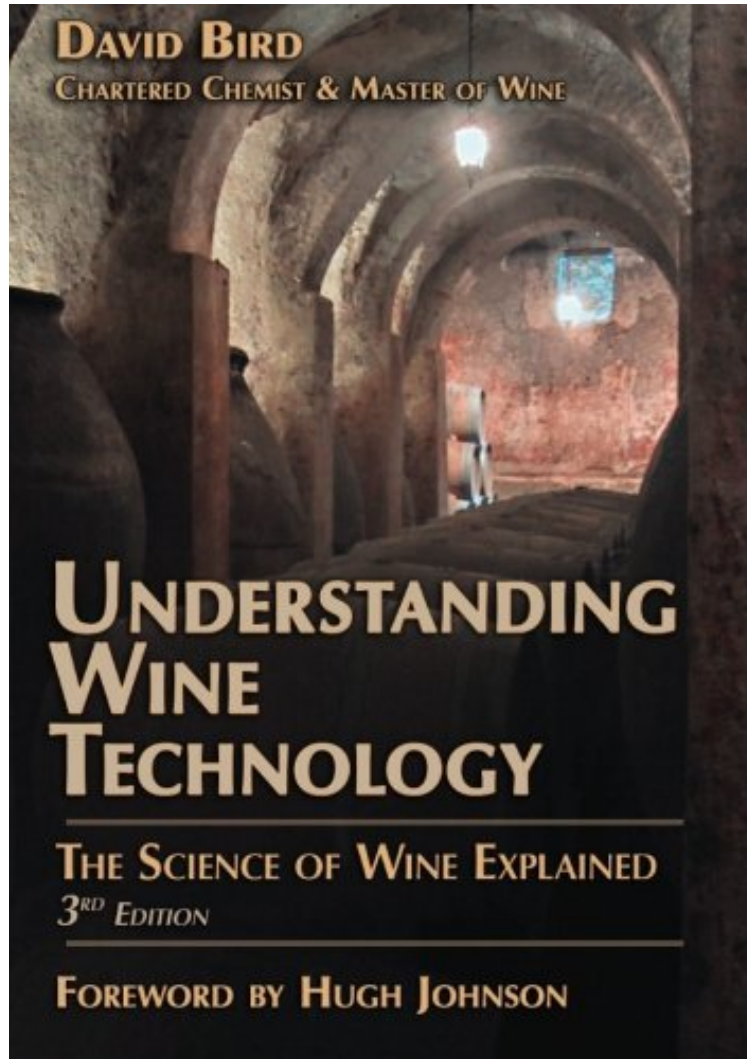


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Understanding Wine Technology: The Science of Wine Explained

David Bird

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David Bird : Understanding Wine Technology: The Science of Wine Explained before purchasing it in order to gauge whether or not it would be worth my time, and all praised Understanding Wine Technology: The Science of Wine Explained:

18 of 20 people found the following review helpful. Could It Be Better? By Terry Brown I bought this book on the basis of the previous reviews and I agree with the praise in large part. Let me start by saying I read Yair Margalit's comprehensive volume on wine chemistry shortly after the first edition was published simply because I couldn't find "Wine Chemistry for Dummies." It required the constant help of my friends Morrison, Boyd, and Lehninger. Having a modest collegiate background in chemistry helped but the whole experience was one of concept overload. Bird does an outstanding job of taking the major chemical concepts in winemaking and making them eminently understandable by

