





Schedule

- ❖ **Week 1 Structure**
 - Basics of tasting
 - Cause and Effect
- ❖ **Week 2 Intensity**
 - Wine and Fish
 - Wine and Sweet





Schedule




❖ **Week 3 Varietalism & Prescriptionism**

- Wine and Vegetarian
- Matching Food to Wine


❖ **Week 4 Molecularism**

- Wine and Meat
- Wine and Spice





Schedule





❖ **Week 5 Nihilism**

- Wine and Cheese
- Wine and Dessert

❖ **Week 6**

- Culminating Task



About wine and food...

❖ Hanni's Essay

- Making guests comfortable is the key goal
 - Ensure that wine selection has basic flavour elements that will appeal to the guest
 - Avoid serving a wine with food that will cause an unpleasant reaction
 - Endeavour to serve wine with food that will make them both taste more pleasant



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About wine and food...

❖ According to Harrington there are 5 levels of wine and food success...

- No Match
- Refreshment
- Neutral
- Good Match
- Synergistic Match



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About wine and food...

- ❖ First, examine match for possible structural problems
- ❖ Next ensure that intensity of wine and food are similar, so that neither is overwhelmed
- ❖ If possible try to bridge food with flavours in wine
- ❖ Think about whether you would like a contrasting or complementary pairing



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About wine and food...

- ❖ Some wine styles are inherently more versatile...
 - Sparkling wines
 - Low or non-tannic wines
 - Low to moderate alcohol
 - Dry to medium dry
 - Moderate to high acidity



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About wine and food...

- ❖ It is difficult to go wrong and make a bad structural match
- ❖ It is pretty simple to ensure a good match
- ❖ The synergistic match is reliant on so many variables that is unusual to find
- ❖ "there is probably one perfect wine match for every dish, but few of us have the time to find it" Jancis Robinson



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Structural Elements

- ❖ Sweetness
- ❖ Acidity
- ❖ Tannins
- ❖ Alcohol (Weight or body)
- ❖ Texture (Temperature, effervescence)
- ❖ Intensity



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Think about these questions...

- ❖ Which wine is sweetest?
- ❖ Which wine is least sweet?
- ❖ Which wine has the highest acidity?
- ❖ Which wine has the lowest acidity?
- ❖ Which is highest (lowest) in alcohol?
- ❖ Which wine is most tannic?
- ❖ Which wine is most intensely flavored?

