

## **COS 221 Practical Assignment 5 – Task 1: Research**

### **General overview and explanation:**

From the perspective of a novice wine enthusiast or someone new to the world of wine, the categorization of wine may initially seem limited to red and white varieties. However, it is important to note that wine classification extends far beyond this basic distinction, encompassing a diverse range of grape and wine types.

In this assignment, we have undertaken the task of classifying wines based on their grape varieties, including renowned types such as Merlot, Chardonnay, Pinot Noir, and Port, to name just a few examples of the wine varieties that you will come across on our website and in our data.

Moreover, to facilitate ease of navigation for wine enthusiasts and tourists, we have further organized the wines based on their respective regions, spanning from Bordeaux to Stellenbosch. This regional categorization aims to assist individuals in their search for specific wines, making it simpler to locate their desired selections.

When examining wine, several fundamental attributes can be identified. These include the colour, which can be classified as red, white, or rosé. Additionally, the type of wine is important, distinguishing between still and sparkling varieties. Notably, wine is associated with a specific brand and is identified by its unique name. Other key attributes include the alcohol content, bottle weight, year of production, place of origin, and grape variety. These attributes collectively contribute to the overall understanding and appreciation of different wines.

### **Wine types/categories explained:**

#### **Red Wine:**

- Made from grapes with skins that release tannins during fermentation.
- Higher tannin content gives red wines their colour and bold taste.
- Popular red wine varieties include Cabernet Sauvignon, Zinfandel, Merlot, Pinot Noir, and more.

#### **White Wine:**

- Produced with little or no skin contact, resulting in pink or white wines with fewer tannins.
- White wines are characterized by acidity, which provides crispness and tartness.
- Popular white wine varieties include Chardonnay, Riesling, Sauvignon Blanc, and others.

#### **Rosé Wine:**

- Pink in colour, obtained by shorter contact with red grape skins.
- Contains lower tannin levels compared to red wines.
- Popular rosé varieties include Pinot Noir, Zinfandel, Pinot Grigio, and Sangiovese.

### Dessert Wine:

- Sweet wines consumed after a meal.
- Alcohol, usually brandy, is added to retain more natural sugars.
- Popular dessert wines include Port, Madeira, Vermouth, Sherry, and Marsala.

### Sparkling Wine:

- Carbonated wine obtained through natural fermentation or carbon dioxide injection.
- Popular sparkling wines include Champagne, Prosecco, Cava, Sparkling Rosé, Moscato, and Lambrusco.

### Wine points and prices:

The 100-point scale is commonly used to score wines, providing a concise assessment of a critic's opinion. It aids consumers and collectors in making purchasing decisions and serves as a potent marketing tool. Popularized by Wine Spectator magazine, the scale ranges from 50 to 100. Wines scoring between 50-74 are generally not recommended, while a score above 94 indicates an exceptional and/or classic wine.

Regarding wine prices, it's important to note that prices can vary significantly based on factors such as region, grape variety, winemaking techniques, and overall reputation. High-quality and highly-regarded wines often come with a higher price tag, while more affordable options can still offer enjoyable experiences for wine enthusiasts. Pricing details for specific wines mentioned earlier can be found through various sources, including wine retailers, winery websites, and wine price databases.

### Useful information for a wine tourist:

- Wine tourism focuses on wine-related experiences, such as visiting wineries, vineyards, and wine-producing regions, attending tastings, and participating in wine events.
- Wine tourism provides opportunities to learn about the wine production process, appreciate different wine varieties, explore wineries and vineyards, and delve into the cultural and historical aspects of wine regions.
- Wine tourism contributes to the local economy by promoting regional and local development, creating employment opportunities, and supporting industries associated with wine production and tasting.
- In terms of taste, wines can exhibit various basic flavours, such as fruity, earthy, spicy, smoky, and flowery profiles. These flavour profiles can help tourists in selecting wines that align with their taste preferences and enhance their wine tasting experiences.

### References:

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