Research (Raw):

# Basic characteristics of a wine:

## Sweetness

The sweetness of any wine comes from the residual sugar left over when the entire grape has not been fermented, it is easily the most recognizable characteristic of a wine.

## Acidity

Acidity is the biggest player in how sour or tar a wine is. The less ripe the grape the more acidic the wine will be. Grapes grown in colder climates generally have higher acidity.

## Tannin

Tannin is the natural compound that exists within grape skins, seeds and stems. Tannins strip the proteins on your tongue causing it to dry, a wine high in tannins is called Tannic.

## Alcohol

Alcohol is produced during the fermentation process of a wine, the alcohol content of a wine helps to determine its viscosity and texture. Alcohol also helps carry the scent of a wine.

## Body

The body is determined by all four previous factors, wines are typically described as being either light, medium or full bodied.

Light bodied – high acidity. low alcohol, tannin and sweetness

Full bodied – high alcohol, tannin and sweetness. Low acidity

## Source

[https://club-vino.co.uk/a-short-guide-to-the-5-basic-characteristics-of-wine/#:~:text=These%20five%20characteristics%20are%2C%20sweetness,%2C%20tannin%2C%20alcohol%20and%20body.](https://club-vino.co.uk/a-short-guide-to-the-5-basic-characteristics-of-wine/%23:~:text=These%20five%20characteristics%20are%2C%20sweetness,%2C%20tannin%2C%20alcohol%20and%20body.)

# Wine types or categories explained:

## Red Wines

Wine made by fermenting black grapes with grape skins (this is where the red colour originates from). Red Wine is high in tannins, more tannins = more bitter/dry. The darker/newer the wine the more tannins it has. In terms of food pairings, red wine is best with heart dishes such as steak.

## White Wines

Wine made with both white and black grapes, white wines are not fermented with grape skins, white wine has very little tannins, it is acidic which outlines its fresh, crisp, and tart flavours. White wine is meant to be chilled to bring out its flavours. White wine is meant to be paired with light dishes such as poultry and seafood.

## Rose Wines

Wine known for its pink colour, created in a similar way to red wine however the wine is only fermented with the skin for a very short period. It is low in tannins like white wine, although some may be dry. This wine goes well with light dishes and snacks.

## Sparkling Wines

Also known as “bubbly”, this wine is made with both white and black grapes. Carbon dioxide is a natural part of its fermentation. Sparkling wines are names after the region they are produced in such as the Champagne province of France. Sparkling wine pairs well with light foods such as cheese or fruit.

## Dessert Wines

A very sweet wine that is usually drunk after a meal or with dessert, it is usually paired with things such as cake or soft cheese. Dessert wines include most sweet wines and as such it sometimes contains fortified wines.

## Fortified Wines

These wines are created when spirits such as brandy are added during the fermentation process, fortified wines with a lower alcohol content are usually considered dessert wines and are paired with desserts. Fortified wines have a higher alcohol content than normal wines. Fortified wines pair very well with backed goods.

## Source

<https://corkbeard.com/blogs/news/wine-101-what-are-the-different-types-of-wine>

<https://www.purewow.com/food/types-of-wine>

<https://www.vinovest.co/blog/types-of-wine>

# Other useful information for a Wine tourist:

## Wine Tasting Information:

Include details about wine tasting experiences offered at each winery, such as tasting fees, available varietals, guided tours, and reservation requirements.

## Events and Festivals:

Highlight upcoming wine-related events, festivals, and wine tours in the area. Include dates, locations, ticket prices, and any special features or themes.

## Wine Trails and Routes:

Create interactive maps or guides showcasing popular wine trails and routes in the region, including suggested itineraries, distances between wineries, and notable landmarks along the way.

## Wine Education:

Provide information about wine education opportunities, such as workshops, classes, or seminars offered by local wine associations, universities, or industry experts.

## Wine Varietals:

Offer details on the types of grapes grown in the region and the varietals produced by each winery. Include descriptions of the flavors, characteristics, and recommended food pairings for each varietal.

## Wine Clubs and Memberships:

Inform visitors about wine clubs or memberships offered by wineries, including benefits, discounts, exclusive events, and wine shipment options.

## Accommodation Options:

Provide a list of nearby accommodations, including hotels, bed and breakfasts, guesthouses, or vacation rentals, with descriptions, ratings, and proximity to wineries.

## Restaurants and Dining:

Suggest local restaurants and eateries that offer wine pairing menus or have an extensive wine selection. Include reviews, cuisine types, and reservation options.

## Local Attractions:

Highlight other attractions in the area that wine tourists might enjoy, such as historical sites, museums, scenic views, hiking trails, or nearby attractions worth visiting.

## Transportation:

Provide information on transportation options, including car rental services, public transportation, and private wine tour companies operating in the area.

## Wine Tips and Guides:

Offer educational articles, guides, or blog posts that provide tips on wine tasting etiquette, wine buying tips, wine storage suggestions, and general wine-related knowledge.

## Reviews and Ratings:

Allow visitors to leave reviews and ratings for wineries, tours, and experiences they have attended, to help future visitors make informed decisions.

## Weather Information:

Display current and forecasted weather information for the region, helping visitors plan their trips accordingly and anticipate any weather-related factors.