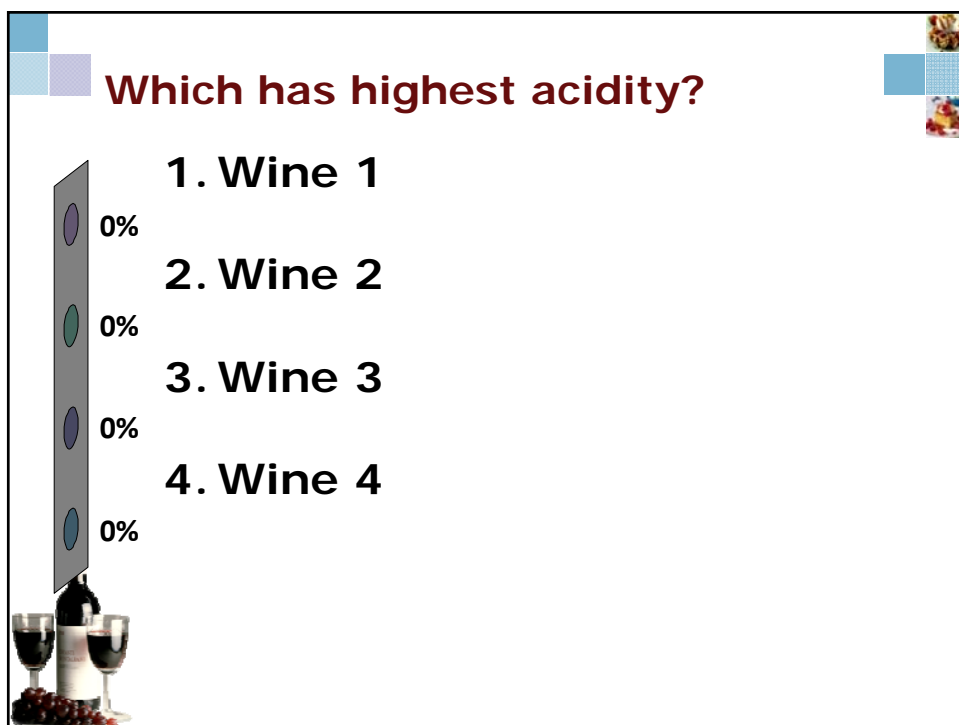


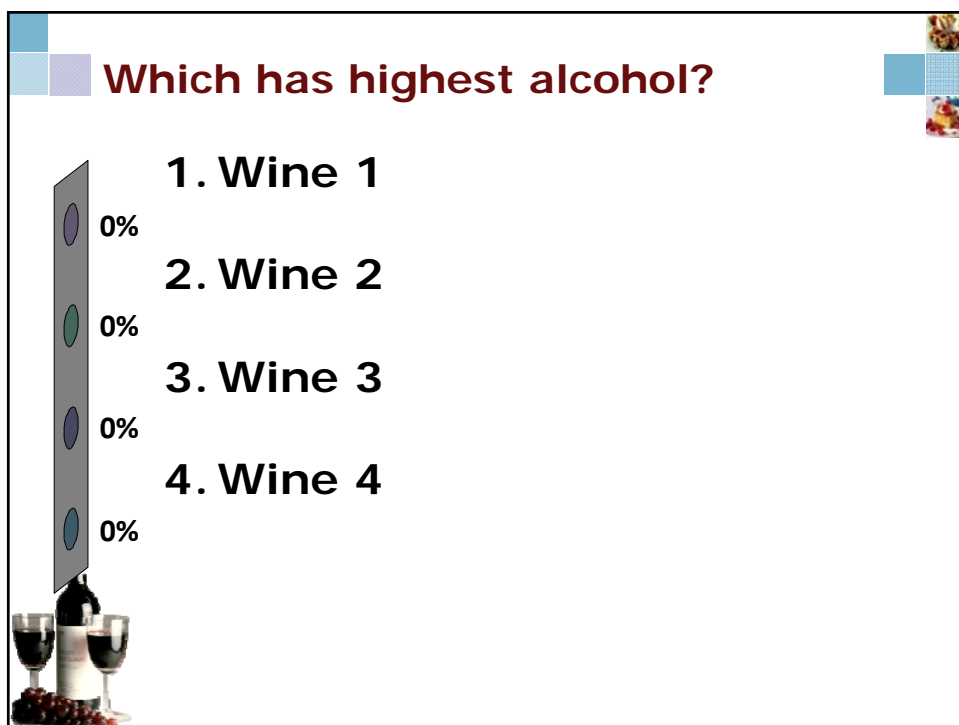
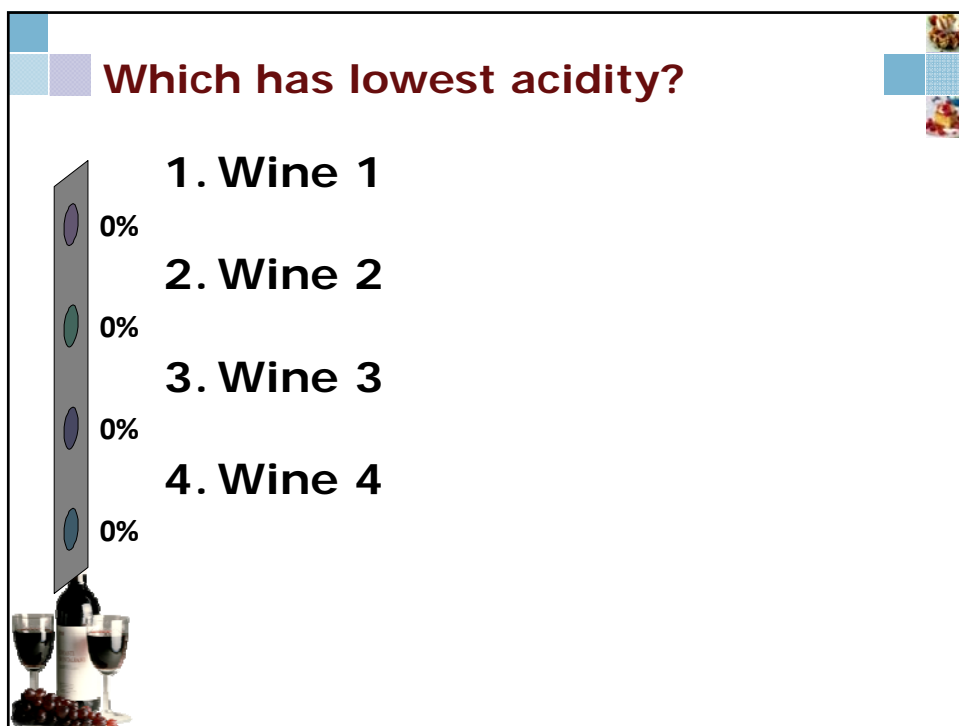
