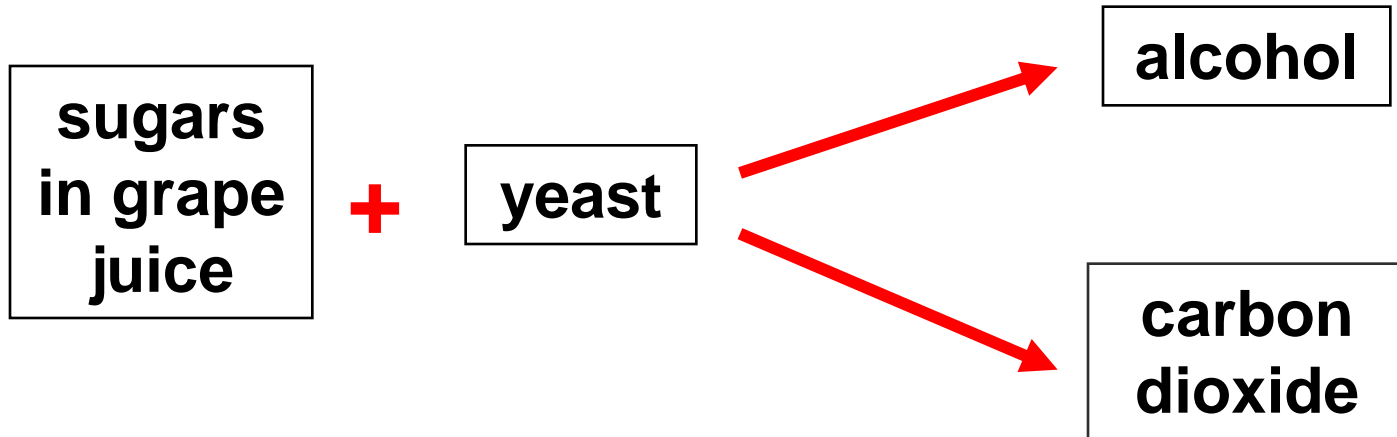


## Basic Theory of Wine

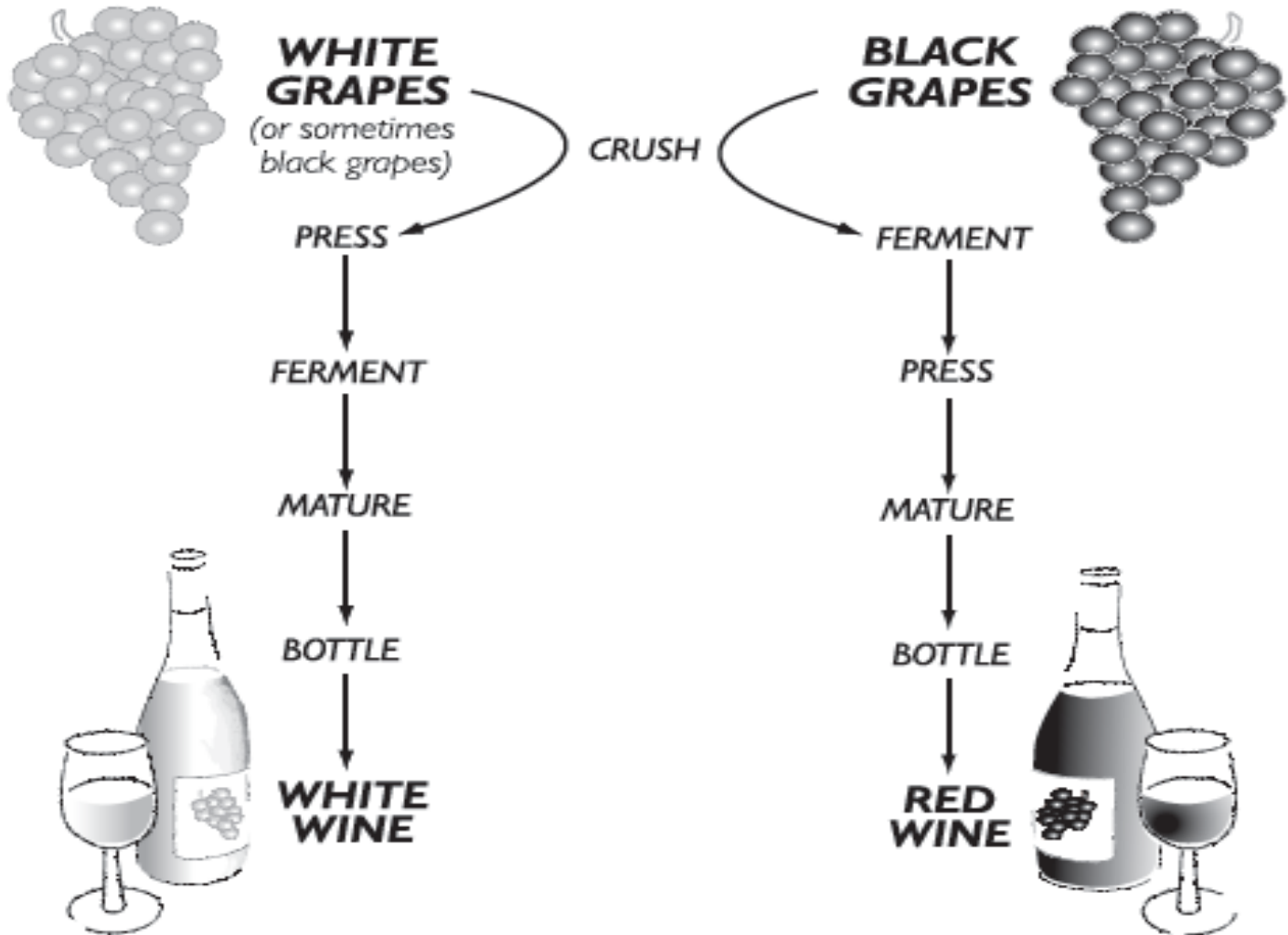
- What is wine?
- How wine is made?
- What makes wine different?
- Principal grape varieties
- Styles of wine

