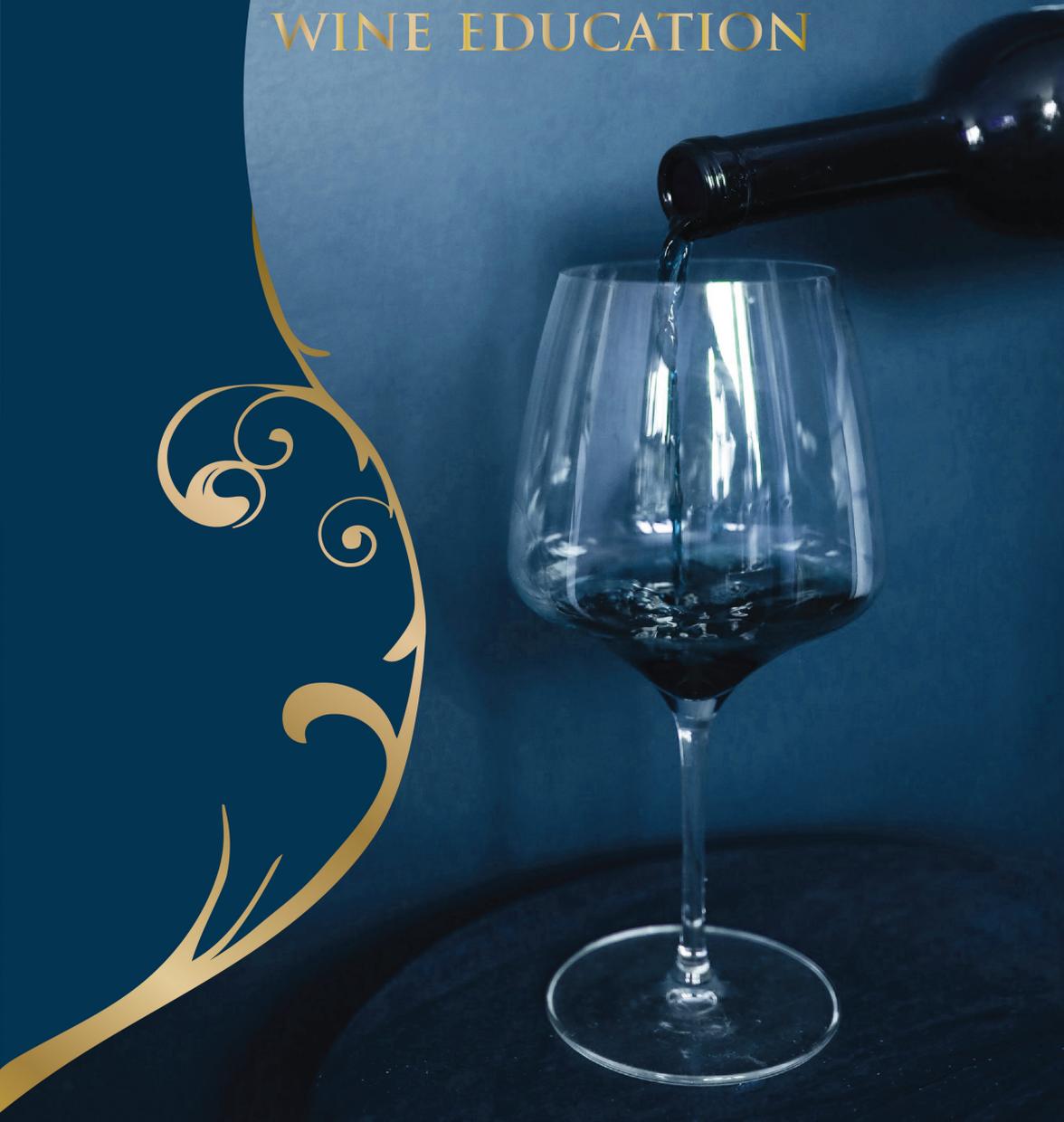


HP

HILLS PROSPECT

— LEADING DRINKS DISTRIBUTOR —

WINE EDUCATION



- The Basics
- Grape Growing
- Factors Affecting the Vine
- The Making of White Wine
- The Making of Red and Rosé Wine
- Sparkling Wine
- Region or Grape?
- White Grapes
- Red Grapes
- Tasting Wine
- Wine Faults
- Taste
- Notes

WHAT IS WINE?