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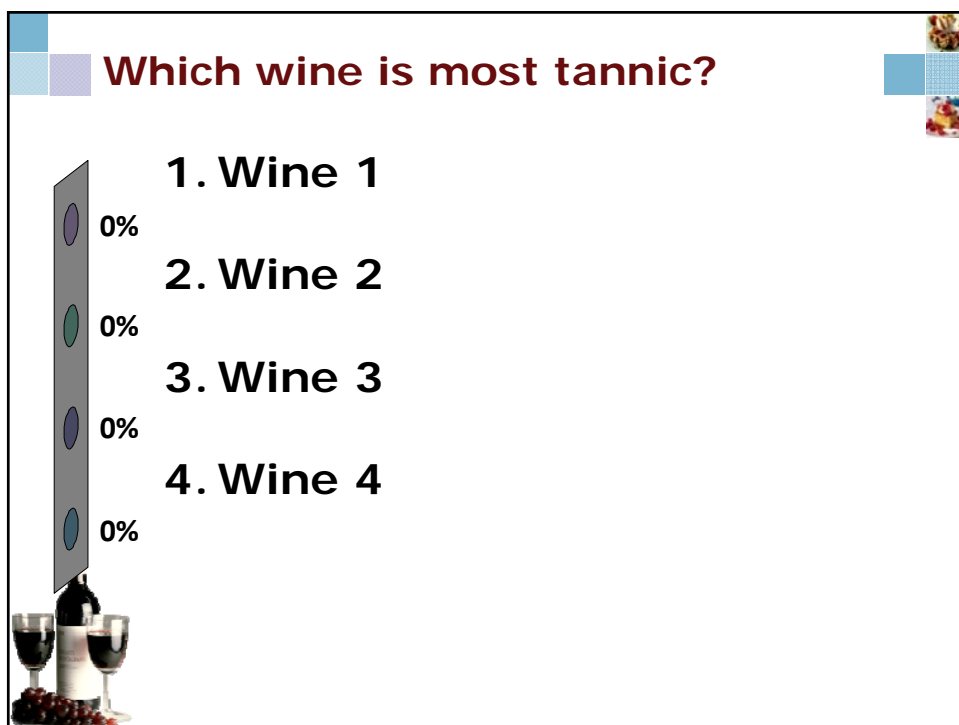
Which wine is sweetest?

