

Chapter 9

Terminology

Alcohol:	The amount of potable ethyl alcohol in a drink obtained by fermentation and further increased by distillation.
Age:	Maturing of alcoholic beverages in oak wood casks. White oak wood casks are used for maturing Bourbon Whisky.
Aperitif:	Alcoholic beverage consumed before a meal as an appetizer
Aroma:	Taste of wine in the mouth.
Blanc de blancs:	White wine made from white grapes.
Blanc de Noirs:	White wine made from black grapes
Bodega:	Spanish wine cellar
Bouquet:	Flavour of wine in glass
Body:	Light bodied, Medium Bodied and Full Bodied wines
Cap:	Mass of grape skins which surface to top during fermentation of red wine.
Cask:	Usually made of oak and is in barrel shape. Used for fermentation and maturing of wine.
Chambrer:	To bring red wine to room temperature.
Champtalisation:	Addition of cane or beet root sugar to enrich the must and secure higher alcohol content.
Commune:	Wine parish or village
Cork:	Quercus suber, bottle stopper made from the bark of Spanish or Portuguese Oak
Cotes:	Hillsides where some vineyards are located
Chaise:	French for ground level cellar
Corky:	When the wine attains the flavour of cork due to faulty corking.
Corkage:	When a customer is charged for bringing and consuming his own liquor in a licensed restaurant.





Cocktail:	Mixture of two or more than two drinks and one of them must be alcoholic.
Curve:	French for blending.
Demi Sec:	Semi Dry or half dry or medium dry
Degorgement:	This process is used for removing sediments from the champagne bottle after secondary fermentation.
Doux:	Very sweet
Decanter:	Glass container highly ornamented and of various shapes.
Eau-de-vie:	Water of life, spirit
Eis wein:	Made from frozen grapes in Germany, Austria and Canada. It is a sweet wine.
Frappe:	Iced or chilled
Full Bodied:	Very well matured wine or spirit.
Fino:	Dry sherry
Fine Maison:	Best brandy of the house.
Fine Champagne:	Finest Cognac brandy.
Hydrometer:	An instrument that records the density of alcohol in wine or spirit.
Irrigation:	Artificial means of watering vineyards.
Must:	Unfermented grape juice.
Mulled wine:	Heated wine flavoured with spices. In Germany it is called Gluwein.
Oenophile:	A connoisseur of wine
Pasteur Louis:	French Scientist renowned for his work on fermentation
Petillant:	Semi sparkling.
Punt:	The dip in the bottom of a bottle, usually in Red Wine bottle or Champagne bottle.
Residual Sugar:	Natural sugar left in wine after fermentation.
Sec:	French for dry



Sekt:	German word for sparkling wine.
Sommelier:	A wine waiter or wine butler.
Tastevin:	Dimpled silver cup used by sommeliers to taste wine.
Trocken:	German word for dry
Ullage:	Ullage means loss of wine or spirit due to evaporation or leakage.
Vin Moussena:	French word for sparkling wine.
Vinification:	The making of wine.
Vintage Wine:	Wine made in a year when the grape crop was good.
Viticulture:	The cultivation of the wine.
Wash:	A fermented liquid destined to be distilled
Weeper:	Wine that is weeping or leaking because of a faulty or dry cork.
Yeast:	Unicellular fungi found on the skins of grapes; these micro-organisms produce zymase, the enzyme which converts sugar into alcohol and carbon dioxide.







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