Wine is an alcoholic beverage made by fermenting grape juice with yeast.

THE WINE CALCULATION

Grape Juice + Yeast



Alcohol + CO₂

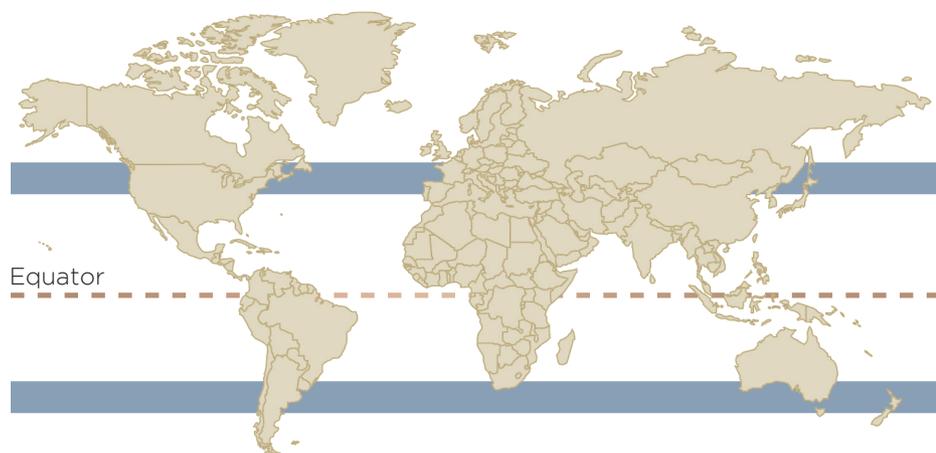


GRAPE GROWING

FACTORS AFFECTING THE VINE

WHERE DO VINES GROW?

The best conditions for growing grapes for wine are between 30° and 50° latitude.



The closer to the equator the warmer it becomes, and grapes may overripen and raisin.

The further from the equator the cooler it becomes, and grapes may struggle to ripen.

TEMPERATURE - Too hot and the grapes will raisin, too cool and they won't ripen.

ALTITUDE - The higher the vine the cooler the temperature.

SUNLIGHT - Grapes need sunlight to ripen.

RAINFALL - Grapes need just enough water to ripen.

DRAINAGE - The vine does not like wet roots.

SOIL FERTILITY - Poor soil is required to grow good grapes.



THE MAKING OF WHITE WINE



CRUSHING

After picking the grapes are crushed and the juice is released.



PRESSING

The grapes are then further pressed to release any remaining juice.



FERMENTATION

Yeast is added to the juice and fermentation starts. This process can be done in barrel or stainless steel.



MATURATION

Once fermented the wine can be stored in stainless steel or barrel.



BOTTLING

Once ready the wine is bottled.

THE MAKING OF RED & ROSÉ WINE



CRUSHING

After picking the grapes are crushed and the juice is released.



FERMENTATION

The grape juice and the skins are fermented in either barrel or stainless steel.



DRAINING

For rosé wine the grape skins are removed after a short time, leaving a light pink colour.



PRESSING

For red wine the grape skins are further pressed to release any remaining wine.



MATURATION

Once fermented the wine can be stored in stainless steel or barrel.



BOTTLING

Once ready the wine is bottled.

SPARKLING WINE

Sparkling wine is made by adding sugar and yeast to wine to start a second fermentation. This second fermentation creates carbon dioxide which is then trapped in the wine which in turn creates the bubbles.



There are 2 main methods of making sparkling wine:



1 - The Traditional Method

(Champagne, Cava)

The secondary fermentation occurs in the bottle. When the yeast dies it stays in the bottle, which, over time, adds flavours, texture and complexity to the wine. The yeast is then removed in a process called *disgorgement*.



2 - The Tank Method

(Prosecco)

The secondary fermentation occurs in a large tank. As there is less contact between the wine and the dead yeast cells, the wine is fresher, with more aromas and flavours of the grapes. The yeast is filtered before bottling.

REGION OR GRAPE?

Wines from Europe are usually named after the region they are produced in, whilst wines from the newer wine growing countries (Australia, Argentina, Chile, South Africa etc.) are named after the grape variety.

