

<b>Thiols</b> aromas.	<b>Bittersweet fruits</b> E.g. Grapefruit, Blackcurrant
How wines develop in bottles (ageing)?	<ul style="list-style-type: none"> <li>• Flavours develops from fruity towards savoury, spicy</li> <li>• Tannins soften</li> <li>• Alcohol level does not change</li> <li>• Acids and sugars change a little</li> </ul>
<b>BLICE</b>	<b>B</b> → Balance <b>L</b> → Length <b>I</b> → Intensity <b>C</b> → Complexity <b>E</b> → Expressiveness
What food components make wine taste <b>harder</b> (bitter, acidic, less sweet and less fruity)?	Sweetness and Umami.
What food components make wine taste <b>softer</b> (less bitter, less acidic, sweeter and more fruity)?	Salt and Acid.
Dishes high in sugar should be paired with...	A wine that has at least as much sugar.
Dishes high in Umami should be paired with...	Wines that are more fruity than tannic.