



WineBase for Windows



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WineBase for Windows

The **Ultimate** Cellar Management System

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About WineBase *for Windows*



Overview of Program



History

WineBase for Windows from Almost Vertical Software, is written by [Ken Tripp](#) and first saw the light of day in June 1992 as version 1.1. I wrote the program for my own use and it has since developed with the feedback of an ever increasing number of user's, into a program that is suitable for anyone needing to keep track of their wines.



Tools Used

Early versions of WineBase for Windows were written in TPW (Turbo Pascal for Windows) and the current version is written using Borland Pascal 7.0 from Borland International. All resources were created using the tools that come with these packages.

The User Guide and this Help file were written using Word for Windows from Microsoft Corporation, and the Help File was compiled using HC31, also from Microsoft.



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More than just a Data Base



Overview of Program



Computers and Ledger Books

There are many methods that can be used to store an inventory on what wines you have. A Ledger Book has been the most common for a number of years, but the use of computers for this function is becoming more common.

Computers offer a number of advantages over a book, not the least of which is the ability to quickly search for a wine or group of wines. Spreadsheets and general Data Base programs have been used by the more intrepid wine collectors for years, and recently a number of specialised wine data base programs have come onto the market.



Aspects of Cellar Management

WineBase for Windows takes the idea of a specialised data base program a bit further and offers features that you are unlikely to see in any other package. Any program can keep an inventory, but as we all know, knowing what you have is only the tip of the iceberg in Cellar Management.

The most important aspect of Cellar Management is knowing what all those wines are doing in terms of Maturity.

It's in the area of Wine Maturity, and the ease of which this information can be displayed that WineBase for Windows shines. The ability to show graphically the maturity of every wine in the cellar, to set future Tasting dates for every wine and have the program remind you of wines that need your attention, all help make managing a cellar a much easier task.



Keeping you Informed

WineBase for Windows also includes a substantial amount of reference material on wine regions around the world, with cross reference files linking Wineries to Regions for several wine producing countries. The Wines and Wineries of Australia and New Zealand are covered in detail. Detailed Winery information, including address details are provided for nearly 600 Australian Wineries, Maps are included for the main growing regions, and the [GoldBook](#) for WineBase provides vintage information on nearly 10,000 wines.



Learning to use WineBase

WineBase for Windows as a straight database program is easy to use, but if you wish to take full advantage of all its features, you will need to consult the [User Guide](#). This help file contains enough information to get you up and running. It is not a substitute for a User Guide which is why one is included with the program. This file contains answers to the questions that you will no doubt be asking yourself when you first use WineBase for Windows.



Before you get too involved



Overview of Program


Before you start entering the wines in your cellar into WineBase for Windows there are a couple of things you need to do ...



Preferences

The program has two User Defined fields called User1 and User2. You can define the Titles for these and you might wish to take some time at this point to set them up to best suit your needs. Both these fields can be Searched on and used as a Sort key. The default values are Type and Food, but other suggestions include Shipper, Ranking, Rating etc.

You can also set the Date format and Currency Symbol.

The Preferences Dialog is available via this  button and can also be used to set the Dialog Colours.



Dialog Colours

Only a small matter, but you can change the background colours of all the Dialogs the program uses. A selection of 8 designer colours is available, including the standard Borland metal grey.



Fonts

WineBase for Windows uses the standard Times New Roman Windows font. Depending on your monitor resolution, you may wish to select one that is clearer to read. The Status Line also uses the selected font. You can change the Font from the Options / Preferences menu.



Cellar Mapping

If you plan to use the Cellar Mapping functions, then you need to define your cellar layout, **BEFORE** adding wines. You can do this from the Files \ Cellar Rack Designer menu.



What do all these buttons do ?




Overview of Program



So many Choices

At first sight the numerous Menu choices and the bewildering array of Buttons may lead to some confusion, or at least some serious questions about what they all do.

The bar of buttons is called a WineBar, and there are two of them.

You can toggle between the two WineBar's by clicking on the first button  on each WineBar.

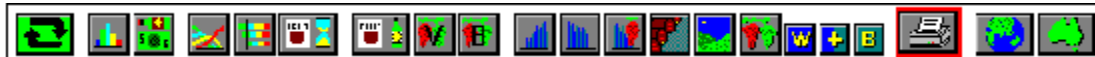


Clicking on any of the buttons on this screen gives you a description of what that button does.

The first WineBar which is shown when the program begins contains all the Editing and Search functions.



The second WineBar has all the Reports, Graphs and Tables on it.



Hint Text

If you left click on a button and hold the mouse button down the Status Line will display a description of what that button does. If you do not wish to execute that function, move the mouse pointer off the Button, whilst still holding the button down.



Left Click / Right Click !



Overview of Program

It might seem obvious to state that a Windows application is mouse orientated, but it is possible to run most Windows applications from the keyboard. Not so with WineBase for Windows, this program uses the mouse for just about everything, and it uses both mouse buttons. Left clicking or Right clicking on the same spot can have very different outcomes.

The two places this is most obvious is in the **INDEX** listing and on the **MAP** of Australia.



INDEX

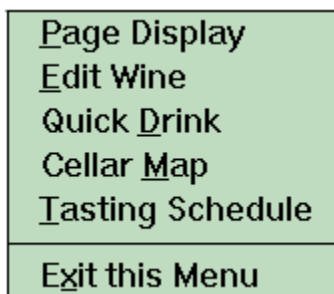
An Index listing is simply the result of any search. Each wine found is listed in a one line summary. This Index is like a book index in that its a list of what's available. In order to see more details you have to go to the [Page Display](#).



LEFT CLICK >..Show Page Display

You do this by Left Clicking on any listed wine, anywhere on the line, with a few exceptions in the following columns.

Vintage: Mouse pointer = **Hand**, and clicking here leads to a Menu of all functions.



Stock: Mouse pointer = **Bottle**, and clicking here leads to the Quick Drink Dialog which allows you to quickly reduce the stock count by one.

Location: Mouse pointer = **4 Directions**, and clicking here will display the Cellar Map for that wine.

Maturity: Mouse pointer = **Hand**, and clicking here produces the Tasting Schedule Dialog which is used to [mark](#) wines for tasting (checking) at a certain date.




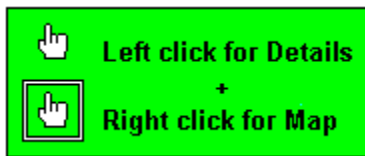
RIGHT CLICK > Edit an existing Wine

Right clicking anywhere on the line leads to the **Main Edit Dialog**, where you can modify any details.



MAP OF AUSTRALIA

The Map of Australia is an index to the region maps and regional details Dialog. You can get the Map of Australia by clicking on this  button. It can be found on the right hand end of the Graphs WineBar. Moving the mouse pointer over this map will cause the **Arrow** to change to a **Hand** or a **Hand in a Frame** when you are over a green coloured wine district.



HAND LEFT CLICK > Region Details

This Dialog lists the region, details on it and all the wineries in the area (that I have data on). At present there are 597 Australian wineries listed.



HAND IN FRAME RIGHT CLICK > Region Map



Wine Maturity and WineBase



Overview of Program



Wine Maturity

Every wine maker has a system by which they can rate the cellaring ability of the wines they produce. Most supply these figures which in their barest form might only have a best year for consumption (or a range of years). The more fastidious will supply figures that inform you whether the wine is too young, improving, in decline or very badly in decline or supply a [Maturity Curve](#).

The latter is the system that I have adopted for WineBase for Windows and there are four levels of maturity, which are derived from the Vintage, the date at which the wine is drinkable (**GoodFrom**), when it reaches the midpoint of its maturity (**BestAt**), and an upper limit on how long it could be expected to keep for (**GoodTo**).

Each level of maturity is given a name and represented by a colour.



YOUNG

To young to drink.



IMPROVING

Improving and then levelling off into the stable period



MATURE

In its stable period but ultimately heading for decline.



DANGER

Past its life expectancy.

These colours are consistent throughout the program, and when displayed graphically provide an easy way to see what is happening with every bottle in the cellar.



Applying this to Numbers

How you use the figures supplied for a particular wine depends not only on the form that they are supplied, but the way in which you are going to use the program.

Lets take for example a wine of 1989 vintage, bottled and released in 1991 and with a general recommendation that it will be at its best in 1996.

Using the general rule that a wine improves for the first third of its life, is stable for the next third and then spends the last third in decline, and assuming that the **BestAt** date will be in the middle of the stable period, we can derive a figure for the **GoodTo** date by adding the difference of the Vintage and the **BestAt** date, which in this case is seven ($1996 - 1989 = 7$). The **GoodTo** date is therefore $1996 + 7 = 2003$.

The **GoodFrom** date is open to discussion, but I tend to take the viewpoint that a wine is released when it is drinkable. It might not be very good and it certainly will not be at its best yet, but it could be opened. Therefore I use the release date (or shortly after) as the **GoodFrom** date. This is not an important figure for the program, so don't trouble yourself too much about it.



BestAt Date

The crucial figure for WineBase is the **BestAt** date, as this is the basis of a lot searches. I say the basis, because even though you can search for wines that [peak](#) (even though they don't) in a particular year, you can also search for a spread of years based on this figure.

You can determine the **BestAt** date in a number of ways.

1. Using general recommendations based on the grape variety(s) used.
2. Halving the period that the wine maker says the wine will cellar for.
3. Use a guide supplied by others.

You should also look at [When is a wine suitable to drink ?](#)




When is a Wine suitable to drink ?



Overview of Program



Wines suitable to drink NOW, (and how to find them)

WineBase for Windows has a search function that finds all wines suitable to drink this year. It is assigned to this button  on the WineBar.

As already stated, picking just one year as the best year for a wine is a bit fine, so the program includes the ability to use just the BestAt date or a range of years based on the BestAt date and the spread between the GoodFrom and GoodTo dates.

ie A red wine with a cellaring potential of 20 years will have a bigger spread than a white wine with a useful life of only 5 years.

You have a choice as to how you set this up.

The **Options** menu has a selection called '**Best At** Tolerance', which has three further selections of **Single**, **PlusMinus** and **Auto**. The default is an **Auto** setting, but you can use just the BestAt (**Single**) date or the BestAt date plus or minus one year (**PlusMinus**).

The range of years is shown graphically on the Page Display of a wine, by a row of glasses under the maturity graph. Any wine where the current date line intersects the glasses is deemed to be drinkable, with the Auto setting giving the best indication.



The 'Best at in Future Years' graph

This is another area where the spread of years that a wine is drinkable has to be considered. This graph uses the **BestAt** date to determine how many Wines and Bottles will be at their 'best' in future. Because it uses a single year and ignores the fact that a red wine 'at its best' in the year 2000, with an expected life of 25 years, will be just as suitable a couple of years before and a couple after.

So it is possible to have two towering peaks at say, 2004 and 2006 with an apparent hole at 2005. That hole might not be there, in fact I guarantee it isn't, because with so many wines 'at their best' each side of it, most will be just as good the year after or before, so filling the hole.



Adding a New Wine



How to Use



The Main Edit Dialog

To add a new Wine to your cellar select **Edit / Add a new Wine** from the menu bar or



click on the button on the first WineBar. The Main Edit Dialog will appear and you can enter details for the wine. Clicking on '**Save this Wine**', will as the name suggests, save the current information in the dialog. It will not however, close the Dialog. When you have finished adding wines, you can exit this dialog by selecting the '**Finished Adding Wines**' or '**Cancel**' buttons.

Use the TAB key to move around, as ENTER saves the wine.



Fill Vintage in first then the Variety

If you fill in the **Vintage** field, followed by the **Variety**, then the **GoodFrom**, **BestAt**, and **GoodTo** dates will be filled in with default values for that wine. These are only a rough guide. Edit to suit your needs. If you change the vintage , the GoodFrom, BestAt, and GoodTo dates will be updated.

To select a Variety use the scroll arrows to browse the list and left click on the required one. The list contains the 33 predefined types and any that you might have added. The selected choice will appear above the List Box. You cannot directly edit the Variety edit field.



Adding a new Variety

Under the Variety list is a button marked **Add New Variety**, if you click on this the Add Variety Dialog Box will appear. You can enter any type you like in the Edit Box. Click New Variety to place your selection in the Variety Edit Box in the main Edit Screen. The List Box is also updated, but you must save the file with this Variety to store it.

With any custom Variety that you enter the GoodFrom, BestAt, and GoodTo dates will be set at default values of 2,3,5. Edit these based on your (or someone else's) knowledge of that wine.



Non Vintage Wines

Next to the Vintage scroll arrows is a button marked **Non Vintage**. When clicked, 9999 is placed in the Vintage, GoodFrom, BestAt and GoodTo date fields. This signifies that the wine has no vintage (ie a fortified wine that has no definite shelf life) and is treated as such in all Listings, Graphs and Tables. In the scrollable display screen wines of this type are marked as NVin (which is shown in blue, as is the Age box). In graphs and tables there is a separate column on the left hand side marked Nv. In the full screen display mode the vintage will be listed as "Non Vintage" and there will be no ageing graph shown.



Drop Down Lists

The **Winery, Label, Region, 'User1', 'User 2',** and **Cellar Position** Edit Boxes have drop down lists containing all current entries on file. Clicking on any of these will place it in the Edit Box.



Finding a Region

WineBase for Windows now has Winery to Region cross reference files. Two buttons next to the Region field access this. If you enter a Winery and then click **Find**, the Region will be placed in the region field. **List** will list all the Wineries and Regions, selecting one will place it the respective field.



Other Fields

Clicking on Add Date adds the current system date in the Purchased field.

1 case = 12 Bottles. Default bottle size is 750 ml. Maximum bottles = 255.
Total Stock is made up of Bottles and Cases. 43 Bottles Total Stock = 3 Cases and 7 Bottles.

Enter the **Price** and **Value** with a format of \$9999.99 The program strips off the dollar sign and decimal point for calculations, but it displays what you enter when listing wines. The default value is \$10.00 and you can change this in one Dollar steps by using the scroll arrows. The button next to the scroll arrows enters a price of \$0.00, which is listed in displays as ?



History, Notes, Tasting and Map Buttons

When adding a Wine, these buttons are greyed, and cannot be used, until you click on **Save this Wine**. A Dialog will then appear that lets you edit these files. When you have finished, click on Exit, which saves the current Wine.



Editing a Wine



How to Use



Edit Wine

Before you can Edit a wine you must first find it and list it in an Index. An Index listing is the result of any search and it is from here that you View or Edit a Wine. To list your

entire cellar you can click on this  button or perform a selective search using this



button.

After deciding what type of search you wish to make ie

- All wines,
- All Wines that are Mature,
- All Cabernet Sauvignon's from The Hunter Valley etc.

and performing that search, you will end up with a list of Wines in the Index (providing there are some to find).



To Edit a wine Right Click anywhere on the Wine you wish to Edit.

This leads to the **Main Edit Dialog**.



Deleting a Wine



How to Use



Delete Wine

You can Delete a wine from the [Page Display](#) for that wine (ie after Left clicking on an Index entry), as this Window has a menu choice called Delete. You will be asked whether you really wish to do this. There is no UNDO on this function.

You do not have to delete wines that have no stock.



'Lost Souls'

All Wines that no longer have any Bottles are called [Lost Souls](#). Lost Souls will not show up in Graphs, Tables or the Health Report. So it doesn't matter if they exist. Lost Souls can also be used to set up wildcard search fields for your genuine wines. You can search

for Lost Souls using the Search by Stock Level button  and selecting 'Lost Souls'.



Text Search



How to Use



Find Text

You may wonder why one small button in the Search Options Dialog gets a whole page to itself. This button is new to WineBase for Windows, and whilst it is relatively unobtrusive, it can have a significant effect on the way you use the program.

The program has 17 fields to store data, two of which are user definable, that is, you can name them and store whatever information you like.

People often ask for more 'User Defined' fields, or fields that are longer.

The **Find Text** option in a round about way, provides this.



Find what Text?

The Main data file which contains the 17 principle fields, is supplemented by the attached Comments, Tasting Schedule and Text files.

Forget the obvious, the Text file is not the one searched. Its the Comments file and the Notes fields of the Tasting Schedule files that are searched.

When you click the Find text button, a small dialog is presented that allows you to enter a search string. This is not case sensitive

Click on Ok to start the search, or press the Enter key.



Comments File

The Comments file is eight separate fields of 50 characters and was originally included to store short notes on a wine.

It can still be used for this purpose, but it can now also be used in conjunction with the Find Text search, to provide you with at least 8 additional fields per wine, each holding 50 characters.

Really useful for fitting in the details you find on the label of a bottle of French wine.

As the search will find anything from a single character (not recommended) to a string 40 characters long, you can further split the lines up into smaller fields, and search for any part.

A really good use for this is wine ratings, because you can store a half dozen or so different ratings for a wine in one line of comments as in the following example ...

GB5* WS4* P89 D91 MRGreat etc... (MR My Rating)

This would allow you to find all wines that scored D91 or GB5* or MRGreat etc, and I'm sure you will think up other uses. Wines you may have, that might not be up to scratch might attract a '**Take to next BBQ**' comment.



Tasting Schedule

Not as useful as the Comments file, because you are limited in what you can enter as a comment, but at least now you can search for wines based on Tasting Notes.



The Downside

You get rather spoiled by drop down lists after a while, but this is one search where you have to type in what you wish to search for. What's more, you have to apply some order to the things you store, so you can find them.



Importing a VINO:FILE data file



How to Use



About VINO:FILE

VINO:FILE is a popular DOS based cellar management program. WineBase was tested on version 3.0 of VINO:FILE Cellar Master which is copyright Mark Christian 1990, 1992



When can I Import

You can only import a VINO:FILE data file when you have ZERO bottles in 'Your Cellar' and have 'Your Cellar' selected from the Files menu. If you have added wines to 'Your Cellar' whilst learning to use WineBase and you now wish to Import a file, you will need to QUIT WineBase and DELETE all files in the WineBase directory that end in .DTA. There are 8 of them.



Convert as best I can

Exchanging data between two programs with vastly different file structures is a bit of a worry. I have done the best I can to import most of the important data from VINO:FILE, and WineBase will generate some of the data that is missing. WineBase will also capitalise the file as it reads it.