WINE GROWING REGIONS

There are hundreds of wine growing regions, but here are some of the most well-known:

RIOJA

Usually a red wine made in Northeast Spain. Typically made with the Tempranillo grape, Rioja's wines are frequently aged in oak, which imparts vanilla, caramel or coconut flavours.



CHIANTI

The classic Tuscan wine, Chianti is made mostly from the Sangiovese grape. Its high acidity makes it a great food matching wine.

REGION OR GRAPE?

CHAMPAGNE

Lying to the East of Paris, Champagne is the most famous wine region in the world. Sparkling wine called Champagne can only ever come from this region and nowhere else.

BORDEAUX

Predominately red wine made in SW France. Usually, a medium to full-bodied blend of Cabernet Sauvignon and Merlot grape varieties that can be very long living. Bordeaux is the largest fine wine producing region in the world.

BURGUNDY

Produces red and white wines in Eastern France. The red wines made from Pinot Noir are light and fragrant, and can be the most expensive in the world. The white wines made from Chardonnay can be full-bodied, rich and oaky, or crisp and steely if from the Northern sub-region of Chablis.

LOIRE VALLEY

The longest river in France is home to an array of white wines. The most famous are Sancerre and Pouilly-Fumé made from Sauvignon Blanc.

RHÔNE VALLEY

Makes full-bodied and spicy red wines. In the North, the grape Syrah makes wines with a peppery edge. In the South wines are made from a blend of Grenache, Syrah, and Mourvèdre, and are more rounded and warmer.



WHITE GRAPES

CHARDONNAY

A versatile white grape which if grown in cool climates will have high acidity. In warmer climates will have more tropical fruit flavours. If oaked the wine is more full-bodied and buttery. Grown all over but particularly good in France (Chablis, Burgundy and Champagne), Australia and California.

SAUVIGNON BLANC

This is a cool climate grape with distinct aromatic aromas ranging from green apple to gooseberry and elderflower. They tend to have herbaceous notes (mown grass, asparagus) and are grown mainly in France (Sancerre and Pouilly-Fumé), New Zealand and Chile.

CHENIN BLANC

A versatile, high acidity grape that can make dry, sweet and sparkling wines. It's grown mainly in France (Loire Valley) and South Africa.

PINOT GRIGIO

A highly popular grape that makes light wines with high acidity and simple flavours of pear and lemon. Mainly grown in Italy.

RIESLING

Makes dry through to very sweet wines that all have high acidity. Very aromatic with flavours of lime, petrol, or peach. Exceptional in Germany where they range from dry to dessert style. In Alsace and Australia, they're more famous for their drier wines.

VIIGNIER

Produces full-bodied wines with peach and apricot flavours. Loves a warmer climate like the South of France, Australia, or parts of Chile.

SÉMILLON

This grape can be made into dry or sweet wine but is most famous for dessert wines. The thin skin makes it susceptible to noble rot, making some of the greatest sweet wines in the world in France and Australia.

RED GRAPES

CABERNET SAUVIGNON

A popular planted grape with high tannins and acidity, and dark fruit flavours. When aged in oak, notes of cedar and vanilla come through. It is exceptional in Bordeaux and makes very fine wines in California, Australia, Chile and South Africa.

MERLOT

Merlot is a softer, medium-bodied red. The flavours range from red to black fruits with the addition of vanilla from oak ageing. It's mainly grown in Bordeaux in France as well as Chile and California.

PINOT NOIR

A lighter red in both colour and body. It makes exceptional wines that have soft red fruits. The finest ones are from Burgundy but they're also excellent in California, Oregon, New Zealand and cooler parts of Australia.

SYRAH / SHIRAZ

Known as Syrah in France and Shiraz in Australia. This grape makes full-bodied reds with black fruit and spicy notes. It is particularly great in Northern Rhône and in Australia.

MALBEC

Full-bodied but smooth with blueberry notes. Originally from Cahors in France but now synonymous with Mendoza in Argentina.

SANGIOVESE

Grown mainly in Italy, it makes wine with both high tannin and acidity with red fruits. The finest are aged in oak for vanilla notes. Most famous for Chianti and Brunello.