## What is Wine?

Wine is the juice of freshly picked grapes, which has undergone an alcoholic fermentation.



## How Wine is Made



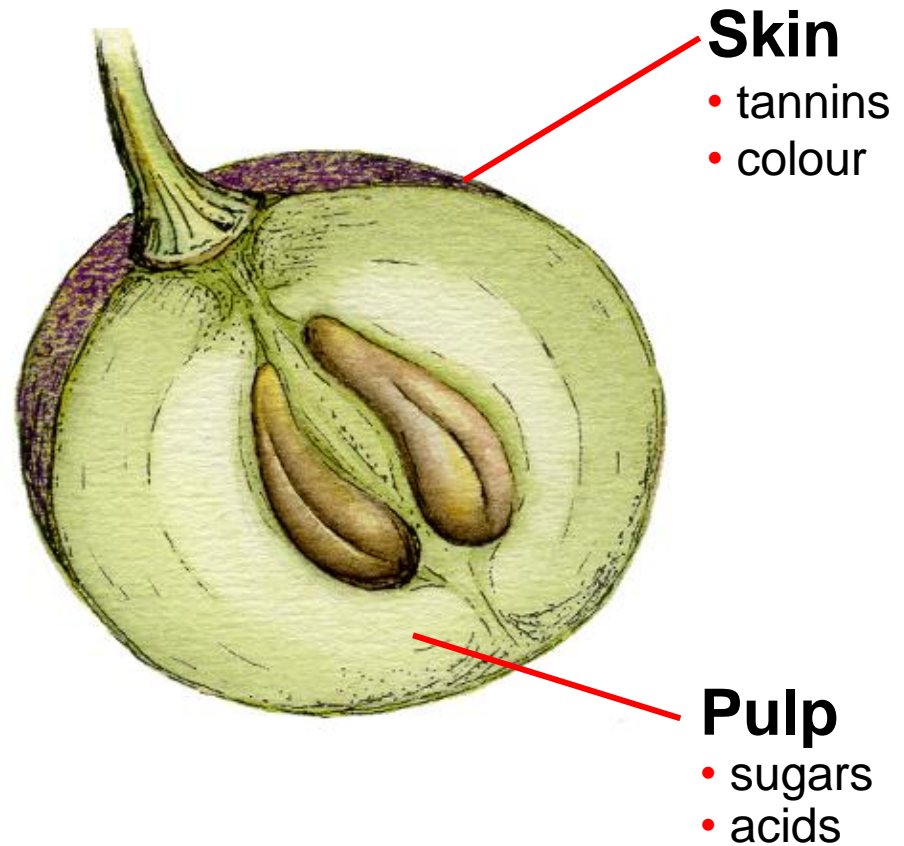
## The Grape Activity

**#1**

**Peel & taste the  
pulp only**

**#2**

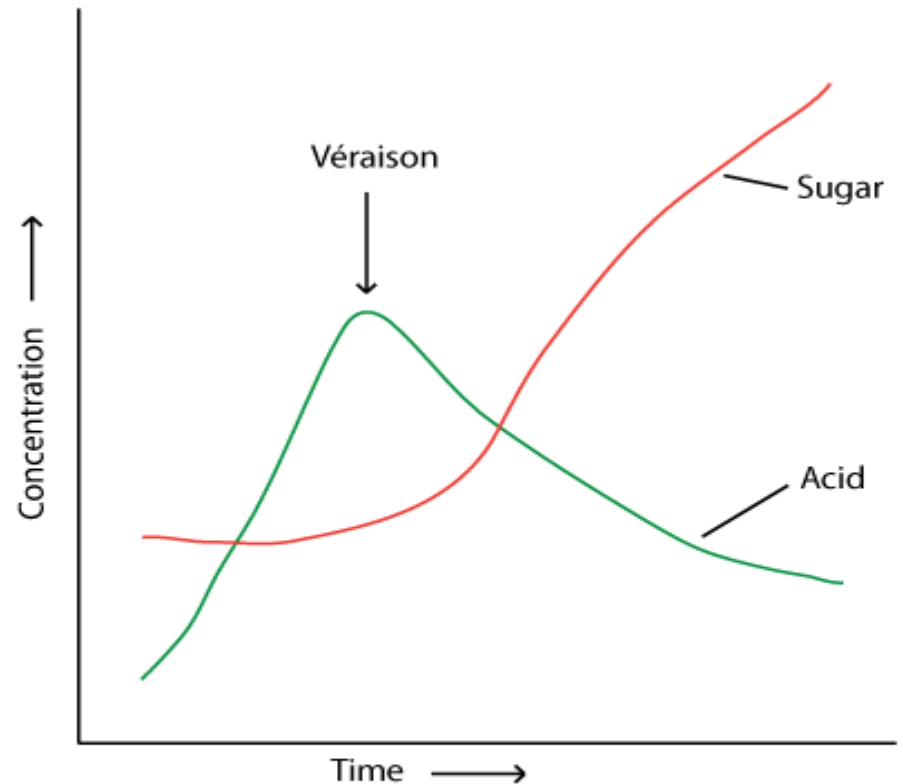
**Taste the skin  
only**





## The main factor that makes wines different is.... **CLIMATE!**

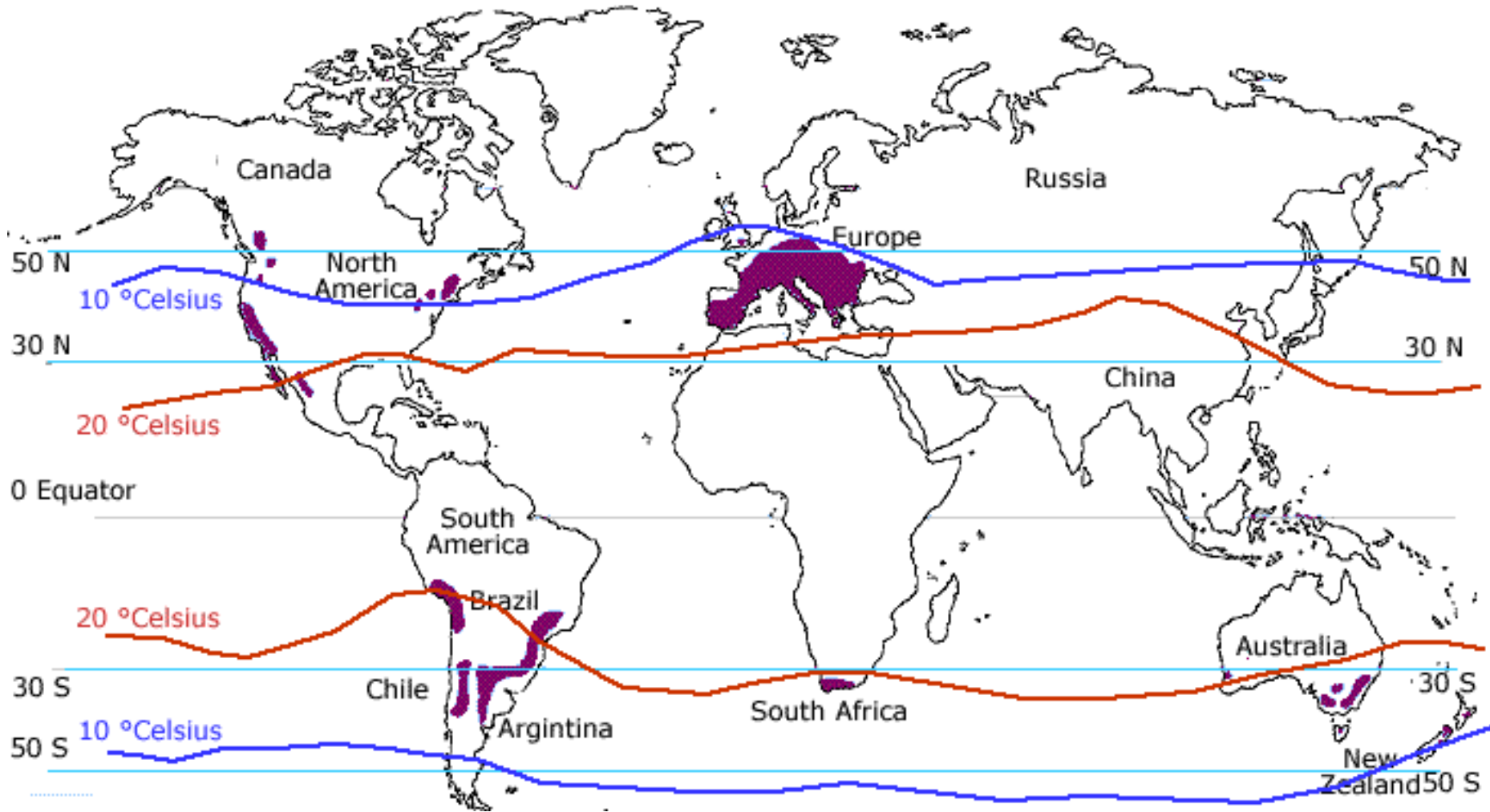
- **to ripen a grape needs**
  - sunshine
  - temperature
- **when grapes ripen**
  - sugar levels rise
  - acid levels fall



Changes in sugar and acid levels as a grape berry grows

## The Wine Belts

■ Wine Producing Regions of the World



## In Cool Climates

- mainly whites
- high in acidity
- lower in alcohol
- refreshing style

### Classic Areas

- Northern France
