

Продажи вин в Австралии. Версия 2 от 06.04.08

fort	Крепленые (тысячи литров)
dry	Сухие вина (тысячи литров)
sweet	Сладкие вина (тысячи литров)
red	Красные вина (тысячи литров)
rose	Розовые вина (тысячи литров)
spark	Игристые вина (тысячи литров)
total	Общие продажи вин производителями в бутылках объемом не более одного литра

Ежемесячные данные с января 1980 по июнь 1994.

Источник: Australian Bureau of Statistics
(скопировано на сайте «Гусеница»)

О названиях вин.

Далее следует дополнительная информация, которая объяснит, что понимается под винами различных названий. Может помочь при интерпретации результатов.

Что такое крепленое вино? What is a fortified wine?.....

Port, Sherry, Madeira, Malaga, Tokay, Frontignan and Frontignac are all fortified wines. They also happen to be place names in Europe or names for wines from specific locations there so many of these names can't be used to describe an Australian made product. Muscat is the one exception and refers to the name of the grape it's made from. The muscat family of grapes includes Orange Muscat, Muscat Canelli and Muscat de Frontignan.

Muscat can make a lovely white wine but different Muscat grapes make the lovely sweet syrupy red fortified wine we know in Australia. Most of the wine produced in Australia during the 1800's and up to the mid 1900's was fortified. Only the last thirty years have seen table wines overtake fortified wines in quantity produced.

Saying a wine is fortified means the alcohol content is greater than what natural yeast fermentation could give. Wines are 'fortified' to higher alcohol content by adding brandy or neutral spirit hence the name fortified wines.

To make a fortified wine you start with very ripe grapes, generally 25 brix (sugar content) or higher. Low vigour yeast is used to extract maximum colour and tannin from the fermenting grapes. After a few days the sugar content of the fermenting grapes is checked every few hours. When the sugar content drops to around 8 brix a brandy or neutral spirit of around 80% alcohol by volume is used to bring the average alcohol content up to around 18%. The higher alcohol content will kill the yeast and after a day or two the fermentation will stop with a residual sugar level around 6 brix. In Australia (and California.... ed) we are not allowed to add sugar to wines while the rest of the world can. On the other hand we can adjust the acid levels in our wines while

the rest of the world has to be happy with what they end up with. And, the official line from the Australia Wine and Brandy Corporation is:

1. Grape spirit used to make fortified wine must contain not less than 740 mL/L of ethanol at 20°C.
2. Brandy used to make fortified wine must contain not less than 571 mL/L of ethanol at 20°C.
3. In addition to the substances permitted by clauses 2 and 3 of this Standard, fortified wine may also contain caramel.
4. "Except where the word "port" is used as a registered geographical indication, it may only be used to describe and present a fortified wine."

Think of port wine and you think of a roaring fire, sweet chocolate and late nights. The original port comes from the oldest demarcated wine region in the world, the Douro valley in the northeast corner of Portugal. 48 authorized grape varieties can go into a port. The most common are 8 red and 8 white with tinta rariz, tinta francisca, touriga nacional and touriga francesca topping the list. The traditional production method of crushing grapes by foot accounts for around 5% of production. The grapes are walked over for 2 hours in 1 metre deep stone tanks around 10-15 square metres in size. 'Liberdade' is declared and then people dance on the grapes for another two hours. The wines are fermented and fortified and stored away in oak barrels for anywhere from 2 to 50 years. There are 5 general 'types' of port available:

- White port is a simple multi-vintage blend, either sweet or dry
- Ruby and tawny ports are usually sweet multivintage blends
- Dated ports are quality wines, usually of a "tawny" type, and are marked as to their age
- Harvest ports are single vintage and aged at least 7 years
- Vintage port is a single vintage and of the highest quality

The classic Madeira wine comes from the sub-tropical island of Madeira off the coast of Portugal. Prince Henry the Navigator probably introduced the first vines to Madeira during initial colonisation of the island. Jesuit priests managed the first wine trading and owned large properties and vineyards. The 4 varieties of grape used to make Madeiras are Malmsey, Bual, Verdelho and Sercial and they in turn determine the style of Madeira. All Madeiras are fortified with pure grape brandy at the appropriate stage during fermentation, determined by the grape variety and/or style being produced. Malmsey and Bual are fortified early for a sweet drink. Verdelho and Sercial are fermented later to produce a drier wine. The classic Madeira flavours are created during the winemaking process when it undergoes an 'estufagem' or heating process. After primary fermentation and fortification, the wine in oak barrels is slowly heated to approx 45°C for around 3 months and then slowly cooled and blended. The Australian Wine and Brandy Corporation states that we can't use the name Madeira any more "except where the word "madeira" is used as a registered geographical indication, it may only be used to describe and present a fortified wine made before 1 January, 1998."

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Там же, в свою очередь,

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Dry wine,

that in which the saccharine matter and fermentation were so exactly balanced, that they have wholly neutralized each other, and no sweetness is perceptible; - opposed to **sweet wine**, in which the saccharine matter is in excess.

dry

A term that describes wine that isn't sweet; its French counterpart is **SEC**. In a fully dry wine, all the sugar has been converted to **ALCOHOL** during **FERMENTATION**. A medium-dry wine has a small amount of **RESIDUAL SUGAR**, but not enough to prevent the wine from being enjoyed with a meal. A wine with the barest hint of sweetness is referred to as **OFF DRY**.

based on THE WINE LOVER'S COMPANION, by Ron Herbst and Sharon Tyler Herbst.

Terms used to indicate sweetness of wine

The European Union lays down sweetness terms [1] [2]

In Article 16 COMMISSION REGULATION (EC) No 753/2002 of 29 April 2002 the following terms may only be used on the labels of table wines, table wines with a geographical indication and quality wines psr, with the exception of the quality liqueur wines psr and quality semi-sparkling wines psr covered by Article 39(1)(b):

(a) sec, trocken, secco, asciutto, dry, tør, ngqüy, seco, kuiva, droog or torrt, on condition that the wine concerned has a residual sugar content not exceeding: (i) 4 grams per litre; or (ii) 9 grams per litre, provided that the total acidity expressed as grams of tartaric acid per litre is not more than 2 grams below the residual sugar content;

(b) demi-sec, halbtrocken, abboccato, medium dry, halvtør, glßngqoy, semiseco, meio seco, adamado, puolikuiva, halfdroog or halvtorrt, on condition that the wine concerned has a residual sugar content in excess of the maximum set at (a) but not exceeding: (i) 12 grams per litre; or (ii) 18 grams per litre, where the minimum total acidity has been set by the Member State under paragraph 2;

(c) moelleux, lieblich, amabile, medium, medium sweet, halvsød, glßcktjoy, semidulce, meio doce, puolimakea, halfzoet or halvsftt, on condition that the wine concerned has a residual sugar content higher than the maximum set at (b) but not more than 45 grams per litre;

(d) doux, süss, dolce, sweet, sød, cktjüy, dulce, doce, makea, zoet or sftt, on condition that the wine concerned has a residual sugar content of at least 45 grams per litre.

Sparkling wines have different ratings. Here are the terms in Cava - Champagne has French translations of the same in the same bands: [3]

Brut Nature - (no added sugar) up to 3 g per litre

Extra Brut - up to 6 g per litre

Brut - up to 15 g per litre

Extra seco - between 12 and 20 g per litre

Seco - between 17 and 35 g per litre

Semi-seco - between 33 and 50 g per litre

Dulce - more than 50 g per litre

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http://en.wikipedia.org/wiki/Sweetness_of_wine