TEMPRANILLO

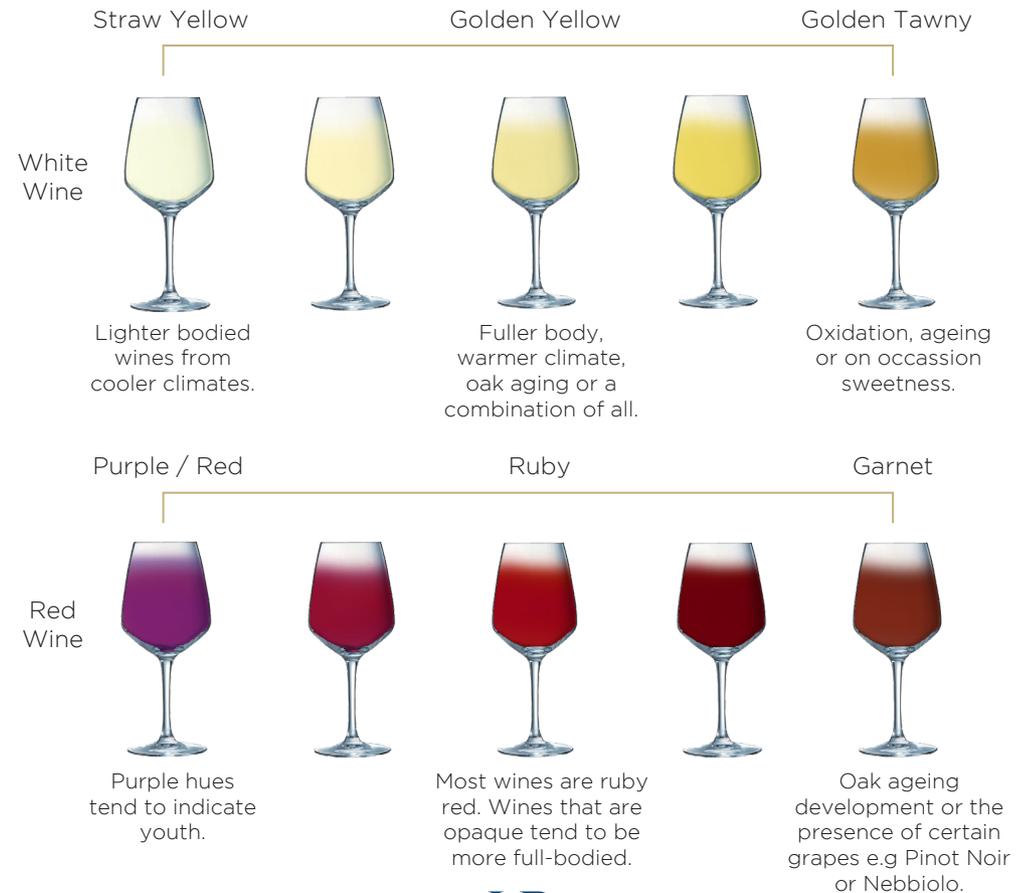
Grown in Spain where it makes medium-bodied wines with red fruits. Typically blended with other Spanish grapes and aged in oak to give spicy, vanilla or coconut flavours. Responsible for the fine wines of Rioja and Ribera del Duero amongst others.

TASTING WINE

When tasting wine, we need to consider not just the flavours, but also the appearance and aromas. These three combined will show us the overall quality of any wine tasted.

APPEARANCE

Wines should be bright and clear without cloudiness or haze.