- Germany
- BC



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## In Hot Climates

- mainly reds
- high in alcohol
- rich in flavour

### Classic Areas

- Central Spain
- Most of Australia
- Central California





## Principal Grape Varieties

### White Grapes

- Chardonnay
- Sauvignon Blanc
- Riesling

### Black Grapes

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





# The Major Styles of Wine

## Table Wines

- > 8-15% abv
- > named after region
- > named after grape

## Sparkling Wines

- > trapped carbon dioxide
- > Champagne
- > Cava
- > Prosecco

## Fortified Wines

- > added alcohol
- > 15-22% abv
- > Port
- > Sherry
- > Madeira

## Styles of Wine – by colour

### Red Wines

- Red grapes
- Colour from the skins
- Fermentation with the skins
- Tannin from the skins



## Styles of Wine – by colour

### White Wines

- From white grapes
- Occasionally black grapes
- Juice only
- Fermentation with no skins





## Styles of Wine – by colour

### Rosé Wine

- From black grapes
- Less contact with the skins
- Lighter style



## Styles of Wine – by sweetness

### Dry Wines

- majority of wines
- all sugar turned to alcohol

### Examples

- Sauvignon Blanc - white
- Brut Champagne
- A lot of the classic Italian reds



## Off-dry Wines

- Can be all colours – white, rosé and red!
- yeast removed before full fermentation
- or sweet grape juice added

### Examples

- White Zinfandel
- US red blends
- Some German whites



## Sweet Wines

- some table wines
- some fortified wines
- derived from very high initial levels of sugar
- or stopped fermentation by addition of alcohol