Fields that are imported

VINO:FILE	WineBase
Producer	Winery
Other Info	Label
Variety	Variety
Year	Vintage
Region + State	Region
Category	User1 (Type by default)
<NA>	GoodFrom is derived
Year Ready	BestAt
Drink By	GoodTo
Origin + Date	Purchased
Size of Bottle	Bottle Size
Location	Cellar Position
No of Bottles	Stock
Cost per Bottle	Bottle Price
<NA>	Current Value (Set to Bottle Price)
Comments1	Comments1
Comments2	Comments2



Bottle Information

The text file that VINO:FILE exports, indicates information on a wine with a W, and can have a couple of lines for Bottle information as in this example ...

```
W,ACACIA,,PINOT NOIR,1986,NAPA VALLEY,CALIFORNIA,U.S.A,DR,,,,, 0.0, 0.0, 0.0,  
B,03-10-88,,750,13,1, 9.00,, 0.00,  
B,11-03-91,,750,22,1, 5.00,, 0.00,  
B,11-03-91,,750,A,1, 5.00,, 0.00,
```

The format for this line is ..B, Date1, Date2, Size, Location, Bottles, Price etc and this wine has 3 bottles in total. WineBase will only read the first line of each wine that starts with a B, so would only register ONE bottle.

Before Importing the file you will need go through it and add up the total stock for each wine, and change the stock level in the first B, line. A 'Lost Soul' in VINO:FILE is shown with a stock level of ONE bottle, but the Location field will be empty. So do not include any bottles that do not have a location.

```
B,03-10-87,,750,12,1, 9.00,, 0.00, would become B,03-10-87,,750,12,3, 9.00,,  
0.00,
```

WineBase will import these as 'Lost Souls', and give them a stock of ZERO.



How to Import your VINO:FILE data



Step 1

Start VINO:FILE and select **Export File** from the **Files** Menu. Accept the defaults offered and press CTRL ENTER to save the file.



Step 2

Exit from VINO:FILE



Step 3

Find the text file that VINO:FILE has created. It will have the name you gave your data files when you first started using the program, and end in the extension .TXT, eg. WINE.TXT



Step 4

RENAME this file VINOCONV.TXT and copy it to the directory where WineBase is installed.

EDIT the file to correct the bottle count as described above.



Step 5

Start WineBase and select **Import/Export** from the Files Menu. Then Select **Import VINO:FILE data file**.



Password Protection



How to Use



Protect What ?

If you assign a Password to WineBase, you will be prompted to enter it each time you start the program. This is the only time you will need to enter it. If you do not enter a correct Password then the program becomes Read Only, that is, you cannot Add or Edit any data. This is very handy when you wish other people to use the program but not be able to change anything.



Entering a Password



Make sure that you are using 'Your Cellar'.



Select **Make Winery Files** from the **File** menu, and then select **Edit Winery File Information**.



Enter a password in the Password field, and click OK or press the Enter key.



I didn't enter a Password and now it wants one !

If you are upgrading from a previous version that didn't have Password protection, and you now find that the program is asking you for one, it means that at some time you have played with the Winery File Info for 'Your Cellar', and placed something in the Password field. You cannot edit this if you did not enter the correct Password.

Call me and we will sort it out, as there is no point in putting instructions on how to get around the password in a Help file.



Your Cellar, Sample Cellar and Winery Files



How to Use

WineBase for Windows stores information on a number of Cellars, all of which you can Edit



Your Cellar

This is the main data file in the program and contains the information that you enter into the program, and consists of eight data files ...

WINEBASE.DTA	Main data file.
WINEINFO.DTA	Your information sheet.
NETWORTH.DTA	For Value and Stock graph.
WINENOTE.DTA	Comments file for each wine.
SCHEDULE.DTA	Tasting Schedule for each wine.
MAPFILE.DTA	Cellar Mapping for each wine.
MYCELLAR.DTA	Rack layout file.
RACKFILE.DTA	Cellar rack definitions.

In addition to these files you can attach a Text File of up to 8000 characters for each wine for detailed Tasting Notes, Scores etc.



Sample Cellar

A small Sample Cellar is included so that you can look at some of the features of WineBase. You can access the Sample Cellar from the File Menu and have a play with the Search and Sort options, as well as look at some of the Graphs and Tables



Winery Files

Data files supplied by Wineries as a source of information on their products. Yes I know there aren't many Winery Files, but we all live in hope that the Wineries will start to see the benefit of providing this information.



Blank Winery Files

The Files menu now includes an option to create a Blank Winery Files, which you can use to set up your own reference files. One use for this is to create a "Wish List" of wines that you want to buy in future etc. The Winery Information Sheet will appear, and you need to enter a name for the Winery, ie Wish List, as this is the name that will appear in the menu of Winery Files.

When adding a new Winery File, the List Box of all Winery File names will not be updated until the next time you start WineBase.



The files that make up 'Your Cellar'



How to Use

Each wine has a Main Data File which stores the basic information on each wine. There are also other files that are attached to this Main Data File.



Comments

Eight lines of comments for each wine. This is for short notes, as each line is limited to 50 characters. Comments are printed along with the other information on a wine when you select Print from the Page Display. If you need to add more detailed comments you can attach a text file of up 8000 characters (a couple of A4 pages at least) to each wine by selecting Text File from the menu in the [Page Display](#)



Tasting Schedule

Eight lines of Dates and Comments. The Date consists of Month and Year in a numerical format. In conjunction with the Comments field these are used to [mark](#) a wine for tasting at a certain date in the future.



Text File

You can also attach a text file to each wine. This is a standard ASCII text file that can be edited within WineBase for Windows or on any word processor. Each file is named with a format of WINE????.TXT, where ???? is a 4 digit number that identifies the wine in the Main Data File. The file can be up to 8000 characters in size, and you can Cut and Paste between the Windows Clipboard and this file.



Cellar Map

Which provides a graphical presentation of Your Cellar, and shows where the wine is.



Printing



How to Use



Fonts

WineBase for Windows uses True Type fonts, with the default font being Times New Roman. The same font is used for display to screen and printing. You can change the font from the Options menu by selecting Fonts.... The clearest fonts seem to be Arial and Times Roman. Bold works well. Size is ignored.



Index Listings

You can print any Index listing, by selecting **Print** from the **Index Menu**.




Page Display

You can print the Page Display for a wine, by selecting the **Print** menu option. The General Notes and the Tasting Schedule are also printed at the bottom of the page.



Graphs and Reports

When displaying any of the Graphs and Reports (assuming you are using the WineBar)

the Printer  button will be surrounded by a Green band if that Graph or Report can be printed, and a Red band if it cannot. Click on this button to print the currently displayed Graph or Report.



Common Questions (and answers)



How to Use

Q. How do I get more information than this Help File?

A. Read the User Guide !!!

Q. How do I add a new wine to the cellar?

A. Click on the  button on Main WineBar.

Q. How do I delete a wine?

A. .List the wine in an Index, Left click for the Page Display, then select Delete.

Q. How do I edit a wine?

A. .List it in an Index, and then Right Click anywhere on the line showing that wine.

Q. How do I remove one bottle of wine, quickly?

A. List the wine in an Index Listing. Left Click on the required wine, in the Stock column. Click on 'Remove one Bottle'.


Q. Can I add detailed tasting notes and scores to a Wine?

A. Yes, you can attach a text file to each wine, that can have up to 8000 characters (4-5 A4 pages) in it.

Q. Why does the Winery Distribution graph only list 60 Wineries?

A. The distribution graphs are limited to 60 entries.

Q. How do I see the other WineBar?

A. .Clicking the first button  on each WineBar, will show the other one.

Q. How do I view the Sample Cellar?

A. .Select Sample Cellar from the Files menu.

Q. How do I get back to My Cellar?

A. .Select Your Cellar from the Files menu.


Q. Can I view all the wines in my cellar? How?

A. .Yes. Click the second button  on the Main WineBar.

Q. How do I get a print out of my wines?

A. .Just about everything that is shown on the screen can be printed.

Q. How do I view the winery maps?

A. .Click on the Map of Australia  button, and then Right Click on a region.

Q. Can I get a print out of the regional maps?

A. .No.

Q. How many wines and wine varieties can I enter into WineBase?

A. .WineBase is limited to displaying 1170 different wines.

Q. How do I edit a wine?

A. .List it in an Index, and then Right Click anywhere on the line showing that wine.

Q. How do I view the cellar racks?

A. .From the View menu, select Map of Cellar Racks.



Using Help




< **Click here to return**



Books and Menus

If you have got this far then you have just about mastered using this help system.

You will notice that the green book  you clicked on is now open, and if you had clicked on one of the other green books, you would now have something like this ...



Overview of Program



[About WineBase for Windows](#)



[More than just a Data Base](#)



[Before you get too Involved](#)



[What do all these buttons do ?](#)




[Left click / Right click !](#)



[Wine Maturity and WineBase](#)



[When is a wine suitable to drink ?](#)

Clicking on a green book, opens it  and shows you the items it contains. Clicking it again returns you to the menu you came from.

This menu will not get you very far, but on any other page than this, when you see green underlined text, you can move to the topic described by clicking on it.

Or you can browse through these topics, by using the << >> browse buttons.

Whenever the mouse pointer turns to a hand, clicking the left mouse button will perform some function.



Pages and Topics

Each topic will have an open book and its title at the top of the page. Click on this to take you back to the menu.



Green dotted Text

Text that has a [dotted underline](#), when clicked will popup a small window with some descriptive text.



Pictures that Work

Throughout this Help System you will see pictures of buttons and menu's. Most of these are linked to a description, which you can access by clicking on them.



Help in Detail

For more detailed information on using the Windows Help system, press the F1 key on the keyboard.



Pricing Details



Why Register

By registering this program you are not only providing me with the incentive to continue developing it, but it ensures that you using the latest version, and that you will receive notice of future upgrades.



Pricing Details

These prices are in Australian Dollars and apply if you order directly from me.

WineBase for Windows (including GoldBook for WineBase)	\$40.00	
Printed User Guide	\$10.00	
Postage (in Australia)	\$ 5.00	Disks Only
	\$10.00	With User Guide
Postage (Overseas Orders)	\$10.00	Disks Only
	\$15.00	With User Guide



Methods of payment

Please make payable to Almost Vertical Software Pty. Ltd.



Credit Cards



I accept Visa, MasterCard and BankCard.

Orders can be taken via Order Form, Mail, eMail or Phone.



Cheque and Money order

I accept Personal, Bank, and Business Cheques as well as Money Orders.

For orders from outside Australia I need an International Money Order or Foreign Bank

Draft.

(If ordering from outside Australia it is quicker and cheaper to use CompuServe)



CompuServe GO SWREG

You can also register WineBase for Windows via CompuServe's Shareware Registration forum.

The fee of US\$40 includes the latest versions of WineBase for Windows, GoldBook for WineBase, User Guide on Disk, and includes Postage and Handling.

Author:	Ken Tripp
CompuServe ID:	100035,2460
Program Title:	WineBase for Windows v2.7
Registration ID:	2475
Fee (US \$)	40.00



Registration

The Help menu has an option 'Print Registration Form', which has a dialog where you can enter your address details etc and then print a letter to send to me.



No printer ?

If you do not have a printer, then send your full name, address, payment details (please print), and if you like, some information on your computer system.

A registered copy of this program has your name and address on it, which you cannot change. So if you would prefer John Smith rather than J. Smith, I need to know that your first name is John.

Registration Form

Select Print Topic from File menu

Your Details (Please Print) (this information appears on your registered copy of WineBase).

Name

Street Number

City/Suburb/Town

State Post Code / Zip Code

Country

eMail Address InterNet

 CompuServe

Material required ...

WineBase for Windows +
GoldBook for WineBase Copy(s) at \$40 each \$

Printed User Guide Copy(s) at \$10 each \$

Postage and Handling ...
(\$5 Australia or \$10 with User Guide)
(\$10 Overseas or \$15 with User Guide) \$

.....

TOTAL \$

Payment method ...

Cheque Bank Draft Money Order IMO

Credit Card Visa MasterCard BankCard

Card Number _____

Expiry Date ____ / ____

Signature

**Please make Cheque / Bank Draft / Money Order / IMO payable to 'WineBase',
and post to ...**

**WineBase for Windows
P.O. Box 221
BLACK ROCK VIC 3193
AUSTRALIA**



Tasting Schedule



Tips and Tricks



Wines to be Tasted

WineBase includes the ability to 'Flag' a wine for tasting at a future date. You can access this directly from the Main Edit Dialog, Index Screen (HotSpot on Maturity), Page Display and the TimeLine.

This file has eight lines of three fields so you can set 8 future tasting dates for each wine. The first two fields are for the Month and Year and the last is for any Notes.

The Month and Year are entered as a number, ie. March 1995 would be 3 1995.

Leave the Notes field **BLANK** because WineBase uses an empty notes field in conjunction with a month and year that is prior to the current date to find "**Wines that have not been Tasted**", and besides there is little point in entering something like 'Taste this now'. The idea is that after tasting the wine, you enter a comment.

There is an exception to this ...



@ Symbol

It is sometimes useful to comment a wine, before you taste it, such as where or with whom you might be tasting it. If you start the note with an @ (Shift 2) symbol, WineBase will treat it as an empty line and list it as an untasted wine (which will be found when you search for it).

ie. 3 1995 @With Bill and Ted in garage is equivalent to 3 1995 "A BLANK LINE"



Search Options

Clicking on the '**Two Tasting Glasses**' button brings up the Search Dialog and you have a number of options, which more or less explain themselves...



4 lots of 3 month blocks starting this month and covering one year.



For the next 2 Years on a monthly basis.



Any wines that have not been tasted (ie no Note or starting with an @).

You can print this entire list as you would a normal Index, and all Tasting Notes for a wine are printed along with general Comments when you print the Page Display.



Index Screen



Tips and Tricks



Scrolling the Screen Quickly

The Index Window features a vertical scroll bar, so you can browse up and down the list of wines, and a horizontal scroll bar which is used to view all the 'fields' across the page.

There are two ways you can scroll a Windows screen. You can use the Arrow buttons by clicking on them and the screen will scroll up and down by one line (or across the screen).

If you wish to scroll quickly to a different area of the screen, the best way is to 'Grab' the small button that moves up and down the scroll bars, press the left mouse button and drag the button up and down (or across) the scroll bar.

The screen will scroll to match the position of the button.

If the screen is scrolled all the way to the left, then it will scroll up and down, quicker than if the screen is scrolled (even partly) right.



Zoom

The **Zoom** menu option lets you select how big you want the text on the screen to appear. This lets you fit more on a screen.

You have a choice of three zoom values, 100%, 75% and 50%

50% is only suitable if you are running WbFW full screen at 1024 X 768 resolution or higher.



Cellar Location



Tips and Tricks



Alphabetical Searching

The way the Alphabetical searching works in WBfW, is for each word to be treated as a separate search criteria. This means that A BC, A ZZ and AAA would all be found by searching for A.

So if you use different racks, or locations and a 'SpreadSheet' format (A1..Z100 etc) index system you could enter the Cellar Locations as a seven character string such as R99 AA99.

Where R99 is the rack or location (RAC, BLK, CL1 etc) followed by a **SPACE** and AA99 is the cross reference to where the bottle (or case) is.

As each location will be unique, you need to create a common search key for all wines that use the same rack or location. Simply create a file without any stock (A Lost Soul), and save it with a Cellar Location of R99 (that is the same first three characters used for the valid entries). You can then search on R99.



Cellar Mapping



Tips and Tricks



Cellar Location or Cellar Mapping

Before we had Cellar Mapping the Cellar Location field was the only way of keeping track of a wines location. If you use Cellar Mapping then there is no need to use for this field, in fact its best to leave it BLANK.

When you list an Index (from any search), any wines that are mapped, will have the Bin numbers from the Cellar Map placed in this field as well as in the Page Display window.



Listing the wines in a Rack

The new **View/Cellar Rack Map/List to Index/Rack Number..Name** option which lists the contents of one rack also uses this field for the Bin Number and the wines location in that bin.

ie b67 A1 which is Bin 67 Location A1 (Top left hand corner).

This makes it easy to make up Stocktake sheets for each rack you have, and for this purpose its best to set the Sort Order to Location.



Wines that think they're still here

Once you map a wine you are responsible for keeping the Map and the File in sync. The program helps you with this by prompting you whenever a Mapped wine has its stock changed, but if you ignore the dialog a wine can end up still in the Cellar Map, but have no corresponding data file entry.

This can be a problem.

The solution is a new menu option called **Clean Up Racks**, which can be accessed from the View/Cellar Rack Map menu. Every Bin location in the Cellar Map will be checked and if the wine that is supposed to be there isn't in the data file then the entry will be removed.

If your cellar is rather large, this can take a while. So relax, watch the hourglass and think about how long it would take you do to by hand.



A few thoughts on Searching



Tips and Tricks



Multiple Field Search

You can perform a **Multiple Field Search** on some of the fields. The chosen fields are ... User1, User2, Region, Vintage, BestAt and Variety.

This provides a way of doing quite useful searches, depending on what you are using User1 and User2 for.



Being Creative

The default choice's of Type (Red, White etc) and Food (Beef, Fish etc) can be replaced with ones that better suit your needs.

eg. If you are a club or wine shop, you might choose a price range (Under \$10, \$10-\$20 etc) and a rating (1 - 5*).

If you enter a Price Range and Rating for each wine you can then find selected groups of wines.

I realise it would be nice to have all four search types, and WBfW does in fact support four User Defined fields in the data file. The Spreadsheet Import/Export also supports them, but as yet there is nowhere to edit, or display them.

The problem is space, or lack of it in the Dialogs. When I work out a way to include the two extra fields in all the screens, they will be added.



More than a Region

Whilst you can put in a particular Region or the State, it is possible to have both and to search for either.

You can do this by changing all your regional names to a format like this ...

Barossa Valley	becomes SA Barossa Valley
Yarra Valley	becomes VIC Yarra Valley

If you wish to extend this further to include countries you could adopt a format like ...

AUS VIC Yarra Valley	Australia, Victoria, Yarra Valley
AUS SA Barossa	Australia, South Australia, Barossa Valley
FRA BOR The Medoc	France, Bordeaux, The Medoc
FRA BUR Chablis	France, Burgundy, Chablis

You can use Global Search and Replace to do this.

You then need to create some 'Lost Soul' files to use as Search Keys.



A use for 'Lost Souls'

'Lost Souls' are very useful for this because 'Lost Souls' are ignored by every other Search method and not searched for, but the Multiple Field Search accepts them as valid data.

To enter a 'Lost Soul' for use as a search key is very simple, as in order to save a wine you need only a Vintage and a Variety. The GoodFrom, BestAt and GoodTo dates will be derived from the Variety.

I enter a Winery name of **Wildcard**, so I know the wine is a Search Key, and that I shouldn't delete it.

You will need to enter one 'WildCard' for each Region you wish to search for and save the file with a stock level of 0 Bottles and 0 Cases and a region of ...