parsing them out in digestible nuggets. I read this book primarily for the chemistry but was drawn into his discussions of wood and storage. The chapters on fining and filtration seemed to hold particular interest for the author, but I found them overlong. When he publishes his Fourth Edition there are a few things I'd like to see. First, the color pictures are nice but they don't provide the information that a well drawn diagram could provide. Although his narrative about the different types of crushers, destemmers, and pressers his good, a diagram of each type would have been more helpful than a picture, especially to those of us that are not generally familiar with mechanical devices. Chapter 10 is entitled, "Sparkling and Fortified Processes," is a scant eleven pages. The chapter title alone, by including both, gives the reader a warning that these subjects will be given short shrift. Yes, there are other resources for this information, like Julian Jeff's \$700 book on Sherry. But Bird writes so well that it seems a shame that he devotes more time to filtration than he does to these complex processes. This volume fills in many gaps in the winemaking process that are present the standard wine references. It also made me recognize the gaps I still have in the production of Champaign, Port, and Sherry. 1 of 1 people found the following review helpful. Winemaker who likes David Bird's tome By Kim L. Hartleroad I believe this book really dissects many things about wine technology and presents the information in a very succinct manner. I learn something new from each chapter. As a trained winemaker, I appreciate those nuggets of information that David presents. 5 of 5 people found the following review helpful. Decent summary of the science of viticulture oenology By Lover of black tea with milk Simple, succinct direct. No repetition of contents. It explains scientific principles but only requires very elementary science background such as understanding simple chemical formulae equations; concepts of family, genus species in the classification of living organisms; etc

Any student who has ever logged credits in a viticulture and enology class knows Bird's book. It is the most widely assigned wine science primer in the English speaking world. This completely revised and updated edition to Bird's classic textbook deciphers all the new scientific advances that have cropped up in the last several years, and conveys them in his typically clear and plainspoken style that renders even the densest subject matter freshman-friendly. New material includes: expanded section on the production of red, rose, white, sweet, sparkling and fortified wines; information on histamine, flash detente, maceration, whole bunch and whole berry fermentation; expanded chapter on wine faults, including Brettanomyces; new section on HACCP analysis as applied to a winery; and much more.

"This is a reference book that I can be truly enthusiastic about. David Bird puts the science of wine into layman's language. It is comprehensive, interesting, well organised and the language is accessible. As the Wife, the Number Two at Eglantine Vineyard, I am often called upon to lead tour groups, write publicity leaflets, answer media and student enquiries and the like, but am not very heavily involved in the winemaking processes, some of which have remained a mystery to me for the thirty two years that we have been open to the Great British Public. The public can be quite intimidating to the tour guide with just a little knowledge and no easy access to the 'fount of all knowledge' - the winemaker. From now on I will have this book close at hand for every tour. It would have been invaluable thirty odd years ago when we were planning to start our vineyard - we had so many questions to ask, so few places to turn to for support. It would have been invaluable again when I took the WSET course, because this book compliments and extends the course work material. And why? The book is so easy to use and so clearly written. It moves at a cracking pace - no need to wade through pages of exemplification, because author David Bird sticks to the point. A brief glance at the Contents pages demonstrates this admirably: each chapter clearly headed and the sub-sections 'sign-posted' too. It takes only moments to find the answer to that question which has you stumped before the difficult customer loses interest and wanders off. Chemical formulae, mind-boggling for the non-specialist, are kept to the minimum, and labelled where they do occur. Diagrams, flow charts and photographs abound and are always timely and relevant. I have learned a lot. As for the Winemaker? I am currently battling with the all new and bewildering legislation coming at us. With a background in wine quality control, David Bird is undoubtedly a leading authority on the subject, able to guide us in setting the highest standards for our production processes. What a relief! In chapter 23 he has listed the up to date legislation relating to all that we need to be aware of and comply with, from the growing of the grapes to sending out the wine in bottle. He has even included the dreaded HACCP, for which he has provided a flow diagram and table. We have no hesitation in recommending this book (third edition) unreservedly: to the student of oenology, to the amateur and professional wine grower/maker, to the tour guide, to the wine enthusiast and to the correspondent." Veronica and Tony Skuriat, Eglantine Vineyard. "This is a book that is worth every penny and I cannot recommend it too highly." - E.R.Adlard, Chromatographia. "This book is ideally suited to those who require more detailed explanations than can be obtained from the vast array of coffee-table wine books." - Kym Milne MW. --Hugh Johnson About the Author David Bird is trained as an analytical chemist and in 1981 became a Master of Wine and a Chartered Chemist. He specializes in quality assurance techniques, such as ISO 9000 and HACCP, and has been involved with wine activities and education in France, Italy, Spain, Portugal, Hungary, Denmark, Finland, Sweden, Norway, the Netherlands, Ukraine, Moldova, Russia, China, Algeria, Australia, Scotland, Ireland, and England.