

Appendix

Glossary of Terms

aging: The practice of letting wine age, in bulk or in bottles, to allow it to develop its character, structure and to increase its complexity; also known as maturation or cellaring.

air lock: A device mounted on a bung that allows fermentation gas to escape from a carboy without letting air in; also known as a fermentation lock.

alcoholic fermentation: The chemical process of converting sugar in must into alcohol under the action of yeast with carbon dioxide (CO₂) gas as a by-product of this process.

amelioration: A method of reducing acidity by adding water to wine.

Glossary of Terms

bench trials: Tests carried out on small volumes of wine to determine the effects of adding an ingredient, such as sugar or a fining agent, at various, pre-determined rates. Once the desired result is achieved, the ingredient is added at the determined rate of addition to the whole batch of wine.

bentonite: A natural absorptive type of clay that binds to and precipitates suspended particles.

blending: The practice of mixing different batches of wine to achieve a desired style, to improve balance in color, taste, aromas, flavors and mouthfeel, or to “correct” a wine fault.

blush: The American word for rosé wine.

Glossary of Terms

bottle shock: A condition that may alter—if only for a short period of time—the character of a wine immediately following filtration and bottling operations as a result of extensive handling.

bottling: The final winemaking operation when wine is transferred from bulk containers to bottles for further aging or for drinking.

Brix (°B): An absolute measure of the density of sugar in juice or wine where 1°B represents 1 g of sugar in 100 g of solution, or 1% w/w.

bubbly: Another term for sparkling wine.

bung: A silicone or rubber stopper used on carboys, and equipped with a fermentation lock to allow fermentation gas to escape without letting air in.

Glossary of Terms

Campden tablets: Sulfite-containing tablets for dissolving in water to prepare a sulfite solution for sanitizing equipment or for adding to wine as a stabilizing agent.

carbon dioxide (CO₂): A gas; a by-product of alcoholic fermentation.

carboy: A glass container used for making wine; usually 23 L (6 gal) in volume.

cellaring: The practice of letting wine age, in bulk or in bottles, to allow it to develop its character and structure, and to increase its complexity; also known as aging or maturation.

champagne: Sparkling wine produced strictly in the Champagne region of France using the traditional method—that is, a second alcoholic fermentation occurs in the bottle to trap the gas—but also commonly (though legally not correct) used for referring to any sparkling wine produced in this method.

Glossary of Terms

chaptalization: The practice of adding fermentable sugar to juice to increase the potential alcohol level of wine, or adding sugar or other sweetening agents to a finished wine to increase sweetness.

Charmat: A method for making sparkling wines by carrying out a second alcoholic fermentation in bulk in tanks; also known as cuve close method.

chitosan: A shellfish-derived fining agent used in conjunction with kieselsol.

clarification: The process of removing particles still in suspension that affect clarity and limpidity in wine. Racking, fining and filtration are specific clarification processes.

CO²: Chemical formula for carbon dioxide, a gas by-product of alcoholic fermentation.

Glossary of Terms

cold stabilization: The process of ensuring that wine does not throw crystals, or tartrates, when subjected to cold temperatures; also known as tartrate stabilization.

concentrate: The term used for referring to concentrated juice or a blend of concentrated juice and grape juice.

conditioner: Liquid-invert sugar with, most often, a yeast inhibitor, such as potassium sorbate and sulfite, used for sweetening wine.

counterfining: The practice of adding a fining agent, such as bentonite, before fermentation, to help wine clarify in the later stages of winemaking.

cuve close: A method for making sparkling wines by carrying out a second alcoholic fermentation in bulk in tanks; also known as Charmat method.

Glossary of Terms

cuvée: A batch of wine.

DAP: Abbreviation for diammonium phosphate.

diammonium phosphate (DAP): Yeast nutrients for boosting the yeast's fermentation ability, thereby reducing the risk of a stuck or sluggish fermentation.

disulfides: Foul-smelling compounds that cause wine to spoil.

dry: A wine style that has almost no residual sugar and no perceptible sweetness; cf. off-dry, medium-dry, medium-sweet and sweet.

enzymes: Proteins that break down pectin, which occur naturally in wine but are often the cause of cloudiness.

Glossary of Terms

ethanol: The type of alcohol produced when sugar in grape juice is fermented.

fermentation: In winemaking, it refers to yeast or alcoholic fermentation, the chemical process whereby yeast converts sugar in must into alcohol with carbon dioxide (CO₂) gas as a by-product; it can also refer to malolactic fermentation.

fermentation lock: A device mounted on a bung that allows fermentation gas to escape from a carboy without letting air in; also known as an air lock.

fermenter: Any container, such as a pail, carboy, or oak barrel, which is used for fermenting juice into wine.

filtration: The process of passing wine through a filter medium by mechanical means to separate particles in suspension.