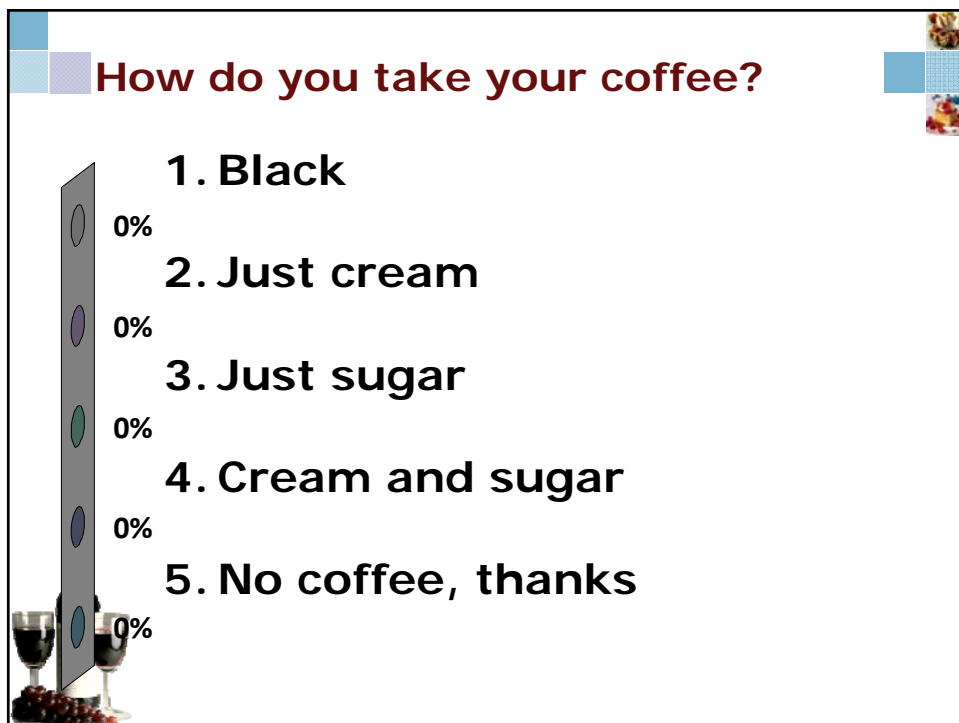
1. Wine 1
2. Wine 2
3. Wine 3
4. Wine 4















Structural Interactions

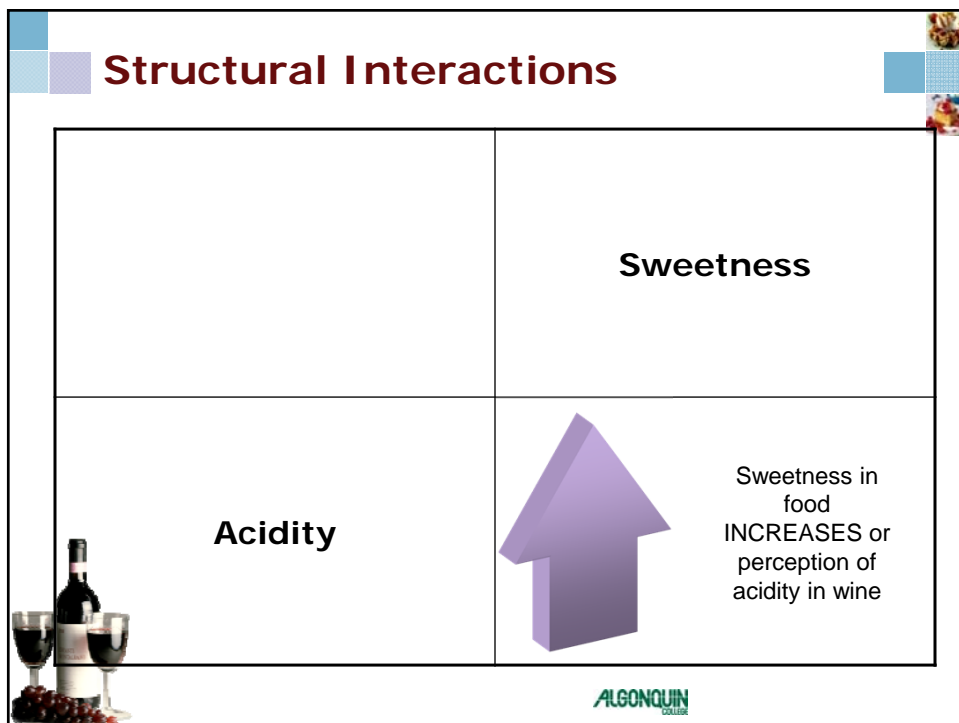
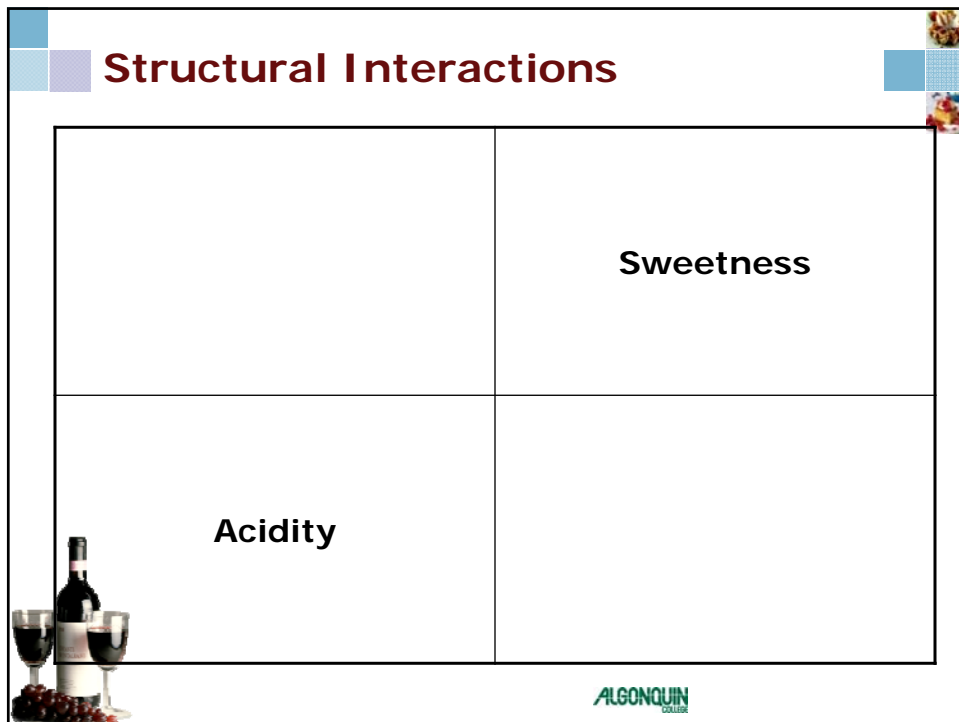
	Elements in Food
Elements in Wine	