AUS

AUS VIC

AUS VIC Yarra Valley

AUS SA

AUS SA Barossa

AUS SA Clare Valley

FRA

FRA BOR

There has to be a SPACE between each word or you can use a / or a \ but you have to be consistent in what you use.

As searching for AUS will find all wines that have a region starting with AUS, you can list all wines from Australia, and still be able to find regional wines by searching on for example AUS VIC Yarra Valley.

Best of all, the 'Lost Soul' will not be listed in the results.



Planning your Cellar



Tips and Tricks



The BestAt Graph

The BestAt Distribution graph has proven to be the most popular of the Graphs.

This Graph plots each wine in the cellar against its nominal BestAt date, and quickly shows how many wines you will have at their 'Best' for each year into the future (up to 20 years at least).

As such it is a very good tool for planning your cellar, as any holes, or peaks can be seen and remedied before the actual date arrives.

ie Nothing to drink in 2000, 2001, 2003 but in 2004 we have 435 bottles that are at 'their best'. Even taking into account the spread of years that a 'BestAt' date actually covers, this is not a good situation.

Buying wines on special, or just something that catches your eye may seem a good idea at the time, but if they all mature at the same time, you are heading for trouble.

With WineBase and the GoldBook for WineBase you can select the years you need to fill up, and ensure that you have a consistent quantity of wines that will be drinkable each year.

Wines that should have been drunk by now are shown on the left hand side of the Graph in red.



A better BestAt Graph



Tips and Tricks



BestAt vs Variety

I have always considered the original BestAt Graph to be a bit inaccurate. After all it lists all the wines in the cellar, and whilst some of those peaks may be made up of long living reds and therefore can be spread about a bit, they might be short living whites.

How do you tell. Simple. There is a new BestAt graph (actually several of them).

Next to the BestAt button is a new button which is basically the same except it has a bunch of grapes on it.

When you click this, a Dialog box listing every Grape Variety in your cellar will appear.

Selecting anyone of them will generate a BestAt graph containing only those varieties.

This makes it very easy to see what all the Shiraz's are doing, or the Rieslings or whatever.



A Table to work with this

There is also a new Table, which plots Variety vs BestAt vs Stock, which gives you a good overall picture of the cellar.

Used in conjunction with the BestAt vs Variety Graph it should make planning your cellar just that little bit easier.



WineBase Terms



Glossary of Terms

[Australia](#)

[BestAt](#)

[GoldBook](#)

[GoodFrom](#)

[GoodTo](#)

[left click](#)

[Lost Souls](#)

[mark](#)

[Maturity Curve](#)

[Page Display](#)

[peak](#)

[Status Line](#)

[Ultimate](#)

[User Guide](#)

[WineBar](#)

[WineBase for Windows](#)

GoodFrom

The date from which a wine can be drunk

GoodTo

The year to which you think a wine would still be drinkable.

BestAt

The mid point of a wines maturity, and when it should be at its best.

Icon

The WineBase for Windows Icon.

Icon

The WineBase for Windows Icon.



WineBar


Most Windows programs have a row of buttons underneath the Menu Bar. These are usually referred to as a ButtonBar, ToolBar or SpeedBar and they provide a short cut to the most commonly used functions.

In keeping with the nature of program, I have called the row of buttons in WineBase for Windows a **WineBar**.

Status Line

The Status Line is the grey band at the bottom of the Window. It displays useful information, such as what screen you are looking at. When you are in certain screens, the right hand side of the Status Line will display options available when you click the left or right mouse buttons.

Mouse Buttons

Most mice  have two buttons, some have three. Two button mice are the most common as Windows does not support the middle button.

Left click means pressing the Left button and Right click the right.

Ultimate

A **bold** claim that I am willing to defend, because in the course of writing this program, I have come across a number of Cellar Management programs (some costing a great deal more), and I have yet to find one that offers the range of facilities and ease of use that [WineBase for Windows](#) does.

WineBase for Windows

The Ultimate Cellar Management System.

Page Display

A one screen display that shows all the details about a single wine, including a nice graph showing the wines [Maturity Curve](#). You can also view the Comments and Tasting Schedule from here, Print the contents of the screen, View or Edit an attached text file, or Delete the wine from the cellar.

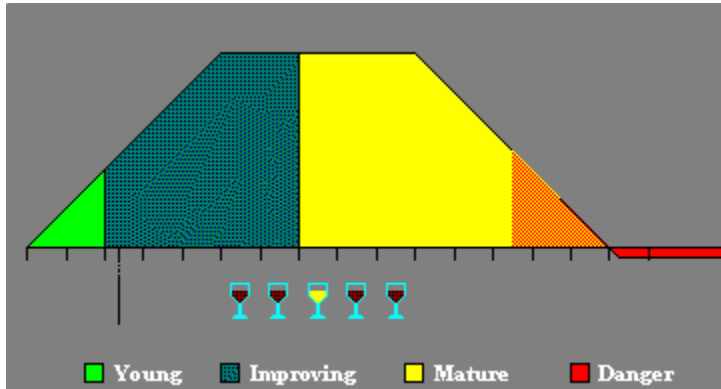
User Guide

A well written (hopefully) and concise guide to using this program and achieving the most from it. Straightforward explanations on how to perform all the functions that WineBase for Windows offers, interspersed with lots of diagrams and pictures, and an ample amount of white space.

Maturity Curve

A curve that starts at zero, rises gracefully to a maximum value, and hopefully holds that value for as long as possible, or takes twenty years to get there. This is plotted against time, with the maximum value being considered as the best time to drink the wine.

To draw a graph with gentle curves is a bit hard to achieve, so what we have in WineBase for Windows is something that looks like an Aztec Pyramid when viewed from the side. It rises, flattens off and then falls, with each stage covering the same amount of years.



Mark


An empty Comment filed is used to mark a wine to be tasted at a future date, or to find all wines where the tasting date has passed and no comment was entered. You either didn't taste the wine or forgot to enter any comments.

Only enter a Comment when the Month and Year is reached and the wine Tasted.

Lost Souls

A wine that you used to have, but now alas, the last bottle has been consumed. Wines with a stock level of ZERO do not get deleted from WineBase for Windows, they stick around, in the vain hope that one day you will acquire more of them.

This saves you having to enter the wines information again, if in fact you do buy more. If you are never going to replenish the stock, then you can delete the wine via the [Page Display](#).

You can Search for Lost Souls using the Search by Stock Level  button.

Peak

Quality wines do not peak in a single year, rather they enjoy a period of years in which they are at their best. There are wines however, that are produced to drink as soon as they are released, and have a limited shelf life after that.

In order for the program to work, you have to nominate a single year for BestAt. If a wine is released and the wine makers recommendation is that it will benefit from cellaring for between 4 and 8 years, then the BestAt date would be Release Date + 6 years. The GoodTo date would then be Release Date (or Vintage) + 12.

Wines that are meant to be drunk immediately can have the BestAt date set to Release Date + 1, and a GoodTo date of Release Date + 2.

A few details about the Author

Born in 1956 in Melbourne, Victoria, [Australia](#).

Currently living in Black Rock, a quieter area of Melbourne, 18 km SE of the city centre, on the Eastern side of Port Phillip Bay. A stones throw from the beach, in an area that has some of the best [golf](#) courses in the state.

Had my first exposure to computers when I started an Electronics Engineering Degree course at R.M.I.T. in 1974. Programmed in FORTRAN, ALGOL, PL/1 and PL/C on a ICL mainframe and later a CYBER 76. Learnt Pascal some years later on a [Commodore 64](#) would you believe, then on a PC, moved to C on PC's and later to C++ when Windows came into being. I currently use Borland Pascal, which for the lone developer or small teams is beyond doubt the best language around. I have worked in the Computer Industry for a number of years as both a Technician and a Programmer.

I try to write software that never leaves the user wondering 'What do I do now?'

The interest in wine started in my teenage years, due to spending too much time with an Uncle whose sole interests in life seemed to be playing golf and drinking fine wines. I have a modest collection of wines in my cellar, and as expected, I keep track of them all with WineBase for Windows. I am a member of the [Australian Society of Wine Education](#), but as yet have no formal 'wine qualifications'.

I do however, know what I like to drink.

Other interests include music, and the equipment needed to reproduce it, sailing yachts and sailboards (slalom), bike racing and [rallying](#) (only watching these days).

Australian Society of Wine Education



The Society is an incorporated non profit educational organisation dedicated to the encouragement and improvement of wine education. Membership is open to those that teach about wine, or are involved in the business of wine, or those consumers who have a genuine interest and involvement in wine and wine education.

The Society has embarked on a programme of producing publications on educational topics of importance to members and the general public. These include Viticultural, Tasting and Wine Making Glossary's, Literature references on Wine, Wine Appreciation Courses and the Proceedings of the National Conventions.

For more information and an application form, please address enquires to:-

**Australian Society of Wine Education
Wine Industry House
555 The Parade,
Magill, S.A. 5072**

P.O. Box 647, Magill, S.A. 5072

**Tel. (08) 364 1122
Fax (08) 364 4489**

[Where were we?](#)

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P.O. Box 647, Magill, S.A. 5072

Tel. (08) 364 1122

Fax (08) 364 4489

Commodore 64

A much maligned beast, relegated in most people eyes to the role of playing games.

From a programmers point of view, a very versatile machine that would let you do almost anything.

[Where were we?](#)

Golf

For the uninitiated, a seemingly pointless game, which involves trying to hit a small white ball into a hole, using an implement that appears totally unsuitable for the task.

For those of us that play the game, the time spent on the golf course often reduces the known world, and our thoughts about it, to nothing more than an expanse of grass bounded by some trees.

Wine does not travel well in a golf bag.

[Where were we?](#)

GoldBook

The **GoldBook for WineBase** is an electronic version of the current edition of Robin Bradley's Australian and New Zealand Wine Vintages. This book has been recognised as the definitive reference source for nearly 14 years and is known to most as the **GoldBook**.

300 or so of the better wineries and the wines they produce are listed, with an overall rating and individual ratings on nearly 10,000 wines. The best year for drinking is provided along with the current value.

The GoldBook is accessed via this  button, the Main Edit Dialog, or the Australian Regional Information Dialog



Print Graph Button

Its a good thing that we're not in WineBase for Windows, or the currently displayed Graph would be making its way to your printer.

Rallying

Driving at ridiculous speeds on public roads, normally in a [forest](#), usually in the middle of the night.

[Where were we?](#)

Forest

A place where trees grow, birds chirp, bears ____, timber cutters cut, protesters protest, and maniacs drive cars at speeds that are illegal on bitumen roads.

[Where are we?](#)

Where are we?

If you were in a forest in the middle of the night, there's a good chance you could be lost.

[Back to where we first started](#)

Page Display

The Page Display screen for the selected wine.

The complete details of a wine and the Maturity Curve.

Main Edit Dialog

You can Edit any details about the selected wine via this Dialog

Quick Drink

A feature we all like to use.

Removes ONE bottle from the total stock of the selected wine.

Cellar Map

Displays a Cellar Map for the selected wine.

If the wine is not mapped this option will be greyed.

Tasting Schedule

Displays the Tasting Schedule Dialog.

Exit this Menu

Closes the Popup menu.

Toggle Button

As if by magic, all the Buttons on the WineBar change.

Actually, the other WineBar is shown.

A Button

Just a pretty picture, but in WineBase for Windows its a quick way of performing a function.

Details

All the Wineries in this area are listed, with full address information.

Map

There is a detailed map for this region.

Toggle

Show the Graph, Table, Report and Map WineBar.

Index

Lists a one line summary of all wines in the cellar.

Search and Sort

You can define what you wish to Search for and Sort order.

Multiple Field Seach

Search with any combination of User1,User2, Region, Vintage, BestAt and Variety.

Add a Wine

The Main Edit Dialog where you can enter a new wine.

Search by Stock Level

For finding single bottles, 'Lost Souls' or wines you have a lot of.

Wines to Drink

Lists all wines that are in the middle of the Maturity curve and are therefore suitable to drink.

BestAt in Future

Lists all wines at their best for each of the next 20 years. This gives you a good idea of what you will have to drink for the coming years.

Tasting Schedule

Find wines due for Tasting in 3 month blocks, each month for the next 2 years, or wines that have missed being tasted.

Non Vintage

Lists all Non Vintage wines. These include fortified wines and Champagne.

Young

Lists all Young wines (these are too 'Green' to drink yet).

Improving

Lists all wines that are still Improving. Towards the last stages of Improving, a wine should have stabilised.

Mature

Lists all wines that have passed the BestAt date and are therefore Mature.

Danger

As the name suggests, wines in this category are at the end of their life, and should have been drunk by now.

Backup

Copies your data files to a floppy disk.

Preferences

You can define User1, User2, Date Format, Currency, Dialog Colours etc from here.

Winery to Region

Major wineries from the main wine growing areas of the world, with details of where they are.

GoldBook for WineBase

The GoldBook search Dialog.

Licence Information

Details on this copy of WineBase for Windows and who is licensed to use it.

Help

You're using it now.

Toggle

Shows the WineBar with the Edit and Search options on it.

Summary Report

The Health Graph and Totals for your entire cellar.

Stock and Value

Plots total Stock and Value on a monthly basis.

Ageing Graph

Plots total number of wines in each stage of Maturity for the next 20 years.

TimeLine

Where on the maturity curve is a wine now? This Table shows all the wines in the cellar.

Table

Showing (Winery,Label,Variety) vs Vintage vs Maturity.

Table

Showing (Winery,Label,Variety) vs Vintage vs Bottles.

Table

Showing Variety vs Vintage vs Bottles.

Table

Showing Variety vs BestAt vs Bottles.

Vintage Graph

Plots total Wines and Bottles for each vintage for the last 20 years.

BestAt Graph (all wines)

Plots total Wines and Bottles for all wines in your cellar based on the BestAt date for the next 20 years.

BestAt Graph (by Variety)

Plots total Wines and Bottles for a single Variety of wine in your cellar based on the BestAt date for the next 20 years.

Distribution by Winery

Total Wines and Bottles for each Winery. This and all Distribution Graphs are limited to 60 entries.

Distribution by Region

Total Wines and Bottles for each Region. This and all Distribution Graphs are limited to 60 entries.

Distribution by Variety

Total Wines and Bottles of each Variety. This and all Distribution Graphs are limited to 60 entries.

Distribution Graphs

Show Wines only.

Distribution Graphs

Show Wines and Bottles.

Distribution Graphs

Show Bottles only.

Print

If surrounded by a green band you can print the current graph.

Globe

Lists all Maps that are available for display. This is a non scrolling screen and is not meant for display of regional maps if you are using 800 X 600 resolution or lower.

Australia

The Interactive Map of Australia, which is an access point to the Regional Maps and Regional Information Dialog.

Popup Descriptions

A brief description of what the word you clicked on means.



Australia

With a land area of 7.6 million sq km, and a coastline of 25,760 km, Australia is the World's smallest continent but the sixth largest country, and only slightly smaller than the U.S.A.

Despite having an overall population density of only 2.2 people per sq km, Australia is one of the most urbanised countries in the world, with most of the population of 17 million people living around the coast.

[Where were we?](#)



4 Keys Sort

When you select a Primary Sort key, WineBase selects the 2nd, 3rd, 4th (and 5th) keys using the following guidelines ...

Vintage	SortOrder:= Vintage + Winery + Label + Variety
Winery	SortOrder:= Winery + Label + Variety + Vintage
Label	SortOrder:= Label + Winery + Variety + Vintage
Variety	SortOrder:= Variety + Winery + Label + Vintage
Maturity	SortOrder:= Maturity + Winery + Label + Variety + Vintage
Location	SortOrder:= Location + Winery + Label + Variety + Vintage
Region	SortOrder:= Region + Winery + Label + Variety + Vintage
User1	SortOrder:= User1 + Winery + Label + Variety + Vintage
User2	SortOrder:= User2 + Winery + Label + Variety + Vintage

Whilst this is suitable for most searches, there are times when you may wish to manually set the Sort Keys. The 4 Keys / User Defined Sort Dialog allows you do to this.

Each column of Radio Buttons represents a Sort Key and all 9 major fields are included. You can set them in any order you like or even to the same value.

Setting them to **Winery**, **Region**, **Variety** and **Vintage** would first sort the file on Winery and for every identical Winery then sort on Region, and for each Region then sort on Variety etc.



StatusLine

The Status Line is the grey band at the bottom of the Window. It displays useful information, such as what screen you are looking at. When you are in certain screens, the right hand side of the Status Line will display options available when you click the left or right mouse buttons.



Search and Sort Dialog

Many of the options in this Dialog are available via other means, and these include **Find Wines Matching** and **Other Search Options**, but some features are only available from this Dialog.

Or Search in one of these fields Clicking one of the eight buttons in this section will list all data found for this field. You can then select from the List Box to the right of the buttons. Doubling Clicking in this list will start the Search.

Sort By Allows you to set the Primary Sort Key, and the 4 Keys option (via the Set button) allows you to set the first 4 Sort Keys, for finer control.



Cellar Rack Designer

Don't panic, this Dialog isn't as bad as it first seems.

You can have up to **16 Racks**, and for each one there is a set of Edit Fields to enter data.

The **Width** and **Height** are measured in terms of **Bins** and each Bin is 4 bottles wide and 3 high. Each Rack can have up to 64 Bins (with an overall limit of 512).

First Bin is the number of the First Bin in each Rack. Bins are numbered from 1 to 512. You do not need to work this out, as after setting all the Widths and Heights, click the '**Auto Bin Number**' button and the program will do all the calculations.

You can **Title** each Rack and this will be used in Menus and Reports etc, and looks better than just a number.

My Racks are a different size!

Cellar Mapping was first added for people storing wine in sealed foam boxes (which hold 12 bottles), but has since been adopted by just about everybody. There is no provision for setting different Bin sizes, and if your racks don't end up with nice multiples of 4 and 3 then you have to make the WineBase Rack bigger than the physical Rack and ignore the empty (and non existant locations).



Tasting Schedule

The Month and Year are entered as a number, ie. March 1995 would be 3 1995.

Leave the Notes field **BLANK** because WineBase uses an empty notes field in conjunction with a month and year that is prior to the current date to find "**Wines that have not been Tasted**", and besides there is little point in entering something like 'Taste this now'. The idea is that after tasting the wine, you enter a comment.

There is an exception to this ...

