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**BSIHM 2Y2-1H**  
**PACH 213**

**1. Explain what is meant by sensory evaluation technique and list the four senses involved.** Sensory evaluation is a way for us to judge a wine by our senses. It is used by our guests for them to analyze what type of wine they are taking. The four senses of wine evaluation are Sight, smell, taste and feel. These are the senses involved in for us to evaluate the wine

**2. What are the advantages of being able to use the sensory evaluation technique when exploring the characteristics of Australian wines?**

The advantages of sensory evaluation are they can conceptualize and it makes the person understand and enables the person to analyze which wine is suited for them. These can increase their pleasure in drinking a wine. This is a method to increase the subjective process, the assessment of wine through its smell taste and observable appearance.

**3. Describe the difference between finish and taste.**

Finish is described as the how the wine will change the when it is held in the mouth. Length of time is one way on how we can be persistent after swallowing or spitting the wine. Finish is described as short, moderate or long. The longer the taste has stayed it has the better quality. Wine tasting should be described when the wine is rolled about the mouth and tongue so that you will know if the wines amount if acidity, sweetness, tartness, and tannins can be evaluated.

**4. List 10 things/steps someone must do to ensure a more accurate sensory evaluation of wine.**

1. Tasters should taste the wine 'blind'.

The distinguishing proof of the wines to be tasted ought to not be known to the taster(s). Wine's ought to be introduced in an alternate, randomized request for every tester, without any hints regarding their character. This guarantees that the inclinations of all testers are limited, if not disposed of.

2. Have at least two independent tasters

Quality control appraisals, for example, wine added substance pollute screening or plug spoil checking, need at any rate two testers who have qualities in that kind of evaluation, to assess the wine. In the event that the two testers disagree, more thorough testing may should be applied. Information on winemakers' tactile qualities and shortcomings is significant for this type of testing.

3. Repeat the tasting

When playing out a distinction test a solitary tasting by every tester probably won't give the most exact data about a wine because of the possibility of testers speculating the right answer.

4. Minimize presentation effects

Weakness, variation, concealment/veiling of flavors and visual predispositions are generally impacting that can be diminished with right introduction of the examples.

5.Reduce physiological effects

Exhaustion, level of sleepiness, hunger and different issues of passionate state will influence tester execution. By and large, it is prescribed to complete appraisals in the first part of the day, with no tasting held for in any event thirty minutes in the wake of smoking, eating or drinking.

6. Establish if a difference exists before deciding on preference

Prior to considering inclination testing, build up if there is a critical tangible contrast with a distinction test. Inclinations are a significant piece of tactile testing and a winemaker will regularly have to express their inclination to help dynamic

7. Minimize talking during tasting

To keep testers from affecting each other's decisions, testers ought not impart until they have made, and recorded, their judgment. To guarantee testers don't impart during the tasting, testers should taste in seclusion, either at various occasions, for example one individual goes into the tangible lab as one goes out, or they could taste in various actual territories.

**5. Identify four pieces of information about viticulture and specific wine styles, regions and production methods that might complement the sensory evaluation process.**

**Viticulture**

**6. List at least two specific Australian sources of information for the following:**

**a. Australian product technical information and/or reviews.**

1. competitive wine sector by investing in research, development and extension,
2. growing domestic and international markets, protecting the reputation of Australian wine and administering the Export and Regional Wine Support Package.

**b. Industry directory.**

1. Wine making is one of the many careers that they can do for living vineyard is an essential tool to them.
2. Directory can help in identifying what is happening in the industry of wine in their place,

**c. Vintage reports.**

1. Refers to the year of ages that can summarize the quality of wine due to their span of fermentation.
2. This can also refer to the region and the season when the wine was made.

**d. Wine events.**

1. Wine tasting events
2. Launch of new types or brands of wine

**e. Wine industry employment.**

1. Positions in the wine industry has different employment opportunities for people who wants to work on the wine industry
2. Workes in the wine industry has their different ranges of broker to distribute the wines to different places.

**f. Matching wine with food. Consider publications, websites, government and industry sources, field days and related information and include an example from each to illustrate how they meet the requirements.**

1. There are many types of wine wherein we can match them with our food.
2. there are also approaches when it comes to food parings of wine but there are

categories that should be understood

**7. Choose a technical wine industry-based publication and review one issue by listing the contents under categories such as research, technical wine making, technical viticulture, marketing, product reviews, international information, vintage reports, upcoming wine events, new food styles and more. Consider advertisements as well as the text. Explain why you found this useful and also provide a copy and attach as evidence.**

The wine business is confronting different difficulties. Fluctuation in environment and vulnerability of water system has influenced the feasibility of some huge wine grape creation districts across the globe. The monetary effect brought about by bugs and yield infections is likewise critical. Internationally, wine utilization has declined over the previous decade, yet purchasers' advantage has moved to the nature of wine and the manner in which it is delivered. Reasonable viticulture is along these lines impacting buyer buy inspirations and thus changing developing practices. Information from the sensors is joined with data from different sources, like verifiable information on grape plantation attributes and past vintage results, to support educated expectations. Grape plantations can use climate stations, soil sensors, and robots to gather data on dampness, nitrogen content, biomass list, soil electrical conductivity, weed, and infection difficulty utilizing standards of IoT to look at them against anticipated development. Comprehension and checking ecological elements, including air and soil temperature, pH, precipitation, and openness to UV and sun powered radiation, can straightforwardly improve creation works on, including where to plant for the best outcomes.

They used technology as a way for them to grow the vineyards due to climate change. It is a huge fall to them when the climate will totally change and will really affect their livelihood.

**[nsagriculture.com/news/technology-wine-industry-iot-vineyards/](https://nsagriculture.com/news/technology-wine-industry-iot-vineyards/)**

**8. Explain how you can develop informed opinions about Australian wines that support work as a specialist in wine.**

Wine is one of the markets in fine dining restaurants. It is a huge support to work as a wine specialist. Here you can actually identify the wine by using the sensory evaluation or just by taking a look. Your knowledge speaks most of the quality of wine and has a huge impact to work as a wine specialist.

**9. In addition to having a good understanding of the Australian wines on offer, suggest at least four types of skills and knowledge that would help and support someone that wanted to work as an Australian winery tour guide.**

For the four types that I can suggest for a person that wants to be an Australian Winery Tour Guide one is the person should analyze what wine they are serving to

the guest. Second, they should analyze the difference between each wine that they have. Third, is there are a lot of different wines from different regions of Australia and of Couse all of them has different characteristics. We use the sensory evaluation for us to analyze and understand the wines that we have. Lastly is we should also know the ingredients of the wine. Example is what type of grapes that the used, what method they did for them to achieve that consistency of wine and lastly the years of fermentation.

**10. What is the role of the Australian Geographical Indications Committee (GIC)? Explain its purpose with an example.**

The purpose of Geographical Indications Committee is to safe guard the reputation of a specific region. Production from another unrelated region is for us to claim the specific region of label making under the same regional name.

**11. Suggest three factors that should be taken into account when matching wine with food, such as vegetarian, and suggest two possible wine styles which might suit vegetarian food.**

Most of the wine are used for meat and seafood but with the people that are most of their intake are vegetables the wine style that I can suggest that can match vegetarian food are Sauvignon blanc it has a fresh, crisp, aromatic, grape fruit and grassy characteristic. Second is Pinot Gris or Pinot Grigio. The characteristic if this wine is rich in flavor with some spice, it is also fresh and crisp. Best match for your vegetarian food. Third is Pinot Noir this wine is delicate and cherry, raspberry, strawberry, age adds complexity and earthy notes are the characteristics. This also matches vegetarian food.