Glossary of Terms

fining: The specific clarification process accomplished by adding a fining agent to wine.

free SO₂: The specific form of the sulfur dioxide (SO₂) compound that provides protection against oxidation and microbial spoilage in wine.

fructose: A monosaccharide, or simple sugar, which can be fermented into alcohol. Sugar in grape juice is a source of fructose and glucose.

fruit wine: Usually refers to wine made from fruits other than grapes; for example, peach wine.

gelatin: A fining agent often used in conjunction with kieselsol.

Glossary of Terms

glucose: A monosaccharide, or simple sugar, which can be fermented into alcohol. Sugar in grape juice is a source of fructose and glucose.

glycerin: An additive used for increasing mouthfeel and body, or perceived sweetness; also called glycerol.

glycerol: An additive used for increasing mouthfeel and body, or perceived sweetness; also called glycerin.

H₂S: Chemical formula for hydrogen sulfide, a foul-smelling compound responsible for imparting a rotten-egg smell to wine.

Glossary of Terms

hydrogen sulfide (H₂S): A foul-smelling compound responsible for imparting a rotten-egg smell to wine resulting from, for example, excessive use of sulfur-based products, from nutrient deficiency during fermentation, and from extended contact with the lees during fermentation.

hydrometer: A simple instrument to measure the density, or specific gravity (SG or sp gr), of sugar in juice and provides an approximate measure of potential alcohol (PA). It is also used for monitoring fermentation progress by measuring the drop in density of wine.

ice wine: A very sweet wine produced from harvested grapes that have frozen naturally on vines.

Glossary of Terms

inoculation: The process of adding, or pitching, yeast to juice to enable fermentation.

isinglass: A pure gelatin prepared from the swim bladders of cichlids (tropical spiny-finned freshwater fish) used as a fining agent.

J-tube: A rigid, inverted J-shaped tube used for racking wine; also known as a racking cane.

juice preparation: The process of reconstituting the concentrate by adding water, if required, to bring it to the required volume, and allowing the must (juice) to warm up or cool down to within the recommended range in preparation for fermentation.

kieselsool: A silicate suspension that electrostatically binds to and precipitates proteins.

Glossary of Terms

KMS: Common abbreviation for potassium metabisulfite—a common sanitizing and stabilizing agent, and preservative.

lactic acid: A significant type of acid found in wine but not in grape juice. When present in wine, it is the result of malic acid having been converted by malolactic fermentation.

lactic acid bacteria (LAB): Bacteria that convert—by malolactic fermentation—the sharper malic acid in grape juice to the softer lactic acid in wine. Some other types of LAB can also cause spoilage.

lees: Dead yeast sediment resulting from yeast activity during alcoholic fermentation.

Glossary of Terms

malic acid: A significant type of acid found in grape juice and wine; it is often converted into the softer lactic acid by malolactic fermentation.

malolactic fermentation (MLF): A secondary fermentation—typically not performed (not possible) in kit wines—where the sharper, naturally occurring malic acid is converted to the softer lactic acid under the action of lactic acid bacteria.

maturation: The practice of letting wine age, in bulk or in bottles, to allow it to develop its character and structure, and to increase its complexity; also known as aging or cellaring.

medium-dry: A wine style that lies between off-dry and medium-sweet in terms of perceptible sweetness; cf. dry, off-dry, medium-sweet and sweet.

Glossary of Terms

medium-sweet: A wine style, not quite sweet, but with considerable perceptible sweetness; cf. dry, off-dry, medium-dry and sweet.

mercaptans: Foul-smelling compounds that cause wine to spoil.

metatartaric acid: An ingredient added to wine just before bottling to prevent tartrate crystals, which are the result of wine being subjected to cold temperatures.

méthode traditionnelle (traditional method): A method of making sparkling wines, such as champagne, by carrying out a second alcoholic fermentation in the bottle to trap the gas.

must: Unfermented juice.

Glossary of Terms

oak: A type of wood used extensively, particularly in red winemaking, to add oak flavors and aromas, and complexity.

off-dry: A wine style, not quite dry, but with just a hint of perceptible sweetness; cf. dry, medium-dry, medium-sweet and sweet.

organoleptic: A descriptor used (as in “organoleptic qualities of the wine”) for referring to the amalgam of color, taste, smell and mouthfeel.

oxidation: The chemical reaction between wine and air that causes premature aging or even spoilage if exposure to air becomes excessive.

pasteurization: A process for eradicating spoilage microorganisms, such as unwanted yeasts and bacteria, in juice destined for kits.

Glossary of Terms

Pearson Square: An easy-to-use tool to calculate the number of parts of wine of a given concentration (i.e., alcohol content or TA) required to bring the concentration of another wine to a desired level.

pectin: A polysaccharide found in grape juice that can cause haze and cloudiness in wine.

pH: A measure of the strength of acids in a solution that provides an indication of the chemical stability of juice and wine. Water has a theoretical pH value of 7; anything less is acidic, anything higher is basic (alkaline).

pitching: The action of adding yeast to grape juice; see inoculation.

port: A fortified, sweet red wine made in the Oporto region in Portugal's Douro Valley.