@ Symbol

It is sometimes useful to comment a wine, before you taste it, such as where or with whom you might be tasting it. If you start the note with an @ (Shift 2) symbol, WineBase will treat it as an empty line and list it as an untasted wine (which will be found when you search for it).

ie. **3 1995 @With Bill and Ted in garage** is equivalent to **3 1995 "a blank line"**



Attached Files

WineBase stores information on each wine in 4 different files. You have just saved the first (and main) data file and you now have the option of saving additional information. This is optional and as there is no **Cancel** button in this Dialog, clicking **OK** will simply save blank files.

If you wish to edit any of these files you can do so by clicking on the required button. You do not have to enter this information now as you can always add it later on, or change it.

Cellar Map Pretty pictures of where the wine is.

Notes 8 lines of general comments about the wine.

Tasting Schedule Allows you to set future tasting dates for the wine.

After I click OK

A Message Box will tell you that '**This Wine is Saved**', and after clicking **OK** you will find yourself back at the **Main Edit Dialog**.

The data you entered is still there, and this at first might confuse you. The data has been saved, and the reason its still there is to make entering similar wines easier, as you can change a few things (like the Vintage) and save it as a new wine.

Whenever you enter the **Main Edit Dialog** via the '**Add a New Wine**' menu or the button, every time you click on '**Save this Wine**' a new file is created. If the Dialog contains the same information you will get multiple records of the same wine.

If you do not wish to add any more wines, exit the Dialog by clicking on '**Finished Adding Wines**'.





GoldBook

Select the required wine from the list by clicking on it, and then Click **OK**.
Or simply Double Click on the required wine to select and close the Dialog.

Export Options

Rating to User2 The Wines Star and Vintage Rating are placed in the User2 field.
Find Region WineBase will attempt to find the correct region and place it in the
Region field.



Cellar Mapping Dialog

4 Bins

A wine can be placed in 4 different Bins, and each bin can hold up to 12 bottles.
Each Bin has a number between 1 and 512.
Several different wines can occupy the same Bin.

Status Code

If a wine is Mapped then one or more of the Bins will have a number allocated to it, and the Check Boxes will be in one of three states...

- O** Contains a wine, but not this one.
- Empty.
- +** The wine we are Editing (and Mapping), from now on referred to as **This Wine**.

You can place this wine in any location that is Empty. Clicking on a Check Box that contains this wine, will remove it.

Rating to User2The Wines Star and Vintage Rating are placed in the User2 field.
Find RegionWineBase will attempt to find the correct region and place it in the Region field.



Viticultural Terms



Glossary of Terms

ABCDEFGHIJKLMNOPQRSTUVWXYZ

This glossary of Viticultural Terms is part of the educational material produced by the [Australian Society of Wine Education](#) for its members. It sets out a concise list of viticultural terms for Australian conditions, which members may encounter and wish to use in their teaching.

Edited by Bryce Rankine. 1994

The expert contributions of Drs Bryan Coombe, Brian Freeman and Peter May, and Messrs Wally Boehm, Peter Dry and Patrick Iland are gratefully acknowledged.

And I would like to thank the A.S.W.E for letting me add the information to WineBase.



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Abscission

Dropping of plant organs such as leaves, flowers or fruit, usually as a result of formation of an abscission layer of thin-walled cells.

Absorption

The taking-in of nutrients or other chemicals by roots or through stomates or cuticles of the foliage.

Acids

An important component of grapes (and wine). Acids are chemical compounds containing hydrogen ions. The major acids in grapes are tartaric and malic, both of which exist in two forms - one in which the hydrogen ions are bound to other atoms and the other where they are free in the solution.

Acid soil

A soil having an acid reaction (pH of less than 7.0). [See also pH](#)

Active ingredient

The chemical agent in a formulation that produced the desired effect.

Adsorption

The attachment of molecules or ions on to surfaces or solids, such as colloids.

Adjuvants

Materials combined with spray residues to act as wetting or spreading agents, stickers or penetrants, to aid in the action of the active ingredient.

Adventitious roots

Roots arising away from the root system, such are used to promote rooting of cuttings.

After-ripening

A period of chilling required by wetted seeds and buds before growth will take place.

Alkali soil

A soil having sufficient exchangeable cations (usually sodium) to interfere with the growth of the vine: a U.S. term and usually referred to as sodic soils in Australia.

Alkaline soil

A soil with an alkaline or basic reaction (a pH greater than 7.0). [See also pH](#)

Ampelography

The study of grapevine varieties.

Anther

The pollen-bearing part of a stamen.

Anthesis

The time of full bloom in a flower, when the stigma is receptive, and in grape flowers just after the flower caps have fallen and pollen is shed.

Anthocyanin

A plant pigment that occurs in the tissues and gives leaves and fruit a red, blue or purple colour.

Popup Descriptions

Anthracnose. (see black spot)

Apex (plural - apices)

The tip of an organ, such as a shoot, root, lobes of a leaf or bunch.

Apical dominance

The inhibition of lateral bud and shoot growth by the apical growing point. The control is mediated by the production of hormones.

Apical meristem

Tissue at the apex of a root or stem where active cell division occurs, initiating tissues and organs.

Arid

A dry climate with low rainfall and a high evaporation rate.

Aridity

The difference between growing season rainfall and 50% evaporation as measured in a Class A Pan Evaporimeter.

Asexual propagation

Propagation by plant parts other than seeds, such as budding, layering, grafting or cuttings (vegetative propagation).

Auxins

Plant growth regulators (q.v.)

Available water

That quantity of soil moisture between field capacity and permanent wilting point.
Depends on soil structure, texture and environmental conditions.



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[Bush vine](#)

Balanced pruning

Selection of bud number during pruning based on weight of prunings.

Balling. **see Brix**

Band fertilizing

Application of a fertilizer as a band, rather than over the whole vineyard area.

Bark

The external layer of a woody stem or root outside the cambium.

Basal buds

Small buds at the base of a cane, which usually do not grow unless the distal buds fail to grow.

Baume

A French hydrometric measure of density (originally a measure of salt in brine). The degree Baume approximates to the potential alcohol resulting from complete fermentation of the juice of mature grapes.

Bilateral cordon

Vine training in which the trunk is divided into two arms extending horizontally on a supporting wire. [See also Trellis systems](#)

Bin

A flat metal tank of about 2 to 3 tonnes capacity used to transport harvested grapes in the vineyard.

Black spot

Fungal disease of grapevines caused by *Elsinoe*.

Bleeding

The exudate of sap from cuts; usually occurring in spring.

Bloom

Waxy coating on the surface of berries; flowering.

Botrytis

The most important primary pathogen causing bunch rot. A mild infection of botrytis results in a concentration of the juice in the grape berry, with development of "botrytised" honey-like flavours in the juice and resulting wine.

Broadcast fertilization

An application of fertilizer over an entire area, rather than in rows, beds or mid rows.

Brix (Balling)

An hydrometer measurement used in the sugar industry. The Brix reading is the number of grams of cane sugar in 100 grams of solution. One degree Brix is equivalent to 0.56 degrees Baume. It is sometimes used in Australia to indicate the extent of maturity of grapes.

Bud

An (undeveloped) primordial shoot protected by scales.

Bud necrosis

Disorder in the buds, central axis dies before budburst.

Bud sport (see Mutation)

Bunch

The inflorescence after berries have set. (cluster - U.S.A)

Bunch thinning. (see thinning).

Bunch stem necrosis

Disorder causing death of parts of the bunch framework causing withering or defective ripening of berries.

Bush vine

Vines trained to be self-supporting and kept low.



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Calcareous soil

A soil containing a high level of calcium or magnesium carbonate that effervesces when treated with dilute acid; usually has an alkaline reaction. See pH.

Callus

Formless tissue which grows over a wound or graft.

Calyx

The outer covering of a flower below the calyptra, consisting of sepals.

Calyptra or cap

The fused petals of the grapeflower that fall off at anthesis (full bloom).

Cambium

Sheath of meristematic cells in stem and root, which by their divisions add to xylem in the inside and phloem on the outside, leading to shoot thickening.

Cane

A mature shoot, after it has become mature, woody and has dropped its leaves.

Canopy management

Matching the trellis system to the soil and environmental conditions of a particular site, so that the shoots are arranged such that the leaves and fruit receive optimal sunlight interception.

Cap stem (see Pedicel)

Capillarity

The elevation or depression of a liquid in contact with a solid (as in a capillary tube). It is dependent on the relative attraction of the molecules of the liquid for each other and for those of the solid.

Capillary water

Water retained in the interstices of soil and other porous materials after free drainage.

Carbohydrate

A compound produced by plants containing chemically bonded energy composed of carbon, hydrogen and oxygen. Hydrogen and oxygen often have a ratio of 2:1.

Carbon-nitrogen ratio

The relative proportions of carbon to nitrogen in the soil, organic matter or plant material. In soil is normally a ratio of 10:1.

Cation

A positively-charged ion.

Certified planting stock

Grapevine propagation material certified free of known viruses by an official certification body.

Chimera

A mixture of tissues of different genetic constitution in the same plant.

Chloroplast

Structure In the cells of green tissues, mainly leaves, (called a plastid) that contains chlorophyll; the location of photosynthesis.

Chlorophyll

Green pigment of plants that absorbs light energy and makes it effective in photosynthesis.

Chlorosis

Yellowing or blanching of green portions of a plant, particularly the leaves, which can result from nutrient deficiencies, lack of light, disease or other factors.

Cincturing (see Girdling)

Claypan

A dense soil horizon under the upper part of the soil that is hard when dry and plastic when wet. It may be impervious to water movement. Sometimes referred to as a saline or "tight" soil.

Clone

Vines propagated vegetatively from one selected mother vine.

Compatible chemicals

Materials that can be mixed together without adversely changing their effects on plants or pests.

Compatibility

Ability of the scion and stock to unite in grafting to form a strong union. Also refers to male and female nuclei that have capability to unite and form a fertilized egg which will grow to maturity.

Complete (perfect) flower

A flower having sepals, petals, stamens, and a pistil or pistils.

Contact herbicide

A chemical that kills the portion of the weed or plant with which it comes into contact.

Corolla

The petals of a flower (collectively).

Cross pollinate

Pollen transferred from anthers to stigmas of a different genotype.

Crown suckering

The removal of unwanted shoot growth from the vine head while the shoots are still young; often referred to as de-suckering.

Cultivar

A variety of a cultivated plant; the botanical term for a variety in viticulture.

Cutting

A severed portion of cane used for propagation.



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Deep soil

A soil in which vine roots grow abundantly down to a depth of at least 60 cm.

Dentate

Toothed; usually with the teeth directed outward as in a leaf.

Dioecious

Having the male (staminate) and female (pistillate) organs of the flower on separate plants.

Dieback

Wood disease caused by the fungus *Eutypa*.

Dormant

Plants, buds, or seeds which are not actively growing.

Downy mildew

Fungal disease on the vine fostered by warm wet weather, characterised by downy fungal growth on the leaves and fruit. All varieties of *Vitis vinifera* are susceptible. Does not occur in Western Australia. Caused by *Plasmopora uiticola*.

Drip irrigation

A system of water distribution through flexible tubes with emitters or drippers for each vine.

Drip wire

A trellis wire supporting the drip tube in drip irrigation.

Drying ratio

The kilograms of fresh grapes required to make one kilogram of dried grapes.



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Emasculation

Removal of male parts of the flower, usually by tweezers. Used by breeders to control pollination to prevent this occurring by accidental pollination.

Enations

Small leaf-like outgrowths from the lower surfaces of leaves, usually along the larger veins.

Entire

Leaves without any indentations or division.

Enzyme

Organic catalysts composed of proteins that control most chemical reactions occurring in living cells.

Epinasty

Downward bending of leaves caused by some hormone sprays, water stress, etc.

Erosion

The wearing away of land surface, usually by running water or wind.

Ethylene

A plant growth regulator, often called a fruit ripening hormone.

Evapotranspiration

Water lost from the soil by evaporation from the surface plus transpiration loss by plants.

Eye

The compound bud of a grape, mostly consisting of the primary and two accessory or secondary buds.



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Fasciation

Flattening of the stem as a result of multiple buds growing at the same node, often due to infection by fan-leaf virus.

Feeder roots

Fine roots and root branches.

Fertilization

The fusion of one gamete with another to form a zygote thence a seed (sexual reproduction). Also refers to application of fertilizers.

Field capacity

The amount of water retained in a soil against the force of gravity, usually measured 24 to 36 hours after flooding, and about equal to the moisture content at one-third the atmospheric pressure. In general terms, the moisture status of a soil which has been saturated and allowed to drain freely, but not to begin to dry out.

Flowering (see anthesis)

Filament

The stalk of a stamen supporting the anther.

Foliage wire

The trellis wire used to support current season's growth but not permanent wood; called "catch wires" in U.S.A.

Foliar fertilization

Nutrition of a plant through the leaves, accomplished by spraying.

Formative effects

Cupping, stunting, and abnormal venation of leaves, such as caused by herbicide 2,4-D.

Foxiness

The peculiar smell and taste of labrusca grapes.

Fruit

A mature ovary (berry). Also used in the collective sense.

Fruit set

The change from flower to developing berry following bloom and fertilization. If the percentage of flowers which set is less than normal it is a "poor set"; alternatively it is a "good set" (poor set is "*coulure*" in French). Poor set can be due to coulure or millerendage (q.v.) or both. Fruit set does not necessarily follow fertilization - [See also Parthenocarpy](#) , [Stenospermocarpy](#)

Fungicide

An agent that kills or inhibits the growth of fungi.

Fungus

A primitive plant form that lacks chlorophyll and subsists on other plants, plant remains, or animals.



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Germination

The sprouting of a seed or other reproductive body.

Genus

A group of plants comprising a number of closely related species.

Gibberellin(s)

A plant growth regulator (q.v.) that promotes cell elongation and growth of shoots. Synthetic gibberellins are used for enlarging Sultana berries.

Girdling

The removal of a circle of bark from a trunk or cane to improve fruit set. Also called ringing and Cincturing.

Glabrous

Smooth; not rough, pubescent, or hairy.

Glucose

A simple sugar: one of the monosaccharides. Together with fructose one of the two main sugars in grapes.

Gondola

Grape trailer fitted with a system of levers which raises the body to enable grapes to be emptied over the high side of a tip truck.

Grafting

The joining of a portion of one vine to a portion of another so that their tissues unite. Generally a scion on to a rootstock.

Green-manure crop

A crop grown and ploughed under to improve the soil, especially by adding organic matter.

Guard cells (see Stomata).

Guttation

Release of liquid from intact plants, generally xylem water from hydathodes (q.v.) on leaves.



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Hand clean-up

The manual completion of pruning of vines hedged by machine.

Hardpan

A hardened or cemented soil horizon which impedes root extension below the soil surface.

Head

The top of a trunk where arms or cordons originate.

Headland

Land at the upper ends of the rows, serving as turning space for equipment.

Heartwood

Wood in the centre of the trunk or branch that no longer serves for conduction.

Heat degree days

A crude measure of the effect of temperature on plant growth, calculated by taking the difference between 10° C and the mean temperature of the month, multiplying that difference by the number of days in the month, then adding the resultant figures for each of the seven months (October to April) of the growing season.

Hectare

Unit of area of 10,000 sq. metres (2.47 acres), comprising 100 ares each 10 m by 10 m.

Herbicide

Any chemical used to kill or inhibit plants or seed germination.

Hermaphrodite

A perfect flower with both male (stamen) and female (pistil) parts.

Hirsute

Pubescent, having rather coarse or stiff hairs.

Homoclimate

Two or more locations distant from one another having the same or closely similar climate.

Hormone. (see plant growth regulator.)

Host

Any plant or animal attacked by a parasite or predator.

Hybrid

A cross-breed of two species. Hybridizing refers to the practice of crossing species.

Hydathode

A structure that releases liquid during guttation; usually located on leaves.

Hydrometer

A floating device used for measuring the density or specific gravity of liquids. Commonly used to assess sugar content of grape juice. [See also Brix](#) , [Baume](#)

Hydroponics

The culture of plants in a water solution of mineral nutrients.

Hypha

Fungal thread or filament.



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Imperfect flowers

Incompatibility

Incomplete flower

Indexing

Indigenous

Indoleacetic acid (IAA)

Inflorescence

Infiltration rate

Internode

Irrigation

Imperfect flowers

Flowers lacking either stamens or pistils.

Incompatibility

Inability of sex cells to unite to form a fertilized egg that will grow to maturity. Failure of the scion and stock to unite and form a union that will continue to grow. Also refers to agricultural chemicals that cannot be mixed or used together because of undesirable reactions.

Incomplete flower

A flower lacking some floral parts.

Indexing

Determination of the presence of a virus disease in a vine by grafting a chip of it on to a variety that exhibits symptoms of the virus.

Indigenous

Native to a region.

Indoleacetic acid (IAA)

A naturally-occurring auxin-type plant regulator which causes many growth responses. The "rooting hormone" is a synthetic relative.

Inflorescence

The flower cluster carrying the assembly of flowers.

Infiltration rate

The rate of downward water movement from the soil surface into the soil.

Internode

The part of a stem between two adjacent nodes.

Irrigation

The application of water to soil for plant growth.



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Lateral

Latent bud

Leach

Leaf blade

Leaf scar

Lenticel

Light saturation

Lateral

A branch from the main axis e.g. a side shoot arising from the main shoot or a branch from the bunch rachis.

Latent bud

The compound axillary bud that over-winters to burst normally next spring to produce a shoot.

Leach

Removal of soluble material from soil by the passage of water through it. A primary step in reclamation of saline soil.

Leaf blade

The expanded portion of a leaf.

Leaf scar

The scar left on the stem after a leaf falls.

Lenticel

A pore-like, slightly raised spot on pedicels and some grape berries.

Light saturation

The light intensity at which an increase in light does not increase the rate of photosynthesis further.



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Machine pruning

Mechanical hedging of dormant vines instead of hand pruning.

Macroclimate

The climate of a general region over a long recording period, usually at least 30 years.

Maturity

Stage of fruit development when it has reached the maximum quality for its intended purpose.

Meristem

A region of the plant where cells divide rapidly.

Mesoclimate

The climate of a limited area, distinguished by its altitude and particular topographical characteristics; can also be called "site climate", equivalent to the climate of a particular vineyard.

Metabolism

The sum of chemical (enzymatic) processes by which food is manufactured and broken down and energy is transferred.

Microclimate

The climate within or adjacent to a vine canopy.

Millerandage (hen and chickens)

The condition shown by bunches that contain an excess of small seedless berries ("chickens") amongst normally-sized seeded berries ("hens").

Minimal pruning

Management of vines without winter pruning, but with a minimal amount of trimming after budburst to contain vine shape.

Monoecious

Having male and female flowers on the same plant.

Mulch

Materials such as straw or similar material spread or mixed with the soil to protect the soil surface and conserve water.