### Examples

- Icewine – white
- Tokaji – white
- Port - red



## Styles of Wine – by weight

### Light Bodied

- refreshing
- easy to drink

#### Examples:

- Pinot Grigio - white
- Beaujolais – red
- Valpolicella – red
- Cooler climate Pinot Noir





# Styles of Wine – by weight

## Medium Bodied

- richer mouth feel
- some wines oaked

### Examples

- white Burgundy
- Chilean Merlot
- Chianti Classico



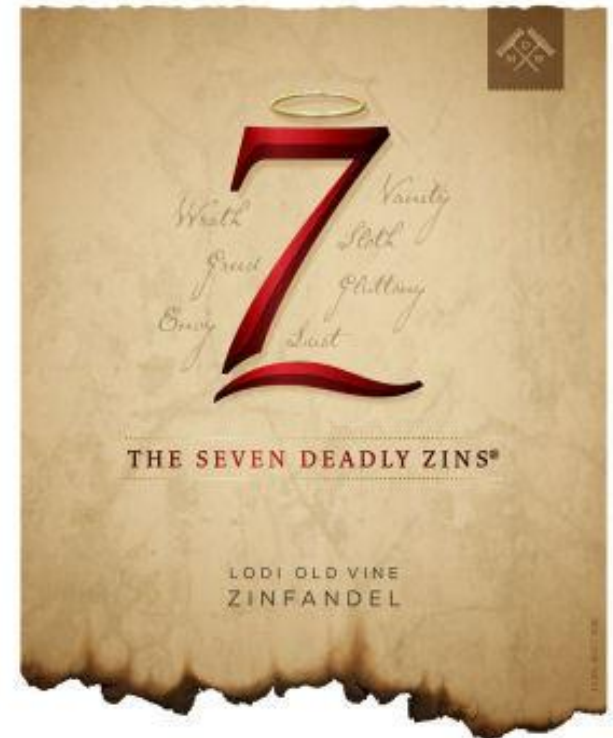
## Styles of Wine – by weight

### Full Bodied

- Powerful & concentrated
- Ripe grapes
- Most wines oaked

### Examples

- Barrel-fermented Chardonnay
- Australian Shiraz
- California Zinfandel





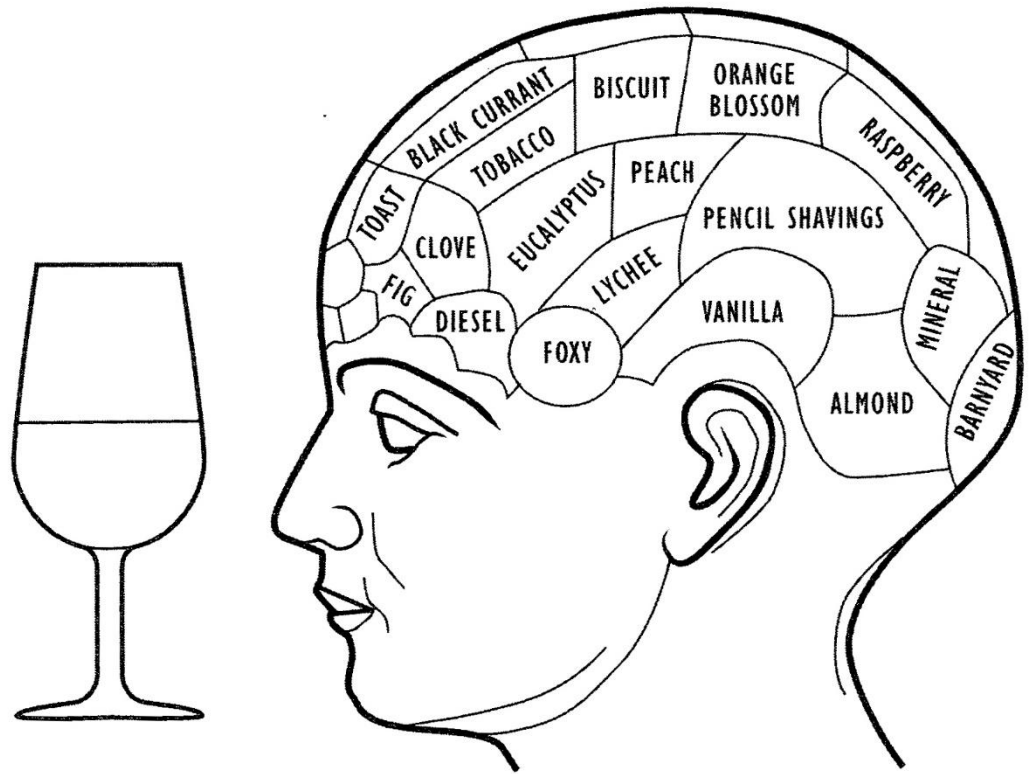
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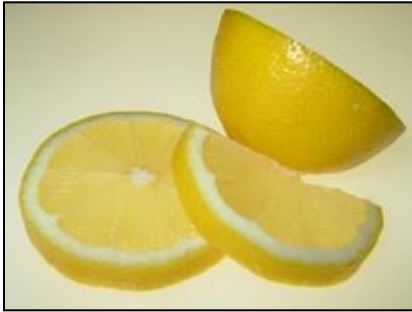
## The 7 “Steps”:

- See
- Swirl
- Smell
- Sip
- Savour
- Spit
- Summarize



*Wine is like music – it’s nice in the background, but if you want to learn about it, a little focus is necessary.*

## Chardonnay *Shard-on-ay*



**lemon**



**golden apple**



**pineapple**

*Normally dry*  
*Moderate acidity*  
*Moderate-high ABV*  
*Affinity to oak*



**vanilla**



**oak**



**butter toast**

## Sauvignon Blanc *Sew-vin-yon-Blonk*



**lime**



**stinging nettle**



**grass**



**passionfruit**



**gooseberry**

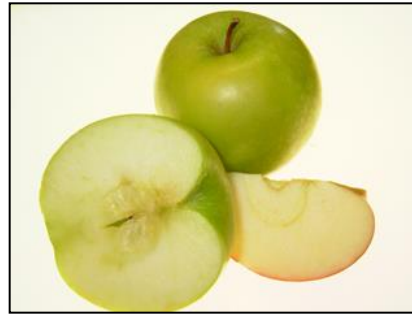
*Dry & zesty*  
*Crisp high acidity*  
*Moderate ABV*  
*No oak*

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## Riesling *Rees-ling*



**lemon peel**



**green apple**



**floral blossom**

*Often Off-dry  
Very high acidity  
Low ABV  
No oak*



**slate & kerosene**



**honey**



**toast**



## The Storage of Wine

- constant cool temperature
- store bottles on their side
- keep bottles away from strong light





## Service Temperature: White, Rosé & Sparkling

Wine Style	Service Temperature
<b>medium/full-bodied oaked white</b> e.g. California Chardonnay	<b>slightly chilled</b> 12°C
<b>light/medium-bodied white</b> e.g. Pinot Grigio, Sauvignon Blanc	<b>chilled</b> 10°C
<b>sweet wines</b> e.g. Icewine	<b>well chilled</b> 6-8°C
<b>sparkling wines</b> e.g. Champagne, Cava, Prosecco	<b>well chilled</b> 6-8°C



## Service Temperature: Red

<b>Wine Style</b>	<b>Service Temperature</b>
<b>Light-bodied red</b> e.g. Beaujolais, Pinot Noir	<b>Lightly chilled</b> 12 - 14°C
<b>Medium/full-bodied red</b> e.g. Red Bordeaux, Napa Cab Sauv	<b>Room temperature</b> 16 - 18°C

## Decanting of Wine

- Splash decant to aerate youthful wines
- Slow decant to remove residue in matured reds





## Main Wine Faults:

- Mouldy, wet cardboard smell = Cork taint
- Smell of bruised apples = Oxidized
- Smell of vinegar or nail polish remover = Volatile acidity
- Barnyard, sweaty-leather smell = Brettanomyces yeast



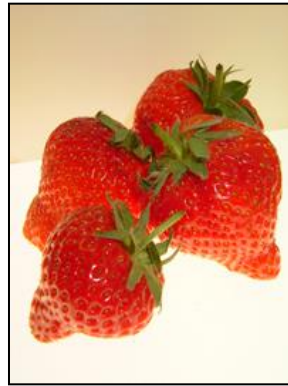
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## Pinot Noir