Glossary of Terms

potassium bicarbonate: An additive used for reducing acidity in wine.

potassium metabisulfite (KMS): A common sanitizing and stabilizing agent, and preservative.

potassium sorbate: A common food and beverage additive used for inhibiting growth of yeast and mold and prevent renewed fermentation in finished wines, most often in wines with residual sugar. It is often simply referred to as sorbate or sorbic acid.

potential alcohol (PA): The amount of alcohol that can be produced if all the fermentable sugar in the juice is allowed to ferment.

Glossary of Terms

primary fermentation: The vigorous phase of alcoholic fermentation.

racking: The procedure for transferring wine from one container to another using a J-tube, or racking cane, to separate wine from sediment at the bottom of a container.

racking cane: A rigid, inverted-J-shaped tube used for racking wine.

residual sugar (RS): Unfermented sugar still remaining in a finished wine and which contributes sweetness.

rosé: A pink-colored wine made from red grape varieties using white winemaking techniques (although it can be a blend of white and red wines), and can range from dry to medium-sweet in style; also known as blush.

Glossary of Terms

Saccharomyces bayanus: A popular species of winemaking yeasts used for difficult fermentation conditions.

Saccharomyces cerevisiae: The most common species of yeasts that is well suited for a wide range of winemaking applications.

sanitization: The process of washing and sanitizing all equipment to eliminate or inhibit microbes and avoid the risk of microbial contamination of juice or wine.

secondary fermentation: The less vigorous phase of alcoholic fermentation following the primary fermentation; also used for referring to malolactic fermentation.

Glossary of Terms

second fermentation: In sparkling wine production, this refers to an additional alcoholic fermentation that occurs in bottles or in bulk in tanks. It is often used interchangeably with secondary fermentation though the meanings are different.

sherry: A fortified white wine made in Spain's Jerez region than can range from dry to sweet depending on style.

SO₂: Chemical formula for sulfur dioxide; often used interchangeably, though incorrect, with sulfite.

sodium metabisulfite: A common sanitizing agent also used, less commonly, as a stabilizing agent and preservative; see potassium metabisulfite.

Glossary of Terms

sparkling wine: A style of wine with carbon dioxide (CO₂) produced by enabling a second alcoholic fermentation through the addition of sugar and yeast; also called bubbly.

specific gravity: A measure of the density of sugar in juice or wine relative to the density of water. It is commonly abbreviated to SG although sp gr is the correct form.

stabilization: The process of readying wine for consumption or aging to ensure that clarity, freshness and balance of the wine are maintained; and to protect the wine from microbial spoilage, refermentation and premature oxidation while the wine is aging and once in bottle. When used in a general sense, it can also include cold stabilization.

Glossary of Terms

stuck or sluggish fermentation: A fermentation (alcoholic or malolactic) that has unexpectedly stopped completely or which is struggling and is slow to progress.

sulfite: A common stabilizing agent used in the food and beverage industry as an anti-oxidant and preservative; short for potassium metabisulfite or sodium metabisulfite.

sulfur dioxide (SO₂): The component of sulfite that provides protection although the term is often used interchangeably with sulfite.

sweet: A wine style with significant residual sugar (RS) content and, therefore, very sweet in taste; cf. dry, off-dry, medium-dry and medium-sweet.

tannin: A compound found or added to red wine to improve body, structure and mouthfeel by increasing astringency.

Glossary of Terms

tartaric acid: The major and most important acid found in grape juice and wine.

tartrates: Deposits of harmless, colorless crystals—also known as wine diamonds—resulting from wine being subjected to cold temperatures.

tartrate stabilization: The process of ensuring that wine does not throw crystals, or tartrates, when subjected to cold temperatures; also known as cold stabilization.

topping: The practice of adding wine or water to bulk wine to reduce the headspace volume in carboys for minimizing exposure of wine to air.

total titratable acidity (TA): The concentration of titratable acids in juice and wine. The major contributing acids are tartaric, malic, lactic and citric acid; also called total acidity although not technically correct.

Glossary of Terms

ullage: Headspace between the wine surface and the closure in a container.

varietal: Wine made from a single grape variety, for example, Chardonnay.

wine: An alcoholic beverage made by fermenting grape juice or other fruit juice. Wine from fruit juice is usually referred specifically to as fruit wine.

wine diamonds: Another term commonly used for referring to tartrates, the deposits of harmless, colorless crystals resulting from wine being subjected to cold temperatures.

winemaking: The process for producing wine, from juice preparation to bottling, by fermenting juice from grapes or other fruits.

Glossary of Terms

wine thief: An elongated glass or plastic tube used for retrieving a small sample of wine from a container.

yeast: A fungus used for enabling fermentation of sugar into alcohol in winemaking.

yeast fermentation: Another term for alcoholic fermentation, the chemical process of converting sugar in must into alcohol under the action of yeast with carbon dioxide (CO₂) gas as a by-product; cf. malolactic fermentation where fermentation is enabled by bacteria.

yeast nutrients: Nutrients for boosting the yeast's fermentation ability, thereby reducing the risk of a stuck or sluggish fermentation.