Must

Crushed berries and juice.

Mutation

Distinctly different growth on a plant due to a genetic change in the cells at the origin of growth. May be preserved by vegetative propagation.

Mycelium

A group or mass of fungus filaments.

Mycorrhiza

Symbiotic association of the mycelium or hyphae of certain fungi with the roots of the plant.



Viticultural Terms

Australian Society of Wine Education



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[Nematode](#)

[Noble rot](#)

[Node](#)

[Oidium. \(see powdery mildew.\)](#)

[Osmosis](#)

[Ovary](#)

[Overcropping](#)

Nematode

A small worm-like organism, parasitic or free-living. Some species damage vine roots.

Noble rot

A form of *Botrytis* infection of grape berries which permits water loss and hence high sugar levels resulting from dehydration.

Node

The enlarged part of a stem where leaves, buds, tendrils and bunches arise.

Oechsle

Swiss hydrometer scale based on specific gravity (S.G. multiplied by 1000). It does not directly indicate either approximate sugar content of grapes or potential alcohol content of the wine.

Oidium. (see powdery mildew.)

Osmosis

The passage of materials through a semi-permeable membrane from a higher to a lower concentration.

Ovary

The swollen portion of the pistil that contains ovules.

Overcropping

The production of more crop than the vine can bring to maturity at normal harvest time.



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[Palisade cells](#)

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[Powdery mildew \(Oidium\)](#)

[Primordium](#)

[Prophylls. See bud scales](#)

[Pruning](#)

[Pubescent](#)

Palisade cells

Elongated chlorophyll-containing cells just below the upper epidermis of leaves.

Parasite

An organism that lives on or in the body of another organism and obtains food from it.

Parenchyma

A tissue composed of thin-walled relatively undifferentiated cells that make up the soft parts of plants e.g. berry flesh.

Parthenocarpy

Development of fruit without seed production, as in Zante Currant grape.

Pedicel

The stalk of an individual flower or fruit.

Peduncle

The bunch stem i.e. the framework of the bunch excluding the pedicels. The central axis is called the rachis.

Perfect flower

A flower having both stamens and pistil.

Periderm

The tan-coloured bark that forms on the stem surface of grape shoots in mid-summer, transforming them into canes.

Permanent wilting point

The moisture content of a soil at which a plant wilts and fails to recover when rewatered.

Petiole

The stalk attaching the leaf blade to the shoot.

PH

A measure of the maturity of grapes. An expression of the degree of acidity or alkalinity, and is the negative logarithm of the effective hydrogen ion molarity. The pH scale covers the range from 0 to 14, numbers between 0 and 7 represent acidity (increasingly so as the pH value decreases), and between 7 and 14 alkalinity or basicity (increasingly so as the pH value increases). Precisely pH 7 is neutral. Grape juices normally have pH values between 2.8 and 4.2.

Phloem

Food-conducting tissue in the plant, composed of sieve tubes and associated specialised cells, located in vascular bundles and just outside the cambium of thickened stems.

Photosynthesis

The process by which carbon dioxide and water are incorporated into carbohydrates and oxygen in chloroplasts, deriving energy from sunlight.

Phylloxera

A small, yellowish aphid-like insect that attacks the roots of European grapevines, and leaves of American grape-vine species.

Phytotoxic

Causing injury or death of plants.

Pistil

The female part of the flower, consisting of a stigma, style, and ovary.

Pistillate flower

A flower having pistils but lacking stamens (female flower).

Pith

The tissue in the centre of shoots or stems made up of soft parenchyma cells.

Plantpropagation

Multiplication of plant numbers by sexual reproduction (seeds) or vegetatively (cuttings, bulbs etc.).

Plant growth regulator

Organic compounds other than nutrients which, in small amounts, promote, inhibit, or otherwise modify any physiological plant process. The five main groups are auxins, gibberellins, cytokinins, inhibitors, and ethylene.

P.M.S

Potassium metabisulphite - may be added to grapes at harvest to inhibit oxidation.

Pollen grains

The developed male gametophytes found in the anthers.

Pollination

The transfer of pollen from the anther to the stigma.

Porosity

Degree of pore space in soil.

P.P.M.

Parts per million. The concentration of a material expressed as the number of units by weight per million equivalent parts by weight of solution. In practice often equated to the number of parts by weight of a compound in one million millilitres of liquid i.e. milligrams per litre. should be specified as w/w or w/v, as with percentage.

Powdery mildew (Oidium)

Fungal attack on the vine, favoured by cool weather; on the leaves it results in a powdery appearance, on the berries it leads to leathery stem splitting and lack of berry growth, with eventual leaf darkening and fall if not treated. One of the most widespread and enduring problems in grapegrowing. Caused by *Uncinula necator*.

Primordium

An organ initial in plants, such as the tips of stems and roots, where plant structures are initiated.

Prophylls **See bud scales.**

Pruning

Removal of living canes, shoots, leaves and other vegetative parts of the vine.

Pubescent

Covered with hairs.



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Quarantine

Quiescence

Respiration

Rest

Ringling. (see girdling.)

Risers

Rootstock

Rosette

Rugose

Quarantine

An action controlling the movement of biological material to inhibit the spread of pests and diseases.

Quiescence

Period of non-visible growth controlled by external factors.

Respiration

The oxidation of food materials with the release of energy and carbon dioxide.

Rest

Period of non-visible growth controlled by internal factors. Growth will not occur even under favorable environmental conditions. Also called endo-dormancy.

Ringling. (see girdling.)

Risers

Pipes used in sprinkler irrigation that support the sprinkler heads above the level of the foliage.

Rootstock

Stock material on which are grafted scion varieties giving combinations with grape-bearing tops and pest-resistant roots.

Rosette

Leaves with a bunched appearance caused by development of short internodes.

Rugose

Wrinkled or uneven.



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[Scion](#)

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[Set. \(see fruit set.\)](#)

[Sexual reproduction](#)

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[Stock \(see root stock\)](#)

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[Surfactant](#)

[Systemic pesticide](#)

[Systemic herbicide](#)

Saline soil

A soil containing sufficient soluble salts (mainly sodium chloride) to inhibit plant growth.

Sapwood

Outer part of the xylem or wood where translocation of water and minerals from roots occurs (inside the cambium of wooden stems).

Scion

The plant part that is grafted or budded onto the stock.

Seed

A fertilized ovule that matures to the structure that contains embryo and endosperm.

Selective herbicide

A chemical that can kill certain weeds in a crop without harming the crop plant.

Self-pollinated

Pollen transferred to a stigma on the same plant or a plant identical to it genetically

Sepal

One of the modified leaves of the calyx, the outermost whorl of the flower.

Serrationa

Teeth-like indentations at the margin of a leaf.

Set. (see fruit set.)

Sexual reproduction

Reproduction by the fusion of gametes.

Shallow soil

Soil in which roots are sparse below about 26 cm.

Shoot

Current season's stem growth bearing leaves, buds, bunches and tendrils.

Shot berry

Very small berries that fail to develop to normal size; usually seedless.

Shouldered bunch

The first lateral is larger than the other laterals.

Sod culture. (See sward)

Soil fertility

The status of the soil with respect to plant nutrients provided in proper amounts and balance, favouring plant root growth.

Soil structure

The aggregation of individual soil particles.

Soil texture

The feel of the soil resulting from the relative percentages of sand, silt and clay particles.

Sprinkler irrigation

Irrigation by means of splinkler heads distributing water as droplets over the vineyard surface, either above or beneath the canopy.

Stamen

The pollen-producing organ of a flower, consisting of the anther and a filament.

Staminate flower

A flower with stamens but no pistil.

Stenospermocarpy

The phenomenon in which fertilization occurs and seeds are produced but soon abort so that mature berries contain only rudimentary seeds, as in Sultana.

Stigma

The apex of the pistil, where the pollen grain is received and germinates.

Stock, (see rootstock.)

Stoma (plural Stomata)

A pore in the epidermis of a leaf or young stem surrounded by two guard cells, serving for gas exchange between the plant and the air.

Stratification

The treatment of imbibed seeds with cold, after specified after-ripening periods, to break endo-dormancy and promote normal seedling growth.

Style

The portion of the pistil between the stigma and the ovary.

Sucker

A shoot arising from the lower part of the trunk, or from the part of the stem below ground.

Sunscald

Injury to outer tissue due to exposure to sun, as on berries

Sward

A system of soil management in which the surface is protected by plant growth, planted or volunteer, annual or perennial, usually by mowing Also called sod.

Surfactant

A chemical that modifies the surface tension of spray droplets, causing them to spread out on a plant surface and form a thin film.

Systemic pesticide

An pesticide absorbed by plants and translocated elsewhere where it acts against the pest.

Systemic herbicide

A compound which is translocated throughout a plant, thus aiding its herbicidal action.



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Tannin

An organic poly-phenolic material found in grape seeds, stalks and skins which contribute to fullness of body and astringency in the resulting wines.

Temperature inversion

A meteorological phenomenon whereby the air temperature becomes warmer with increasing altitude, instead of becoming cooler as is normal. The point of maximum temperature is called the inversion.

Tendrils

A slender structure on a shoot that can coil around an object and help support the shoot.

Tensiometer

An instrument used to measure water tension in the soil.

Terroir

A French concept of looking at all the natural conditions which influence the biology of the vine variety, and thus the composition of the integration of climate, soil and grape.

Thinning

Deliberate removal of bunches and berries to counter a perceived overcrop and to improve bunch quality.

Titrateable acidity

A measure of grape maturity. This measures all forms of hydrogen ions (bound and free) present in the juice. Essentially a measure of the amount of acid, whereas pH (q.v.) measures the chemical effectiveness on those acids.

Tolerance

Amount of toxic residue allowable by law in or on edible substances.

Tomentum

Composed of densely-matted, tiny epidermal hairs; pubescence.

Topping

Removal of the ends of shoots.

Translocation

Movement of water, nutrients, chemicals, or elaborated food material within a plant.

Transpiration

Water loss by evaporation from the leaf surface and through the stomata.

Trellis

Mechanical support for vine growth.

Trellis systems.

Single wire - simple system where a single wire is erected along the row to hold the cordon. Shoots are not positioned.

Vertical shoot positioning - a system where all shoots are trained upwards through trellis wires.

Scott Henry - a system where half the number of shoots for any section of the row are positioned upwards and the other half downwards. The shoots may come from the same or different vines, depending on their position and arrangement of cordons along the row.

Generva Double Curtain (GDC) - a system in which the vine is divided horizontally to form two parallel cordons and the shoots from these are positioned downwards.

U (Lyre) - a system where the vine is divided horizontally to form two parallel cordons and the shoots from these are positioned upwards.

Trunk

The main stem or body of a vine between the roots and the place where the trunk divides to form branches.

Turgidity

Pressure caused by fluids in the cell that press against the cell and distend it.



Viticultural Terms

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Undervine

Variety

Vegetative reproduction. (see asexual propagation.)

Veraison

Vigorous vines

Vine training

Viticulture

Water berries

Water holding capacity. (See field capacity)

Waterlogged

Water shoots

Wettable powder

Wild vine

Wing

Undervine

The area under the vines not reached by inter-row cultivation.

Variety

A group of closely-related plants of common origin that have characteristics not sufficiently different to form separate species. In viticulture a cultivar, a collection of similar vines which have been selected over a long period of time and always propagated vegetatively.

Vegetative reproduction. (see asexual propagation.)

Veraison

The stage of development when berries begin to soften and/or colour.

Vigorous vines

Vines with shoots that grow rapidly and produce much growth.

Vine training

The design and development of a grapevine framework.

Viticulture

The subject of vine growing. The science or study of vine production and natural drying of raisins.

Water berries

A symptom of grape disorder characterised by watery berries that fail to ripen properly.

Water holding capacity **See field capacity.**

Waterlogged

Soil with poor drainage that lacks sufficient oxygen for proper root functioning

Water shoots

Rapidly growing shoots arising from latent buds on arms, cordons and trunks.

Wettable powder

Solid formulation that forms a suspension when added to water.

Wild vine

A vine that grows in the wild.

Wing

A well-developed basal bunch lateral that projects and is separated from the main body of the bunch.



Viticultural Terms

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Xylem

Yield

Zygote

Xylem

The woody portion of conducting tissue whose function is the conduction of water and minerals.

Yield

Quantity of grapes per area of vineyard, expressed in Australia as tonnes per hectare (formerly tons per acre). In Europe yield is often expressed as the volume of wine obtained from an area of grapes i.e. hectolitres per hectare.

Zygote

A fertilized egg; cell arising from the fusion of two gametes.



Wine Tasting Terms

Australian Society of Wine Education



Glossary of Terms ABCDEFGHIJKLMN OPQRSTUVWXYZ

Compiled by Dr. Bryce C. Rankine.

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The compilation of these tasting terms is part of the educational programme of the [Australian Society of Wine Education](#) for its members. The glossary of terms has been based on an earlier compilation for the Food and Wine Society of Australia, which became the official glossary of the Society. This has now been up-dated and a number of new entries made, and is released with the contributions and approval of Council as the official glossary of the Society.

The use of these terms is important for wine educators. An essential part of wine evaluation and teaching is to be able to describe the smell and taste of wine using words which accurately convey one's palate impressions. In order that tasters communicate effectively with their students, they need to know the most descriptive and meaningful words to use to describe the many essentially subjective sensory impressions which wine creates.

Accordingly, the following A.S.W.E. Tasting Terms are set out. Some foreign terms which have become part of Australian wine nomenclature are included. Extensive lists of tasting terms exist, particularly in the French language, and various overseas lists of tasting terms contain a preponderance of French terms.

Some of these do not have precise Australian counterparts and are not used here for serious tasting. For example, the often-used French term "souple" does not mean "supple" or "pliant", as the dictionary would indicate, but "smooth" or "harmonious". Likewise the word "corse" does not mean "coarse" but "full-bodied".

Where possible, terms have been quantified by using the results of threshold taste measurements. Similarly, particular chemical constituents of wine are listed against certain of the tasting terms, together with Australian legal maximum limits where appropriate. The descriptions of terms have been augmented by indicating whether the particular term relates to sight (appearance of the wine), smell (aroma and bouquet), and/or taste, as indicated: S = Sight Sm = Smell T = Taste



Wine Tasting Terms

Australian Society of Wine Education



Glossary of Terms



In Print

Sight

Smell

Taste

Acetic
Acidity
Aggressive
Alcohol
Aldehyde
Amontillado
Amoroso
Aperitif
Aroma
Aromatic
Astringency

Balance
Baume
Bead
Beeswing
Big
Bitter
Body
Botrytis
Bottle Aged
Bouquet
Bright, (Brilliant)
Brut
Buttery

Character
Clean
Cloudy
Cloying
Coarse
Complex
Contition
Corky
Crust

Demi-Sec
Dry
Dull

Earthy
Ester(y)
Extractive

Finish
Fino
Flat
Foxy
Fruity

Gassy
Geranium
Green

Hard,Harsh
Herbaceous
Hydrogen Sulphide

Lees, Leesy
Legs
Light
Limpid
Long
Luscious

Maderised
Mellow
Mercaptan
Metallic
Mouldy
Mousy

Neutral
Nose
Nutty

Oloroso
Oxidised

Poor
Precocious
Pricked
Pungent

Rancio
Residual Sugar
Rough
Round
Rubbery

Sec
Soft
Sour
Spritzig
Stalky
Sulphide
Sulphur Dioxide
Sulphury
Sweet

Tannin
Tart
Tawny
Terroir
Thin
Tired

Vinosity
Volatile

Weeper
Woody

Yeasty

Availablity of A.S.W.E. Publications

The information contained in this Help File is sourced from a number of publications that are available in printed form, from the [Australian Society of Wine Education](#) at very reasonable prices.

	Members	Non-Members
Convention Proceedings 1991	\$10	\$20
Convention Proceedings 1992	\$10	\$20
Convention Proceedings 1993	\$10	\$20
Glossary of Tasting Terms	\$ 1	\$ 2
Glossary of Viticultural Terms	\$ 2	\$ 4
Glossary of Winemaking Terms	\$ 2	\$ 4
Titles of Wine Literature	\$ 2	\$ 4
Australian Wine Appreciation Courses	\$ 2	\$ 4

ACETIC

®

The smell and taste of a mixture of acetic acid and ethyl acetate, reminiscent of vinegar and also called *volatile* or *pricked*. The legal maximum limit for acetic acid in wine is 1.5 grams per litre in Australia and 1.2 in New Zealand.

The taste threshold depends on the wine and is about 0.7 grams for acetic acid and 150 milligrams per litre for ethyl acetate. Big highly tannic wines can tolerate higher levels.

ACIDITY

Used to indicate the quality of tartness or sharpness to the taste; the presence of agreeable fruit acids--the main acids in wine are tartaric and malic. Balanced acidity is desirable and gives crispness in white wines. *Sour* and *tart* are synonyms.

AGGRESSIVE 🟡

A harsh tannic taste without the mellowing influence of fruitiness. Often associated with high acidity and pressings, and the palate impression is one of high tannic astringency with lingering bitterness.

ALCOHOL

®

The main substance which makes the difference between grape juice and wine. Alcohol or ethanol is produced by the action of yeast on grape sugars during fermentation. It has an important bearing on the taste of wine and enhances the taste of other wine components.

ALDEHYDE

®

Also referred to as acetaldehyde, an oxidation product of alcohol. A characteristic related to oxidation, in which the acetaldehyde level is increased to usually over about 100 milligrams per litre. *Flor sherry* is high in aldehyde, which is a characteristic of this type of wine. Wines high in aldehyde lack fruit.

AMONTILLADO



A Spanish term for a type of sherry not as pale as fino, with more bouquet and characteristic sherry flavour and usually older: usually slightly sweet.

AMOROSO



A Spanish term for full-bodied, dark and sweet sherry, lighter in colour and body than oloroso.

APERITIF

A French term for appetiser, taken before meals to stimulate the appetite, e.g. dry sherry, vermouth, Champagne and, suprisingly, Sauternes.

AROMA

The smell of a wine. If no particular aroma is present, the wine is described as vinous. Aroma and bouquet are sometimes used synonymously, but more correctly aroma relates to the smell of the grape and bouquet to the smell of the wine acquired during fermentation and maturation.

Some grapes and the wines made from them are aromatic, e.g. Muscat, Gewurztraminer (German) or Gevruerztraminer (Anglicised)--note the correct spelling of this often misspelt grape variety.

AROMATIC 

The strong scented smell of a wine; not the same as aroma.