Structural Interactions

	Sweetness
Elements in Wine	





Impact of food elements on wine						
Food Wine	Acid	Sweet	Salt	Bitter	Heat/ Spice	Umami
Acid						
Sweet						
Tannin Bitter						
Fizz						



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Impact of food elements on wine						
Food Wine	Acid	Sweet	Salt	Bitter	Heat/ Spice	Umami
Acid		↑				
Sweet		↓				
Tannin Bitter						
Fizz						



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Impact of food elements on wine						
Food Wine	Acid	Sweet	Salt	Bitter	Heat/ Spice	Umami
Acid	↓	↑				
Sweet	↑	↓				
Tannin Bitter						
Fizz						



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Impact of food elements on wine						
Food Wine	Acid	Sweet	Salt	Bitter	Heat/ Spice	Umami
Acid	↓	↑				
Sweet	↑	↓				
Tannin Bitter		↑		↑		↑
Fizz						



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Impact of food elements on wine						
Food vs Wine	Acid	Sweet	Salt	Bitter	Heat/Spice	Umami
Acid	↓	↑				
Sweet	↑	↓				
Tannin Bitter	↓	↑	↓	↑		↑
Fizz						



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Impact of food elements on wine						
Food vs Wine	Acid	Sweet	Salt	Bitter	Heat/Spice	Umami
Acid	↓	↑				
Sweet	↑	↓				
Tannin Bitter	↓	↑	↓	↑	↑	↑
Fizz						



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Impact of food elements on wine						
Food vs Wine	Acid	Sweet	Salt	Bitter	Heat/Spice	Umami
Acid	↓	↑				
Sweet	↑	↓				
Tannin	↓	↑	↓	↑	↑	↑
Bitter	↓	↑	↓	↑	↑	↑
Fizz			↓	↓		



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Thank You!

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