**WINE TYPES AND CATEGORIES RESEARCH:**

The six (6) main types of wines:

* Red Wines:

Red wines are produced by fermenting black grapes together with their skins (which imparts the wine's red hue), seeds, and stems. These wines are characterized by their elevated tannin levels, contributing to a slightly astringent and parched sensation experienced on the palate following consumption.

Main\* types of red wines:

* Cabernet Sauvignon (regions: Bordeaux, France | Napa Valley, California, USA)
* Merlot (regions: Bordeaux, France | Napa Valley, California, USA| Maipo Valley, Chile | Colchagua Valley and Casablanca Valley)
* Pinot Noir (regions: Germany, Mosel | Oregon, US | Burgundy, France | Marlborough, Wairarapa, Nelson, North Canterbury and Central Otago, New Zealand)
* Zinfandel (regions: Sonoma County/ Napa Valley, California, USA)
* Chianti (regions: Tuscany, Italy)
* Beaujolais (regions: Beaujolais, France)
* Shiraz/Syrah (regions: Barossa Valley, Australia | McLaren Vale, Australia | Hunter Valley, Australia)
* Sangiovese (regions: Tuscany, Italy)
* Malbec (regions: Mendoza, Argentina)
* Nebbiolo (regions: Piedmont, Italy)
* White Wines:

White wines are produced from a combination of white and black grapes. However, unlike red wines that undergo fermentation with grape skins, white wines are processed without the skins. The separation of skins ensures that only the transparent grape juice is utilized. One notable characteristic of white wine is its low tannin content, as its distinctively refreshing, vibrant, and tangy flavours are primarily attributed to its acidic nature.

Types of white wines:

* Chardonnay
* Sauvignon Blanc (region: Marlborough, New Zealand | Loire Valley, France |California, USA)
* Pinot Grigio
* Gewürztraminer (region: Alsace, France | Germany | New Zealand)
* Riesling (region: Germany | Alsace, France | Finger Lakes, New York, USA)
* Chenin Blanc
* Rosé Wines:

Rosé wine is recognized for its delicate blush or pink hue. This charming colour is achieved through a brief fermentation process where the juice of black grapes is allowed to ferment with its’ skins for a short period of time, imparting the desired pigmentation. It is important to note that, like white wine, rosé possesses low tannin levels, although there are some rosés are dry. (Gould, 2021) With its pleasant and refreshing taste, rosé has garnered popularity among a wide range of individuals, it is ideal for summer gatherings as it serves as an excellent option for an introductory wine due to its light and subtly sweet flavour profile.

Types of rosé wines:

* Provence Rosé
* Grenache Rosé (origin: Spain)
* Sangiovese Rosé (origin: Italy)
* Sparkling Wines:

Sparkling wines are carbonated wines colloquially referred to as "bubbly". (Jordan, 2019) A blend of black and white grapes, with carbon dioxide naturally arising as a result of the fermentation process are used to make sparkling wine. (Virgin Wine Online, 2021) Among the various sparkling wines, champagne holds a prominent position, often associated with festive occasions such as New Year's celebrations and weddings.

Types of sparkling wines:

* Champagne (region: France in Montagne de Reims/ Côte des Blancs/ Côte de Sézanne/ Vallée de la Marne and Aube)
* Cava (region: Spain in Catalunya/Roija)
* Prosecco (region: Italy in Veneto/Friuli-Venezia Giulia)
* Asti Spumante (region: Italy in Piedmont)
* Crémant (region: France in Loire)
* English Sparkling Wine (region: England in Sussex/Kent/Hampshire/Surrey)
* Desert Wines:

Dessert wines are very sweet wines that are drunk after a meal with (and sometimes as) dessert. This type of wine can be produced in various styles, including late harvest wines (grapes left on the vine longer for higher sugar content), ice wines (made from grapes frozen on the vine), and botrytized wines (made from grapes affected by noble rot). Desert wines include any sweet wine which is why some fortified wines are a category of desert wines too.

Types of dessert wines:

* Moscato (region: )
* Sherry (region: )
* Port (region: )
* Sauternes (region: )
* Ice Wine (region: )
* Fortified Wines:

Fortified wines are wines that contain spirits such as brandy which are added in during the fermentation process. This type of wine has a higher alcohol content than any other type of wine.

Types of fortified wines:

* Port
* Sherry
* Madeira
* Marsala (region: Marsala in Sicily, Italy)

//////ADDITIONAL THINGS TO ADD IN EER

Wine makers

Wine Analysis:

* Residual sugar
* Ph
* Total acid
* Alcohol