ASTRINGENCY



Detected by a puckering, tactile sensation in the mouth due to high tannin content (absorbed from the skins, seeds and new oak cooperage); sometimes indicating that the (red) wine will be long-lived. Harsh, rough and tannic are related terms. [Also see](#) [Aggressive](#)

BALANCE

Harmonious taste balance of wine constituents whereby no one characteristic of a wine is predominant; *harmonious* is a synonym.

BAUME

An old French term used to indicate dissolved solids (mainly sugar) in wine and grape juice. One degree Baume is equivalent to 18 grams per litre (1.8 per cent sugar) and by fermentation converts to approximately 1 per cent alcohol by volume in a dry wine made from mature grapes; thus grapes picked at 11° Baume will on fermentation produce approximately 11 per cent alcohol by volume.

BEAD 

The bubbles in sparkling wine.

BEE SWING 

A filmy sediment which occurs in old bottled ports.

BIG

A tasting term--usually excessive body, often fruity and refers to high extract content.

BITTER 🟡

A fault in some wines which the after-palate has a lingering bitterness, not to be confused with acidity in red table wines. Detected late on the palate.

BODY

Consistency, thickness or substance of the wine. Refers to extract content--full-bodied wines are more alcoholic than wines less so.

BOTRYTIS



The smell and taste of wine made from grapes infected with the mould *Botrytis cinerea*. The grapes become very sweet and result in some of the world's great sweet table wines with a rich honey-like smell and taste. Examples are Sauternes, Barsac, auslese, beeren- and trocken-beeren auslese, and Hungarian Tokay. Also referred to as

Noble Rot from the French *Pourriture noble*. The German is *Edelfiule*.

BOTTLE-AGED



Denoting that the wine has been stored in bottle for a prolonged period, resulting in a mellow matured character. In white wines the colour becomes golden and the fresh grape flavour and aroma is replaced by a more mature and complex vinosity. Many wines (including vintage ports) require bottle age for their full development. On the other hand, fino sherries, for example do not benefit from bottle ageing.

BOUQUET

The part of the fragrance of wine which originates from the alcoholic fermentation and subsequent maturation.

BRIGHT, (BRILLIANT) 

Absence of suspended or colloidal matter in the wine. Also refers to brilliance of colour as well as clarity.

BRUT

A French term describing the driest classification of Champagne, containing usually less than 1 per cent sugar. Increasing degrees of sweetness are extra-sec, sec and demi-sec. Originally brut Champagne was unsweetened.

BUTTERY



A characteristic of table wines (usually red) containing a high level of *diacetyl*, usually arising from malolactic fermentation. Levels in Australian red wines range up to about 7 milligrams per litre, and wines containing more than about 4mg/L have a smell of butter.

CHARACTER



Combination of vinosity, balance and style; refers more precisely to the style of wine e.g. port or sherry character.

CLEAN



Freedom from any foreign (or "off") odour or flavour, but not necessarily indicating high quality.

CLOUDY 

Colloidal haze and particulate matter.

CLOYING 

An excessively sweet wine with insufficient acidity.

COARSE



Indicating oxidation and incorrect handling of the wine, particularly excessive skin contact, use of pressings and exposure to air. Characterised by a harsh acidic taste with bitter after-palate. Not the same as the the French term *Corse* meaning full-bodied.

COMPLEX



The combination of many attributes in a wine, the opposite being simple.

CONDITION

Refers mainly to the clarity of a wine. A cloudy or hazy wine is referred to as being out of condition.

CORKY



The off-flavour in wine derived from a defective or mouldy cork. Sometimes referred to as *corked*. The main causative compound is 2,4,6, trichloroanisole.

CRUST

Sediment adhering to the inside surface of bottles of old wine, usually red. Consists mainly of pigment and tartrate crystals.

DEMI-SEC 

Seen on some Champagne labels, meaning that the wine is medium sweet.

DRY

Denotes absence of sugar and opposite of sweet. Dry wines contain less than 2 grams per litre (0.2 per cent) sugar, but wines containing up to about 5 grams per litre usually still taste dry.

DULL

A definite colloidal haze, easily revealed by passing a strong beam of light through the wine whereby the path of the beam is revealed by light reflected from the suspended particles (Tyndall beam).

EARTHY



A foreign or off-odour in some wines. The cause of earthiness is unclear and may be related to a low level of mouldiness. The character can be associated with the use of old and perhaps unclean wood.

ESTER(Y)



A fruity aromatic smell and taste of wines with a high level of esters (compounds comprising the linking of an acid and an alcohol). Esters are formed by yeast and are more prevalent in young wines, disappearing as the wines mature.

Some old sweet dessert wines are high in esters because of long-term chemical esterification. Many esters are used in the production of synthetic fruit flavours.

EXTRACTIVE



Wines made from grapes which have had prolonged contact with grape skins during making. These can involve both white and red wines. Wines high in extractives are generally *complex* and may become coarse in time.

FINISH

The taste remaining after the wine leaves the mouth; designated as short, medium and long palate.

FINO



A Spanish term for a delicate dry sherry made by the flor-yeast process. Such wines are high in acetaldehyde, acetal and related compounds. Not all Australian dry sherries are finos.

FLAT 🚫

A sparkling wine which has lost its gas or a low acid still wine which has lost its freshness.

FLOWERY 🍷

The aroma reminiscent of flowers contributed by certain aromatic grape varieties.

FOXY



The methyl and ethyl anthranilate odour of *Vitis labrusca* grapes and wines made from them. Rarely encountered in Australian wines.

FRUITY



The pleasant aromatic taste of a young wine with strong varietal character. The taste sensation derived from a combination of sugar, acid and grape flavour.

GASSY



A wine charged with carbon dioxide, [Also see Spritzig.](#)

GERANIUM

®

An unpleasant smell occasionally encountered in red table wines containing sorbic acid in which bacteria have grown. Claimed to be similar to the smell of crushed geranium leaves. The causative compound is 2-ethoxy-hexa-3, 5-diene.

GREEN



Term applied to a young wine which is unbalanced because of excess acid (largely malic) and made from immature grapes. Can also refer to the greenish colour of certain young white wines, due to chlorophyll from the grapes.

HARD, HARSH 🟡

Strong tannin taste without harmony and a fault in red wines. Refers also to acidic white wines lacking vinosity.

HERBACEOUS

®

A vegetative smell and taste, sometimes referred to as grassy or leafy. Certain white wines, such as those made from Sauvignon blanc, and red wines made from Cabernet sauvignon, may show this character. The causative compounds are methoxy-pyrazines present in trace amounts of parts per trillion.

HYDROGEN SULPHIDE

The smell of rotten eggs occasionally found in table wines and resulting from the reduction of sulphur dioxide or elemental sulphur. Less than 1 part per million is detectable--[Also see Mercaptan](#)

LEES 

 **LEESY**



Sediment deposited after fermentation or during racking and fining; the odour of wine stored too long on the lees.

LEGS

A characteristic of viscous wines in which vertical residues or streams of wine remain on the tasting glass above the wine. This results from the evaporation of alcohol in such wines, and is associated with high alcohol and sugar, but not primarily due to glycerol, although this may be higher in such wines.

LIGHT 



Lack of body, otherwise pleasant.

LIMPID 

Crystal clarity, synonymous with brilliant.

LONG

A term used to describe the length (duration) of the aftertaste of a wine. Related to complexity. The opposite *is-short*. [Also see Finish](#)

LUSCIOUS 

The intensity of flavour and sugar found in viscous dessert wines.

MADERISED

®

®

Oxidative change in white wines brought about by prolonged hot storage, so that the colour and flavour resemble Madeira wine.

MELLOW 

Soft, ripe, well-matured; designates sweet sherry as distinct from medium and dry sherry.

MERCAPTAN

An onion-like aroma in wine, due to the presence of ethyl mercaptan and ethyl sulphides and derived from hydrogen sulphide; sometimes referred to as organic sulphide smell.

METALLIC 

Not quite bitter--certainly a hard finish and a flavour of metal, usually iron or copper.

MOULDY



Off-flavour derived from mouldy grapes or storage in a mouldy cask.

MOUSY

An undesirable flavour and persistent taste reminiscent of the smell of mice, resulting from bacterial growth in sweet dessert and table wines. Is most evident after the wine leaves the mouth. Fortunately now an uncommon fault.

NEUTRAL 



A wine lacking distinctive or recognisable characterj related to vinous.

NOSE 🍷

The characteristics of a wine as assessed by smell.

NUTTY

Characteristic pungent flavour of sherry due in part to wood age and the presence of acetaldehyde above approximately 100 milligrams per litre.

OLOROSO 





Spanish term for old, rich, semi-sweet to sweet, full bodied sherry.

OXIDISED

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A wine which has been exposed to oxygen, resulting in loss of flavour and development of coarseness. Oxidised wines usually contain higher levels of acetaldehyde.

POOR



Not necessarily faulty but of little merit.

PRECOCIOUS 



Suggesting rapid (and unhealthy) development.

PRICKED--Sm T See *volatile acid*.

PUNGENT 

Very aromatic--often earthy.

RANCIO



Distinctive smell of old oxidised dessert wines and associated with warm storage.

RESIDUAL SUGAR

Applied usually to wines which are not quite dry. Sugar (glucose and fructose) above about 5 grams per litre (0.5 per cent) can usually be tasted.

ROUGH

Astringent, coarse, tannin taste in red wines, indicating lack of balance and maturity.

ROUND 

A well-balanced wine showing body and fruitiness.

RUBBERY

A peculiar aroma resulting from hydrogen sulphide and related to organic sulphides.

SEC 

French term meaning dry; usually applied to sparkling wines containing a small but detectable quantity of sugar.

SOFT 

Wine with a pleasing finish, without being hard or aggressive. Usually applied to wines low in acid and slightly sweet.

SOUR 

Disagreeably acid, but not a term used for wines showing volatile acid. Opposite is flat.

STALKY



The aroma and taste of red wines which have been made in contact with stems damaged during crushing. *Stemmy* is a synonym.

SPRITZIG



A German term indicating the presence of some carbon dioxide bubbles in the wine, but insufficient to produce any froth in the glass. Corresponds to a level of about 2 grams per litre. The approximate French equivalent is *petillant*, the Italian *frizzante*.

SULPHIDE

The disagreeable odour of *hydrogen sulphide* and *mercaptans*-- evident above about one-tenth of a milligram per litre.

SULPHUR DIOXIDE

A suffocating sulphurous smell resulting from too much being added to the wine. Sulphur dioxide is a preservative and antioxidant added to most wines. When added, it separates into free and chemically bound, and only the free can be smelt, usually at levels of above 30 milligrams per litre, depending on acidity of the wine.

SULPHURY, SULPHUROUS



Smelling of sulphur dioxide.

SWEET 🍬

More than fruity, distinctly sweet due to the presence of sugar.

TANNIN



A complex organic constituent of wine occurring in greater quantities in reds than in whites. Plays a part in the self-clearing of young wines after fermentation. Has an important influence on the palate impression of the wine. Conveys fullness of body and astringency (grip) in dry reds, while in sweet wine it helps to balance the sugar, giving a desirable palate.

An excess of tannin in light dry whites is undesirable as such wines are then too big in body and too coarse. The period of maturation is related to the tannin content of the wine; a full-bodied red wine high in tannin requires a longer period than a lighter-bodied wine to achieve the same degree of harmony. [Also see Aggressive](#)

TART

Too high in acid, but highly acid wines balanced by residual sugar do not taste tart.

TAWNY

Applied to wines which have turned from red to brownish during maturation, also style of port matured in cask.

TERROIR

French for earthy, particularly refers to flavour. Has also a broader environmental meaning not related to tasting.

THIN 

Lacking in body, almost watery.

TIRED



Lack of aroma and flavour in older wines, as a result of over-aging or excess cellar handling and oxidation.

VINOSITY

The characteristic of wine made from grapes but not exhibiting varietal character. Vinous is a synonym.

VOLATILE (VOLATILE ACID)



Having excess volatile acidity (acetic acid) arising from the growth of acetic acid bacteria, and containing more than about 150 milligrams per litre of ethyl acetate (which imparts a vinegar-like smell and taste). The legal maximum limit in Australia is 1.5 grams per litre measured as acetic acid, with New Zealand 1.2 grams per litre. No legal limit exists for ethyl acetate.

WEEPER

A bottle showing signs of a leaky cork.

WOODY



The presence of oak (*Quercus*) aroma and flavour in a wine from contact with the oak during fermentation and/or maturation. Sometimes Australian hardwoods, such as *Eucalyptus*, are used which leave an undesirable character.

YEASTY



Containing materials which smell or taste of yeast, particularly acetaldehyde. Applies especially to the aroma of wines spoiled by oxidative yeasts.



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Glossary of Terms

ABCDEFGHIJKLMN OPQRSTUVWXYZ

This glossary has been prepared for Australian wine educators and others interested in wine, and relates particularly to Australian conditions.

It lists the terms commonly used in Australian winemaking, and is a companion to two of the other documents produced by the Society:

Glossary of Wine Tasting Terms

Glossary of Viticultural Terms

Acknowledgement is made to ASWE members David Armstrong, Patrick Iland and Council members of the Society, who have kindly reviewed the glossary and made helpful comments.

Suggestions for inclusion would be most welcome.

Compiled by Dr. Bryce C. Rankine.

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Acetal

Acetaldehyde

Acetic acid

Acetoin

Acids and acidity

Aeration

Age

Agrafe

Alcohol

Aldehyde

Amines

Amino acids

Anthocyanins

Antioxidant

Apertif

Ascorbic acid

Acetal

The substance formed when ethyl alcohol reacts with acetaldehyde. Occurs in small amounts in wine and brandy. Also called di-ethyl acetal.

Acetaldehyde

A product of fermentation and produced particularly by aerobic micro-organisms, such as flor or surface film yeasts. The normal content in wine is about 50 mg per litre, but can be much higher in flor-type sherries where its presence is evident on the aroma and taste, and is part of the character of the wine. Its detectable presence in table wines is undesirable and a result of poor winemaking, resulting in an oxidised vapid aroma and taste. Its formation is prevented by avoiding contact with air and judicious use of sulphur dioxide during making, with which it combines strongly.

Acetic acid

One of the acids of wine and the main acid of vinegar. Produced when alcohol is oxidised by vinegar bacteria (*Acetobacter*) and its detectable presence in wine is due to faulty winemaking. A little (such as 0.4 - 0.7 grams per litre) increases the complexity of wine but above this level, depending on the "weight" and amount of "body" of the wine, indicates spoilage. A legal maximum limit of 1.5 grams per litre exists for Australian wine.

production of acetic acid and its accompanying ester, ethyl acetate, is termed acetification, and is usually associated with the surface growth of acetic acid bacteria on the wine. The mixture of these two compounds is known as volatile acid or V.A. because the acetic acid moiety is volatile in steam, the usual method of measurement.

Acetoin

The product of condensation of two molecules of acetaldehyde. Occurs in small amounts in wines, particularly in those which have carried a yeast film such as flor sherry.

Acids and acidity

Acids are essentially compounds which when in solution have a dissociated hydrogen ion. They are divided into weak and strong acids, of which the weak acids comprising tartaric, malic, citric etc. (the "fruit acids") are important in winemaking. Strong acids, such as sulphuric, hydrochloric, nitric etc. play little part in winemaking although in Europe the units of measurement used in the titration of free acids with alkali are often expressed as sulphuric acid. In Australia the titration is expressed as tartaric acid.

The main acids of grapes are tartaric and malic, and many others including citric are present in small amounts. The main acids in fruits other than grapes are citric and malic. Acidity is an essential part of the quality and maturation of wine. If in excess it needs to be reduced and if deficient increased. In general, the warmer the climate the lower the titratable acidity of grapes at maturity.

The fixed acidity of wine is that of all of the non-volatile acids (including lactic which is a product of yeast alcoholic fermentation (as is succinic) and bacterial malolactic fermentation) and is measured by titration. In Australia this usually lies in the range of 4 to 10 grams per litre expressed as tartaric. The real acidity is measured by pH. The total acidity is the combination of fixed and volatile.

Aeration

See also [Oxidation](#) Exposure of the wine to air.

Age

The age of a wine as expressed on the label is the year in which the grapes were harvested and made into wine. This can range from a few weeks (in the case of light white table wines) to many years (in the case of red and some white wines). Each wine has a different requirement. Wines which have a high content of acid tannin alcohol and sugar take longest to mature. Extensive time in bottle leads in some wines to a mellow complex aroma and taste referred to as **bottle age**. The chemical changes involved are incompletely understood. The accuracy of the age of a wine as stated on the label is governed by law and may be checked against winemaking documents by authorities.

Agrafe

The metal clip used to retain the cork on **sparkling wine bottles** when the wine has its secondary fermentation in bottle.

Alcohol

A major product of the fermentation of grapes and next to water quantitatively the most important liquid constituent of wine. Also known as ethanol or ethyl alcohol. A colourless liquid with a burning taste spirituous odour and approximately four-fifths the weight of water, with which it will mix in any proportion. It has a specific gravity of 0.796 at 15°C. and boils at 78.3°C.

Aldehyde

A group of chemical compounds resulting from partial oxidation of alcohols or the decarboxylation of pyruvic acid. The most important is acetaldehyde present in high levels (several hundred milligrams per litre) in sherries made by the *flor* process. Presence of high levels in table wines (over about 50 mg per litre) indicates oxidation and poor winemaking.

Amines

Compounds produced by microbiological growth. The most important are the biologically active amines such as histamine. Their presence in wine is usually only a few milligrams per litre.

Amino acids

Organic nitrogenous compounds which are the building units of peptides and proteins. In grape juice they are important as nutrients for yeasts and as sources of higher alcohols.

Anthocyanins

The red, blue and purple pigments of grapes (and other fruits) which can be extracted during winemaking and are responsible for the colour of red wines. The colour depends on pH. In time the purple of red wines changes to brick red as the anthocyanins polymerise (the molecules increase in size) and eventually precipitate as a bottle crust. Several anthocyanins are present in grapes, the main one being malvidin mono-glucoside or oenin.

Antioxidant

Any chemical which prevents fruit, must or wine from oxidising. The most important are sulphur dioxide, ascorbic acid and (vitamin C) and its optical isomer erythorbic acid. Careful use of antioxidants has greatly assisted modern winemaking. Their use in table winemaking is usually associated with inert gas (usually nitrogen or carbon dioxide) to prevent access of atmospheric oxygen during making and maturation.

Aperitif

Wine drink prior to a meal to encourage appetite. Usually dry sherry, dry vermouth and sparkling or still white table wine.