*Pee-no N-wa*



**raspberry**



**strawberry**



**red cherry**

*Dry*  
*High acid*  
*Mild, silky tannin*  
*Moderate ABV*  
*Affinity to oak*



**mushroom**



**forest floor**



**oak**

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## Merlot

*Mer-low*



*Dry & Plush*  
*Moderate acid*  
*Moderate tannin*  
*High ABV*  
*Very good affinity to oak*



**redcurrant**



**plum**



**prune**



**chocolate**



**fruitcake**



**cinnamon &  
sandalwood**



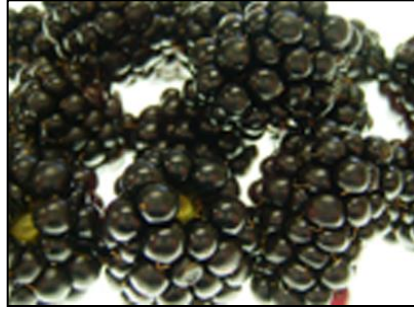
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# Cabernet Sauvignon

*Ca-bur-ney Sew-vin-yon*



**blackcurrant**



**blackberry**



**black cherry**

*Dry*  
*High acid*  
*High, sturdy tannin*  
*Moderate ABV*  
*Very good affinity to oak*



**bell pepper**



**tobacco**



**cigar box**

## Syrah / Shiraz

*Si-rah / Shi-razz*



**blackberry**



**black pepper**



**liquorice root**

*Dry & Spicy*

*Moderate to high acid*

*Moderate to high tannin*

*High ABV*

*Good affinity to oak*



**leather**



**gamey meat**



**coffee & dark chocolate**

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**Matching Food & Wine**

**RULES**



**Guidelines...**

as it is all about fun and enjoyment!







# Matching Food and Wine: theory

Food	Wine	
	Match	Avoid
Weight/Richness	Body	Wines lighter or fuller than the food
Flavour Intensity	Flavour Intensity	Wines lighter or fuller in flavour than the food
Acidity	Acidity	Wines with less acidity than the food
Sweetness	Sweetness	Wines with less sweetness than the food
Fattiness/Oiliness	Acidity	Tannin
Saltiness	Sweetness	Tannin
Meaty	Tannin	
Chilli Heat	Ripe fruit flavours	Tannin

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## Dry Sparkling

- > Anything salty e.g. pastry, caviar, etc.
- > Most dry sparkling wines actually have faint touch of sweetness, which makes them extra refreshing when served with salty foods.





## Sauvignon Blanc

- > Goes with tart dressing sauces over fresh greens.
- > Tangy flavours won't overwhelm zippy wines like Sauvignon Blanc.
- > Goat cheese & Sauvignon Blanc is a classic match.



## Pinot Gris / Grigio

- > Pairs great with shellfish, scallops & prawns.
- > Light seafood dishes take on more flavor when matched with equally delicate whites such as Pinot Grigio.



## Chardonnay

- > Extremely flexible in pairing options depending on wine style.
- > Delicious with fish like salmon or seafood in creamy sauce.



## Riesling

- > The slight sweetness of many Riesling wines combined with their natural high acid helps tame spicy Asian food.
- > Works with sweet & sour dishes too.





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## Dry Rosé

- > Extremely versatile, dry pink wines are the ultimate for light paté, cheese and fruit courses.
- > Best enjoyed up to a year after vintage.



## Cabernet Sauvignon

- > Think meat: juicy red steak, chops or slow roast.
- > Firm tannins in the wine refresh the palate after each bite of the protein rich meat.





## Syrah / Shiraz

- > The BBQ champion: matches with spicy meat.
- > When the meat you cook is heavy, look for full-bodied red wine with firm tannin and lots of flavor.



## Malbec

- > Malbec like Shiraz is big and bold enough to drink with meat brushed with heavy spice and even touch of sweet barbecue sauces.



## Pinot Noir

- > Pairs well with earthy flavours e.g. truffles and mushrooms.
- > Look for food full of savoury depth e.g. slow-cooked coq-au-vin is a classic pair for red Burgundy!





## Old World Classics

- > Intrinsically linked with traditional dishes.
- > Flavors of food and wine have grown together over the centuries e.g. pasta and Italian wine = a natural fit!



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**THANK  
YOU!**