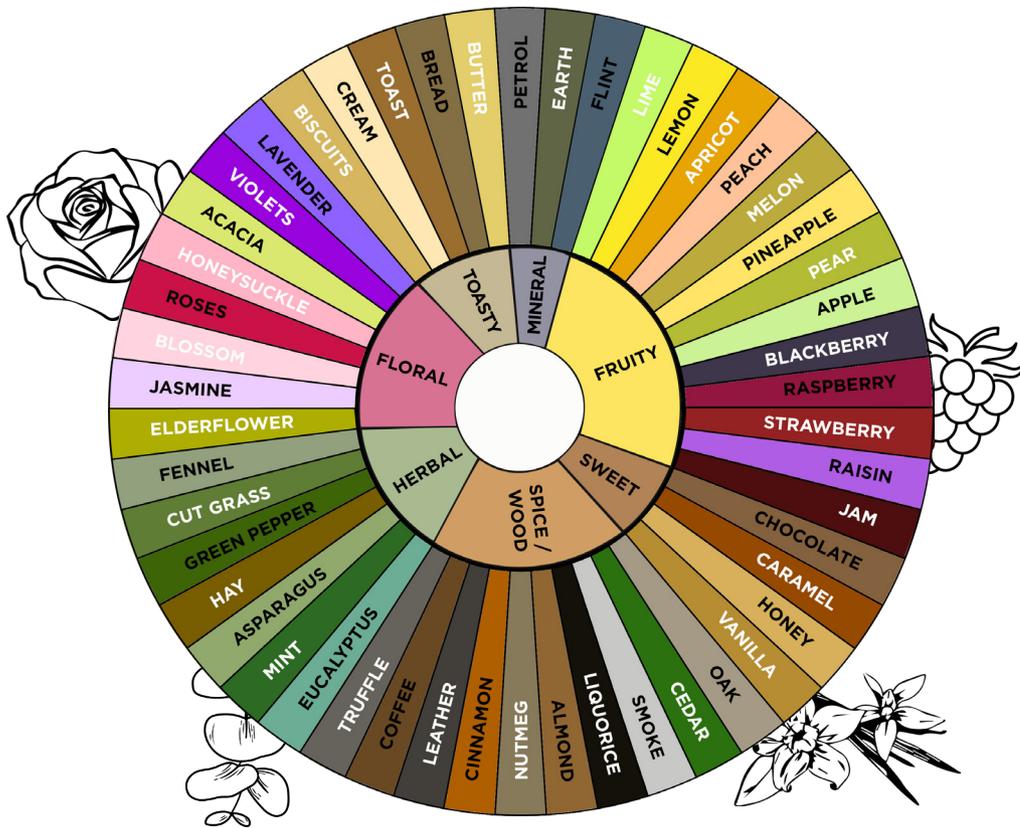


TASTING WINE

AROMAS

Swirl the glass to get plenty of air in to release the aromas. Aromas in wine come from three main sources:

1. **Primary** - Aromas from the grape (e.g. fruit and floral)
2. **Secondary** - Aromas from winemaking (e.g. oak, butter)
3. **Tertiary** - Aromas from ageing (e.g. leather, mushroom)



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WINE FAULTS

Sometimes wine has faults that you can smell on the nose.



CORKED

A reaction to a tainted cork, smells like a musty cellar, wet cardboard or wet dog (not bits of cork floating in wine!).

OXIDISED

A wine that has been in contact to air for too long (more than 2 days). Fruit aromas start to be replaced by vinegar notes.



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TASTE

Typically, the flavours will match the aromas of the wine, but they all fit into five broad taste profiles.



SWEET

The 'pleasure flavour'.
The presence of sugar.



SALTY

The 'flavour enhancer'.
The presence of sodium.



SOUR

The 'mouth puckerer'.
The presence of acids.



BITTER

The 'unpleasant flavour'.
Can make the wines more interesting.



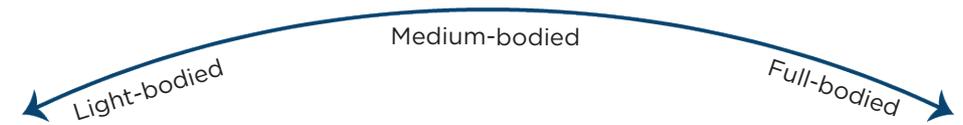
UMAMI

The 'savory flavour'.
Deepens flavour and enhances fullness.



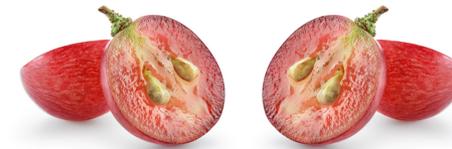
TASTE

Swirl the wine around your mouth. This will help to pick up the texture of the wine as well as the flavours.



BODY

The weight of the wine in your mouth.
Think skimmed, semi-skimmed and full fat milk.



TANNIN

Tannin comes mainly from the grape skins and is most present in red wine. It gives red wine structure and feels like a drying sensation in your mouth.

% ALCOHOL BY VOLUME %

ALCOHOL

Alcohol can add many different elements to the wine depending on the ABV. These may include oiliness, bitter notes, or even heat.



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