Ascorbic acid

An antioxidant used in winemaking (Food Additive Code Number 300). It has no bactericidal properties. It may be added before or after the fermentation or more usually prior to bottling. It should be used in conjunction with sulphur dioxide, because browning can cause in its absence. The optical isomer erythorbic acid (with the same empirical chemical formula but which rotates the plane of polarised light in the opposite direction and with minimal vitamin C activity) may be used because it is cheaper and performs the same function (Food Additive Code no 315). It is usually added as the sodium salt because of its greater solubility (Food Additive Code no. 301).



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Bacteria in wine

Barrel

Bilge

Bung

Chamfer

Charring

Chime

Cooperage

Croze

Dowels

Flagging

Heads

Hoops

Hoop driver

Kiln - dried

Shaving

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Bentonite

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Blue fining

Botrytis

Bottles

Bottle - ageing

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Bacteria in wine

Wine is a restrictive medium for micro-organisms because of its relatively high acidity and the presence of alcohol and sulphur dioxide. The bacteria which can survive are limited to the lactic and acetic acid bacteria. Lactic acid bacteria can bring about spoilage in wine (mainly fortified wine where the organisms are *Lactobacillus*) or be beneficial (such as malolactic fermentation of table wines caused by *Leuconostoc*). Acetic acid bacteria (vinegar bacteria or *Acetobacter*) are spoilage organisms.

Barrel

Synonymous with cask. Any wooden container of any capacity having bent sides and straight ends. A wooden vessel in which wine is stored for maturation or shipment. Normally made from oak of the genus *Quercus*, and comes in several hundred sizes and shapes around the world. Small oak casks in Australia are mainly quarter casks (about 160 litres), barriques (225 litres), hogsheads (300 litres) and puncheons (475 litres). The American barrel for comparison is 50 US gallons. Traditional names are gradually disappearing and it is becoming more common for winemakers to refer to specific cask sizes by their capacity.

Bilge

The centre of a barrel where it has its largest diameter.

Bung

The hole through which the barrel is filled and emptied. It is usually positioned at the bilge and in the bung stave, but may be in the head. Also the tapered piece of wood, silicone or glass used to seal the bung.

Chamfer

The sloping ends of the stave.

Charring

Igniting the inside of the barrel during making, resulting in a layer of charcoal being formed. It is a process occasionally applied to barrels for whisky ageing, and is a legal requirement for barrels used for bourbon whiskey ageing. Wine barrels may or may not be toasted or charred.

Chime

The end of the stave at the point of the barrel's smallest diameter. The part of the stave into which the groove and chamfer are Cut.

Cooperage

The factory where barrels are made. Also a general term for wooden vessels made of staves and hoops.

Croze

The groove at the end of the stave or barrel to take the head Also the tool used to cut the groove.

Dowels

Small round metal or wooden pins or pegs used to join heading pieces together.

Flagging

Dried rush or river reed used as a gasket material to fill gaps and voids. Other pithy materials, such as banana palm leaves, may also be used.

Heads

The flat ends of a barrel. The pieces of timber forming the heads are called head pieces or head staves.

Hoops

The strips of metal or wood which hold the barrel together. Galvanised steel is the most common material used, and the ends of each strip are riveted together.

Hoop driver

The tool used, together with a hammer, to force down the hoops to make the barrel tight. Also a machine which will perform the same operation.

Kiln - dried

A qualification for wood which has been artificially dried.

Shaving

Hand or mechanical removal of 1 to 3 mm of the internal surface of the barrel to remove wine deposit and expose a fresh wood surface .

Spiles

Small wooden conical-shaped pegs used to seal holes and stop leaks.

Staves

The pieces of timber which form the sides of the barrel. The term is used for the rough-cut material before it is processed, as well as the finished product.

Toasting

The effect of continually heating the inside of a barrel over an open fire, after it is bent. It usually causes browning or blackening of the insides of the staves. A certain degree of toasting occurs as a normal result of the manufacturing process. Toasting should not be confused with charring, which is more severe.

Vat

Any large wooden vessel having straight sides. It may also be (incorrectly) called a tank.

Baume

This French hydrometric measure of density was originally a measure of salt in brine and named after its originator. The degree Baume (° Be) approximates to the potential alcohol resulting from complete fermentation of juice from mature grapes. 0° Be = 1.000 specific gravity and 10 Be = 1.075 specific gravity or approximately 10 per cent potential alcohol by volume.

Bead

The bubbles in sparkling wine. Contrary to popular belief the size of the bubbles is not related to the quality of the sparkling wine but mainly to the cleanliness and smoothness of the inside of the glass into which it is poured.

Binning

Storing bottled wine in bins.

Bentonite

A clay consisting mainly of montmorillonite which is an impure hydrated aluminium silicate. It has the unusual ability of being able to combine with proteins in wine and thus remove them. It has tremendous swelling properties in water and is used as a fining agent. Its fluffy lees may create a problem in clarification, and it can adsorb flavouring compounds from wine. It is also used to prevent over-fining with protein finings such as egg white.

Blending

An important part of winemaking, and all wines are to a greater or lesser extent blends. Blending is essentially the process of mixing two or more wines in order to achieve one or more of the following: obtaining a certain wine style; standardising a product, obtaining the best balance and complexity from different grape varieties, areas and vineyards, and most importantly, improving the total quality of the various individual wines.

Blue fining

A former practice of removing contaminating traces of certain metals (mainly iron and copper) by addition of potassium ferrocyanide, where the metal ferrocyanide complex settles as blue lees from which the clear wine is racked off.

Botrytis

A mould which can cause severe damage to grapes, but which under favourable circumstances may increase the sugar content resulting in a very sweet juice which yields a highly-prized sweet wine. The wine has a honey-like aroma and flavour and is rich in glycerine. The English term is noble rot (*Pourriture noble* in French and *Edelfaule* in German). The special characteristics of the quality sweet wines of Sauternes and Barsac and the Auslese and related sweet wines of Germany are due to botrytis. Australia now produces many excellent botrytised white table wines.

Bottles

Glass vessels with a capacity of (usually) less than one litre for holding wine.

Bottle-ageing (- aging)

The practice of maturing certain wines in bottle prior to consumption, resulting in a mellow and complex taste. Not all wines benefit and the practice is confined mainly to full-flavoured and full-bodied white and red table wines and vintage ports. Generally speaking, the higher the alcohol, acid and tannin content in the wine, the longer it should be aged in bottle. The chemical changes are complex and not fully understood.

Bottling

The process of putting wine into bottle. The process is complex and care is needed with delicate wines. Recent developments involve addition of ascorbic acid and sulphur dioxide immediately prior to bottling, and carrying out the bottling operation under inert gas, such as nitrogen or carbon dioxide. Filtration usually immediately precedes bottling. Modern bottling lines may operate with industrially sterile techniques.

Breathing

The practice of allowing the wine to stand after the bottle has been opened. This allows off-smells to dissipate and aroma and bouquet to develop. Sometimes accompanied by decanting.

Browning

One of the problems with white wines which are poorly made or contain oxidising enzymes. All white wines tend to darken in colour with time, whilst red wines undergo a colour change from purple to brick red. Browning in young wines is regarded as a fault. Acidic wines containing sulphur dioxide and ascorbic acid, and bottled with inert gas, are resistant to early browning.

Brix

An hydrometer measurement used by the sugar industry and sometimes in winemaking. The Brix reading is the number of grams of cane sugar in 100 grams of solution at 15.6 C. **Balling** is identical. $1^{\circ}\text{Brix} = 0.56^{\circ}\text{Baume}$ and $1^{\circ}\text{Baume} = 1.80^{\circ}\text{Brix}$.

Buffering power

The power of a solution to resist change in pH on addition of acid or alkali. Wine is moderately strongly buffered due mainly to the presence of potassium bitartrate.



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[Crusher \(crushing\)](#)

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Cap

The layer of grape skins which rise to the top during the fermentation of crushed red or white grapes. This is referred to as a floating cap. The cap may be mixed by hand (plunged) or mechanically during fermentation (pumping over) to extract the colour and flavour from the skins. A submerged cap is where the skins are kept below the surface of the fermenting must (heading down).

Capsule

Small cap of malleable metal (not now lead in Australia) or plastic used to protect and or decorate the cork of a bottle.

Caramel

Brown substance formed by heating sugar and used for colouring certain spirits and wines.

Carbon

Powdered charcoal, usually of vegetable origin, used for decolourising wines or for removing certain foreign odours.

Carbonation

A process for making sparkling wine by injecting carbon dioxide, from a source other than the fermentation, into the wine. Solubility of the gas is greater when the wine is chilled, The process is inexpensive when compared with other methods of making sparkling wines.

Carbon dioxide

The gas given off during fermentation. It derives from the sugar of the juice, of which approximately 47 per cent is converted into carbon dioxide and about 48 per cent into alcohol. Also used in winemaking to exclude air from vessels and bottles during the filling operation, and by the artificial carbonation of sparkling wine.

Carbonic maceration

A method of obtaining a more aromatic wine than by normal vinification. Widely used in Beaujolais and certain other wine-growing regions, including Australia. The process involves placing the uncrushed grapes in a suitable container which is then sealed. Under the weight of the uppermost grapes, a quantity of those at the bottom are crushed and the juice fermented by the previous addition of a yeast culture (q.v.). The carbon dioxide given off stimulates an intracellular fermentation in the unbroken grapes converting part of the sugar to alcohol. This causes the colour and flavour from the skins to spread throughout the grape pulp, resulting in aromatics which would not normally be present. After macerating (i.e. steeping) in this manner for up to a week or more the grapes are crushed and fermentation continued on the pulp and seeds, followed by pressing. The result is (usually) a fragrant wine with a low tannin content. Sometimes the volatile acidity (q.v.) can be high if infection with acetic acid bacteria takes place. The wines are normally consumed young. Beaujolais Nouveau is an example.

Casein

A protein and one of the main constituents of milk and cheese. It is used as a fining agent (q v), usually in the form of sodium or potassium caseinate which is soluble in water, for lightening the colour of white wines. Milk or skimmed dried milk are alternatives.

Cask

See [Barrel](#)

Centrifuge (centrifuging)

Clarifying must or wine by means of a centrifuge.

Champagne

A sparkling wine made in Champagne in France. The name is protected by law, which applies to Australian wine exported. The wine is nowadays made from a blend of grapes from different vineyards and the two most common varieties are Pinot noir and Chardonnay. The method of making is *methode champenoise* or fermentation in bottle.

Chaptalization

European practice of adding sugar to a grape must which is deficient in sugar and could not otherwise be fermented, into a wine containing sufficient alcohol for normal purposes. Named after Antoine Chaptal (1756-1832) who introduced the practice of adding sugar in a poor vintage. It is also known as *le sucra*ge. It is not permitted in Australia except for the secondary fermentation in sparkling wine and in making flavored wines. However, the addition of grape concentrate is permitted.

Charmat process

A method of producing sparkling wines by carrying out the second fermentation in closed tanks. Also called the tank process.

Clarification

Elimination of suspended matter from cloudy must or wine.

Colloids

High molecular-weight material which remains suspended in wine. Usually consist of gums, pectins and proteins, and may be removed by fining.

Colour extraction

The solubilisation of colour from the skins of red grapes into the wine during fermentation. This can be assisted by heat, hence heat extraction of colour.

Corky wine

Wine tainted by a faulty cork. One causative compound has been identified as tri-chloroanisole (T.C.A.) and its frequency in Australian wines can be annoyingly high, sometimes up to a few per cent of bottled wine. The cork has a musty odour and the wine smells and tastes mouldy and unpleasant.

Corks

Produced from the bark of the cork oak (*Quercus suber*) grown in warm Mediterranean countries. They may be made from one piece of thick bark or from granulated or composite cork with a layer of quality cork which contacts the wine, as in corks used for sparkling wine. Most Australian wineries use pre-sterilised corks.

Crusher (crushing)

A mechanical device for crushing grapes to liberate the juice before fermentation. Crushers consist of fluted rollers which crush the berries, paddles rotating within a perforated screen, in which case the crusher serves as a destemmer, or centrifugal devices. A must pump is usually associated with the crusher, either as an integral Unit or separate. A stemmer for separating the stems from the grapes may be embodied in the crusher or used as an separate unit.

Crust

The deposit in a bottle of wine after bottle maturation. Usually the crust consists of precipitated pigment or other phenolic material and crystals of potassium bitartrate or calcium tartrate. Dead yeast cells and other insoluble material may also be present.



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[Freeze concentration](#)

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[Furfural](#)

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Deacidification

Reducing the acidity of must or wine by natural or artificial means.

Dejuicers

Equipment which removed the juice from the grape skins after crushing. Presses may be used as dejuicers prior to pressing, where they act as drainers. However, dejuicers having a single duty are available, in which draining usually takes place through a rotating screen on a continuous basis.

Dessert wines

Traditionally wines drunk at the end of a meal with the dessert or later. They may be sweet table wines or fortified dessert wines.

Diacetyl

A compound produced by *Leuconostoc* bacteria from citric acid during malo-lactic fermentation, producing a buttery or butterscotch taste in the wine. Amounts present in Australian wine range from zero to about 7 milligrams per litre.

Diethyl pyrocarbonate (DEPC)

Formed by combination of carbon dioxide with ethanol during the bottle fermentation and storage of sparkling wine. Produced synthetically and for a time added to wine to kill micro-organisms, for which purpose it is very effective. Its use is now illegal.

Disgorging

An operation carried out by skilled workmen during the making of sparkling wine by bottle fermentation. The cork and the sediment deposited on it is removed from each bottle as a frozen plug.

Dosage (liqueuring)

The addition of the sweetening liqueur to sparkling wines.

Draining

Draining the juice from crushed grapes of the wine from marc (pomace).

Ebullioscope

Also known as an ebulliometer. A laboratory instrument for measuring the amount of alcohol in wine by the depression of boiling point.

Edulcorants

Substances used to sweeten wines artificially. Illegal in most countries.

Egg white

An albuminous protein used to fine (clarify) wine to remove insoluble phenolic hazes, browning material and colloids.

Ellagic acid

A phenolic material derived from oak wood or chips, causing astringency and sometimes deposit in wine.

Enzymes

Organic catalysts present in all living matter. Commercial enzymes are used in winemaking to reduce pectin in crushed grapes and obtain a greater yield of juice. Other enzymes can reduce the amount of protein in wine.

Erythorbic acid

See [Ascorbic acid](#)

Esterification

The formation of esters. Occurs mainly during the ageing of wines and brandy.

Esters

Compounds formed by combination of an acid and an alcohol and are normal constituents of wines. They are usually sweet-smelling and contribute to the bouquet of wine (but are not responsible for the grape varietal character). Spoilage bacteria also produce certain esters, such as ethyl acetate, which can spoil wine.

Ethanol (ethyl alcohol)

See [Alcohol](#)

Extract

The dissolved solids in wine, with the exception of sugar in sweet wines (which is included in the term "total extract"). The "body" of the wine.

Fermentation

The process of fermentation of grape juice (alcoholic fermentation) by yeasts to produce wine. A remarkably complex transformation of the sugars in grapes, essentially glucose (dextrose) and fructose (laevulose), through a series of steps to alcohol and carbon dioxide in approximately equal quantities, as well as a range of other compounds in lesser amounts. Heat is produced and in delicate table wines to be removed by cooling. Fermentation is also a general term describing any microbiological activity evolving gas. Fermentation on skins is when the grape skins are left in the juice during fermentation. This is the usual method used for red wines.

See also [Secondary fermentation](#) and [Malolactic fermentation](#)

Filling machines

Devices for filling wine into bottles. These range from simple hand-operated devices to rapid rotatory fillers, sometimes incorporating facilities for flame neck sterilisation and introducing inert gas into the ullage space above the wine in the bottle. They may have an integral or separate corking and labeling machine.

Filtration

The process of clarifying wine by passing it through a filter (filter press). Various types of filtration are available, including filter pads, membrane sheets and cylinders of known porosity, and usually mounted in plate and frame filtration units. Aids to filtration are also employed, as in rotary drum vacuum filters using pre-roasting material. Most wines are filtered at least once during their life before bottling.

Fining

A procedure for clarifying, stabilising and purifying wine by the addition of either natural or synthetic materials. The mechanisms of fining are complex and usually over simplified. Traditionally, natural materials have been developed by trial and error and those currently employed in Australia are bentonite, gelatine, isinglass (swim bladders of certain fish), milk and casein, egg white or albumin, and polyvinyl-polyrollidone (PVPP).

Flor

A yeast film of *Saccharomyces beticus* and other species which grows on the surface of sherry in ullaged (partly full) vessels (usually barrels) and imparts a nutty sherry character. The yeast can tolerate alcohol up to about 16 per cent by volume and may grow on the wine for a period of months or years. Flor sherry is one of the driest wines, since the yeast utilises all the available sugar. Wines after flor film growth are high in acetaldehyde, resulting from oxidation of the alcohol by the film.

Fortification

The addition of alcohol to wine, using either brandy or high-proof grape spirit. Calculation of the amount of alcohol to add to achieve the desired level is facilitated by the use of the formula termed Pearson's square, which takes into account the strength of the fortifying spirit, the present and desired alcoholic strength of the wine, and the dilution resulting from the addition of the spirit. Many years ago fortified wines were the principle product of the Australian wine industry, but now amount to less than 10 per cent of total production.

Fractional blending

The process involved in making sherry using the *solera* blending system, in which an intricate system of blending different casks and years is involved. The outcome is a very uniform product.

Free-run juice

The juice which drains off from freshly crushed grapes without pressing.

Freeze concentration

A procedure based on the production of *Eiswein* in Germany. The juice is partially frozen and the ice so formed is removed, leaving the juice sweeter. The procedure is sometimes used in Australia for making sweet white table wines.

Fructose

Also known as laevulose. One of the two important sugars in grapes, the other being glucose or dextrose. The proportion of the two sugars in mature grapes depends with the variety and stage of ripeness.

Furfural

An aldehyde occurring in small amounts in brandy and in larger amounts in the distillate of marc (pomace).

Fusel oils

Also referred to as "tails". A collective term for the higher alcohols of wine, consisting of active and iso-amyl alcohol, butyl and iso-butyl alcohol, propyl and iso-propyl alcohol and others. These alcohols have a penetrating smell and contribute to the quality of brandy. Their influence on the taste of wine is minor, and the amounts formed are influenced by the strain of yeast used.



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Gelatine

Glucose

Glycerol (glycerine)

Gums

Heads

Heat

Hoses

Higher alcohols

Hot bottling

Hydrogen sulphide

Hydroxymethylfurfural

Ion exchange

Isinglass

Gelatine

A collagenous protein extracted from animal ligaments, bones and skins. When purified is used for fining wine.

Glucose

The most important sugar in grapes and together with fructose (q.v.) comprises over 95 per cent of the sugar in mature grapes. When chemically combined with fructose it comprises sucrose or cane sugar. Also known as dextrose.

Glycerol (glycerine)

One of the quantitatively important products of fermentation of sugar. Glycerol occurs in the range of between 0.2 and 0.8 per cent in normal wines. In wines made from botrytized grapes it can be as abundant as 2 to 3 per cent and contributes to the viscosity or mouthfeel of the wine.

Gums

Polysaccharides derived from the grape or formed by microorganisms and which occur in wines in the colloidal state.

Heads

The first part of the distillate of wine, consisting of the lightest volatile compounds (with the lowest boiling points). The predominant component is acetaldehyde. The three broad fractions of wine distillate are the heads, heart (mainly ethanol) and the tails (q.v.)

Heat

In winemaking terms the control of heat in the warmer regions of Australia is very important, and expenditure on refrigeration is considerable. Grapes are the most important heat load in winemaking (which has led to night harvesting where the grape temperature is significantly cooler), followed by fermentation (where refrigeration has likewise become essential). Control of heat has been one of Australia's major triumphs in winemaking and has led to a significant improvement in wine quality. Heat exchangers are the usual means of heating or cooling must and wine.

Hoses

Used for the transfer of must and wine in the winery. They are usually made of food-grade rubber and plastic, and may be used in conjunction with fixed lines which are usually of stainless steel.

Higher alcohols

See [Fusel oils](#)

Hot bottling

This is an alternative to cold (meaning not hot) sterile bottling, and is used for some wines which may otherwise ferment in bottle. The wine is pre-stabilised and pasteurised into bottle, whereby the heat of the wine sterilises the bottle and closure.

Hydrogen sulphide

One of the nuisances of winemaking. A colourless gas with a smell of rotten eggs. Formed by certain yeasts by reduction of elemental sulphur, sulphite and sulphate in the grape juice. It is the basic compound of the reduced sulphur family of smelly compounds.

Hydroxymethylfurfural

A product formed from fructose by prolonged heating. Occurs in baked wines, grape concentrates and caramel.

Ion exchange

Insoluble resin-like materials containing labile ions capable of exchanging with ions in the surrounding medium without physical change taking place in the structure of the resin. Ion-exchange resins are used in winemaking to stabilise wine against potassium bitartrate deposit (by exchanging the potassium in the wine with sodium from the resin) and for altering acidity. With the advent of refrigeration the use of ion exchange has decreased but was formerly an important process in Australian winemaking.

Isinglass

See [Fining](#)



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Labelling

The placing of labels on bottles.

Laccase

An oxidative enzyme of the phenoloxidase group derived from *Botrytis* mould on grapes. Laccase can bring about serious and permanent browning in wine, and its prevention and control requires sound winemaking with temperature control and prevention of access of air to the wine. It may be associated with the botrytis character in wine.

Lees

A sediment of insoluble material at the bottom of a vessel. The term is further described as fermentation lees (gross lees), fining lees, yeast lees and so on. Wines may be left, for example, on their yeast lees after fermentation for a period, and it is standard practice in making bottle-fermented sparkling wine for the wine to be on its yeast lees in bottle for an extended period, in some cases years.

Maderised

This term originated from the fortified wine made on the island of Madeira, in which a slow heating process is used after fortification. This includes caramisation, and hence the terms maderised or maderisation for brown wines.

Malolactic fermentation

The bacterial breakdown by lactic acid bacteria (usually *Leuconlostoc*) of malic acid in the wine to lactic acid and carbon dioxide. This secondary fermentation only occurs in table wines where the alcohol content allows the bacteria to grow. The process reduces the acidity of the wine and softens the palate. The wine may also become more complex in taste, and other flavours may form, such as diacetyl (q.v.). Sulphur dioxide impedes the growth of the bacteria and hence the fermentation is largely restricted to red table wines. Wines from cool areas with high acidity usually benefit from malolactic fermentation, whereas wines from warm areas with relatively low acidity may not benefit.

Mannitol

An hexahydric alcohol formed from fructose by certain bacteria.

Marc (pomace)

The solids of the grape consisting mainly of skins and seeds which are left in the fermenter after the fermentation and which are then pressed. Pomace is the American term.

Maturation

The process of ageing a wine until it is in peak condition and ready for drinking. Wines differ in their response to maturation, and the chemistry of the process is complicated and improperly understood.

Mercaptans

Volatile organic sulphur compounds which have an unpleasant smell. They sometimes form in wine as a result of hydrogen sulphide formation.

Metal contamination

Fortunately a fault of the past in Australia, but formerly before the advent of stainless steel vessels and equipment a serious and expensive nuisance. Iron and copper, and occasionally aluminium, were the offending metals, and could cause haze and deposit when present in a few milligrams per litre. Traces of many other metal and non-metal elements are present in wine but usually cause no technical problems. Lead can present a health problem if present above legal limits but this is rare.

Metatartaric acid

A nucleation inhibitor which prevents the unsightly precipitation of potassium bitartrate (q.v.) in wine. Metatartaric acid is a material of variable composition made by heating dry tartaric acid to about 170°C, when it changes to an hemi-poly lactide. Its effectiveness is not permanent, as the material slowly hydrolyses back to tartaric acid.

Methanol

Also called methyl alcohol. Formed in traces in wine during fermentation by the hydrolysis of pectin. Occurs in trace quantities in wines and brandies and in larger amounts in wines fermented on skins and marc brandies. It is poisonous and is sometimes identified as a contaminant.

Methoxypyrazines

Compounds present in traces (of the order of parts per billion) in grapes and wine and responsible for the herbaceous, grassy or vegetative aroma characteristic of such varieties as Sauvignon Blanc and Cabernet Sauvignon.

Milk

See [Fining](#)

Mousy (mousiness)

An unpleasant and sometimes revolting odour and taste in wine and reminiscent of mice. It is formed by some lactic acid bacteria and *Dekkera* yeasts, and is most evident in the aftertaste. The causative compounds are thought to be 2-aceyltetrahydropyridine (ACTPY) and acetylpyrroline (ACPY).

Muselet

The wire network or cage used to fasten the cork or plastic stopper to the projecting rim at the top of the neck of a champagne or sparkling wine bottle.

Must

The crushed grapes containing juice, seeds and skins. If the grape stems have been removed the must is referred to as destemmed. Also unfermented grape juice.

Oak extractives

Substances extracted from the wood of oak casks by wine or brandy stored in them.

Oechsle

A German hydrometer measurement. An alternative expression of specific gravity and named after its originator. Oechsle is (specific gravity -1) 1000 e.g. 85° Oechsle = 1.085 SG. Oechsle does not indicate either approximate sugar content or potential alcohol content in wine.

100° Oe = 13.1° Be or 23.6° Brix.

Oenocyanin

The natural colouring matter of red grapes. The chief anthocyanin is oenin, the monoglucoside of oenidin.

Oxidation

The process which follows aeration or the exposure of wine to air. Formerly a serious problem in Australia but now largely prevented by the careful use of sulphur dioxide, inert gas and anti-oxidants. Characterised by browning and loss of flavour and aroma. Many fortified wines are made with oxidation, which is part of their character.

Oxidation - reduction potential (redox potential)

An expression of the oxidising or reducing power of a solution or a reversible oxidation-reduction system. The value is usually expressed as a potential difference in millivolts with reference to the normal hydrogen electrode. Also occasionally expressed as rH values - the negative logarithm of the theoretical pressure of hydrogen in equilibrium with the system. Both redox potential and rH value increase with increasing oxidising power of the system. The redox value of grape juice is usually between 400 and 450 millivolts. It falls to under 100C millivolts during fermentation, then gradually rises as the wine matures.



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Pasteurisation

The steriisation of juice or wine by heating. Flash pasteurisation involves heating for a short time at an elevated temperature. Carried out to steriise the wine or induce rapid maturation.

Pectin

A normal constituent of fruits, consisting of a heterogeneous mixture of polygalacturonic acid chains which are partially esterified. Mucilaginous in character and formed during the over-ripening of grapes. A soluble gum-like carbohydrate which gels or clots with heating. Its presence is undesirable in wine since it can result in haze. It is reduced by pectin-splitting enzymes, and makers of grape juice routinely use such enzymes for clarification.

Peptides

Nitrogenous compounds consisting of two or more amino acids.

Phlobaphene

Oxidation product of certain tannins, imparting objectional flavour to wine.

Pinking

A curious phenomenon whereby the (white) wine develops a pink colour. The extent of pinking is influenced by the grape variety, the amount of sulphur dioxide present and other factors. A special fining with PVPP (polyvinyl-pyrrolidone) (q.v.) usually removes the pinking precursors and prevents pinking from occurring.

pH

This is a relatively recent concept (1930s) in the expression of acidity. It indicates the degree of acidity or alkalinity and is the negative logarithm of the effective hydrogen ion molarity. The pH scale covers the range of 0 to 14, numbers between 0 and 7 represent acidity (increasing as the pH decreases) and between 7 and 14 represent alkalinity or basicity (increasing as the pH increases). Precisely pH 7 is neutral. Wines in Australia usually have pH values between 3.0 and 4.3.

Phenolic

A material high in polyphenols, imparting an astringent taste. Red wines and some white wines are phenolic in that they impart astringency to the palate. They are related to tannin, which conveys fullness of body and astringency. The colour in red wines is largely composed of phenolic and polyphenolic compounds called anthocyanins and coloured tannins. As the red wine ages the molecular weights of these compounds increase until the polyphenolics are so large in molecular size that they precipitate as a deposit (bottle crust).

Phytate

The salt of phytic acid (inositol hexaphosphoric acid) used for eliminating iron from wines.

Plastering

The addition of calcium sulphate (gypsum) to must to increase acidity and lower pH, and thus improve clarification, colour and conservation of wine. Extensively used in sherry production. The residual sulphate tends to make the wine taste bitter.

Polyphenols

A group of substances including the colouring matter and tannins of wine. These undergo oxidative changes in wine during ageing.

Potassium bitartrate

Present in grapes and wine where it may be a saturated solution. When unstabilised wine is chilled crystals of potassium bitartrate usually deposit. White wines are normally stabilised against this possible precipitation by refrigeration (q.v.) in bulk or by ion exchange (q.v.). Masses of tartrate crystals (argols) deposit during fermentation. Also called cream of tartar.

Press

A device for pressing grapes before, during or after fermentation to extract the juice or wine. Several different principles are involved, with the basket screw press being the traditional method. Hydraulic and air-bag presses have largely superseded the mechanical basket press. Screw presses (usually continuous) may be used for final extraction of the liquid.

Pressure tanks

Widely used in Australia for making sparkling wine by the Charmat or tank process (in which the tank serves as a large bottle) in which the secondary yeast fermentation takes place. Pressure tanks were first used for making white table wine by Orlando, followed by the first sparkling wine (Barossa Pearl) which was the forerunner of many other such wines.

Proof spirit

A solution of alcohol in water containing 49.28 per cent by weight or 57.10 per cent by volume of alcohol at 15 C. Developed in the UK to determine the tax on Wine and spirits, and used in many countries. Alcoholic solutions below proof were termed under-proof, whilst those above were termed over-proof. Proof spirit in the United States is 50 per cent alcohol by volume.

Protein

Complex organic compounds Consisting chiefly of carbon hydrogen, oxygen and nitrogen and built up by amino acids. Present in grapes and carry over into the wine. In the past protein hazes were common and were formed when the wine was heated, causing the protein to denature and precipitate. It is removed by treatment with bentonite or pasteurisation and precipitate with tannins.

Pulp

The fleshy part of the grape.

Pumps

These are the means of transferring must and wine about the winery. They involve pistons, gears, impellers, diaphragms, rotating screws and other devices, and are usually made of stainless steel.

Punt

The indentation in the bottom of certain bottles.

Racking

The process of transferring juice or wine from one container to another, so that the clear liquid is drawn off and the lees are left behind.

Refrigeration

The use of mechanically produced cooling in winemaking. Widely used in wineries in warm climates for cooling grape must or juice, fermentations (which generate heat), cold-stabilising (chill-proofing) wine and, more recently, cooling the winery to allow the various winemaking operations to be carried out at the optimum temperature. Both reciprocal and screw compressors are employed, and the refrigerant is either ammonia or one of the freons.

Rototanks

A commercial development of a cylindrical rotating closed fermenter used to make red wines on skins. The tanks can also be used as drainers.



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Secondary fermentation

Shaking

Sorbic acid or sorbate

Sorbitol

Sparkling wine

Spritzig

Stabilizin

Stalk (stem)

Stelvin

Stillage

Sucrose

Sugars

Sulphitometer

Sulphur Dioxide or sulphite

Syruped fermentation

Secondary fermentation

Any process which allows a separate fermentation to take place in wine after the primary yeast alcoholic fermentation. Examples are the bottle fermentation of sparkling wine (where sugar and yeast are added), film growth during sherry making and malolactic fermentation.

Shaking

The rotary movement periodically imparted by the shaker to bottles of sparkling wine while they are on the shaking tables in order to work the sediment on to the cork of the inverted bottle.

Sorbic acid or sorbate

A yeast inhibitor (Food Additive Code No. 200) used in sweet wines to prevent refermentation of the sugar. Added as sorbic acid or its more soluble salts, such as potassium sorbate.

Sorbitol

An hexahydric alcohol used as a non-fermentable sweetener in certain foods and beverages. Its addition is illegal in wines in Australia .

Sparkling wine

A wine which contains sufficient carbon dioxide to give it sparkle. The gas may be generated in the wine by a secondary yeast fermentation, either in the bottle or in a pressure tank, or be added separately by carbonation. The classical sparkling wine is champagne.

Spritzig

A German term which is now part of the Australian wine vocabulary (The French word *petillant* is less used here). It means wine that contains enough carbon dioxide to show a tingle of gas on the palate but not enough to be called sparkling.

Stabilizin

Treating wine to enable it to withstand heat and cold and exposure to light without becoming dull or cloudy.

Stalk (stem)

The whole structure of the peduncle and its ramifications ending in the pedicels of the grape bunch. The stems impart astringency to the wine.

Stelvin

The commercial name for a roll-on pilfer-proof metal closure with a special wad which retains the quality of wine. The bottle mouth is moulded with a thread and the Stelvin closure is formed onto this thread after being filled.

Stillage

Beams or blocks of wood or cement on the floor to support casks. Wooden trestles or stands are sometimes called scantling.

Sucrose

The disaccharide sugar obtained from sugar cane and sugar beet. In some cold countries (but not Australia) where the grapes do not ripen sufficiently it can be added to musts to increase their sugar content and consequently the alcohol content of the resultant wine.

Sugars

The principle substances in must which give rise to alcohol when fermented by yeast. These are divided into fermentable sugars (mainly glucose and fructose - both of which are hexoses or six carbon sugars) and non-fermentable sugars (mainly pentose or five carbon sugars). Invert sugar is a mixture of equal proportions of glucose and fructose formed by hydrolysis of cane or beet sugar by acids or certain enzymes. Residual sugar is the sugar remaining in a wine at the end of fermentation. Reducing sugars are sugars which have the property of reducing Fehling's solution.

Sulphitometer

Apparatus for measuring the amounts of sulphur dioxide added to musts and wines. They usually dispense liquefied sulphur dioxide gas.

Sulphur dioxide or sulphite

An inhibitor of microbiological growth and an anti-oxidant (Food Additive Code No. 220), and a compound unique in wine which combines these two properties. Its use has been traditional and is standard practice in winemaking. The legal limits are decreasing with time, and winemakers have learnt to use less sulphur dioxide to achieve the desired result. It is added as the gas (sulphur dioxide or SO_2), a solution of the gas in water (sulphurous acid) and as one of the various sulphur-containing compounds, mainly sodium (223) or potassium metabisulphite (224). When added to wine part of the sulphur dioxide is fixed chemically by various wine constituents, particularly acetaldehyde, whilst the balance remains free. The free portion is the most effective.

Syruped fermentation

A method of obtaining wines of high alcohol content by gradually adding concentrated juice during fermentation.



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Tails

Tannins

Tirage bottling

Topping up

Transfer method

Treading

Tails

See [Fusel oils](#)

Tannins

A characteristic group of organic compounds in various plants and particularly in red grapes, and characterised by their astringent taste. Tannins belong to the group of phenolics, and confer astringency and colour to wine, since many tannins are coloured. In grapes most of the tannin is found in the skins and seeds. Tannin helps to preserve the wine and assist in its maturation. It is claimed to have certain health benefits. Grape tannin is prepared from marc (pomace) and used in winemaking.

Tirage bottling

A French term now used in Australia. Bottling the sweetened wine to enable it to undergo bottle fermentation in the production of sparkling wine. Tirage liqueur is the sugar solution added to wine in order to provide sugar for bottle fermentation.

Topping up.

The process of maintaining barrels and other vessels full of wine, due to evaporation or other reasons, to prevent access to air. It involves adding some of the same wine at frequent intervals (such as weekly) to ensure that the vessels are kept full.

Transfer method

A method of producing sparkling wines by bottle fermentation, in which the wine after sparkling is transferred to a pressure tank, and the yeast which has fermented the added sugar is removed by filtration.

Treading

Crushing grapes by tramping on them.



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Ullage

Varietal wines

Yeast

Vats

Vinification

Vintage

Volatile acidity

Ullage

The empty space above the surface of the wine in a container, particularly in a cask. The term **head space** is applied more to the space in bottles. A wine stored in a partly filled vessel is said to be "on ullage".

Varietal wines

Wines made predominantly from one variety or cultivar of grape. Laws in various countries specify what percentage of the named variety is required. In Australia this is presently 80 per cent.

Vats

Large straight-sided wooden vessels for holding must and wine. In Australia metal and concrete vessels are called tanks. When the tanks are designed to operate under pressure they are called pressure tanks.

Vinification

This French word has now become part of the Australian winemaking vocabulary, and means the process of converting the must or juice into wine.

Vintage

The gathering of the grapes for winemaking. Also the year in which the wine was made. When the vintage year is listed on the label of the bottle, the law defines what proportion of the wine must be of that vintage. This is presently 95 per cent in Australia.

Volatile acidity

See [Acids and acidity](#)

Yeast

The causative agents of wine fermentation. Predominantly species of the genus *Saccharomyces*, of which individual species and strains (clones) differ significantly in their fermentation rate and amounts of the various end-products formed. This has led to the selection of pure strains for winemaking. Originally these single strains (or sometimes mixtures) were built up in propagation vessels designed for the purpose. Then frozen preparations became available followed by dried yeasts which are now mainly used.

