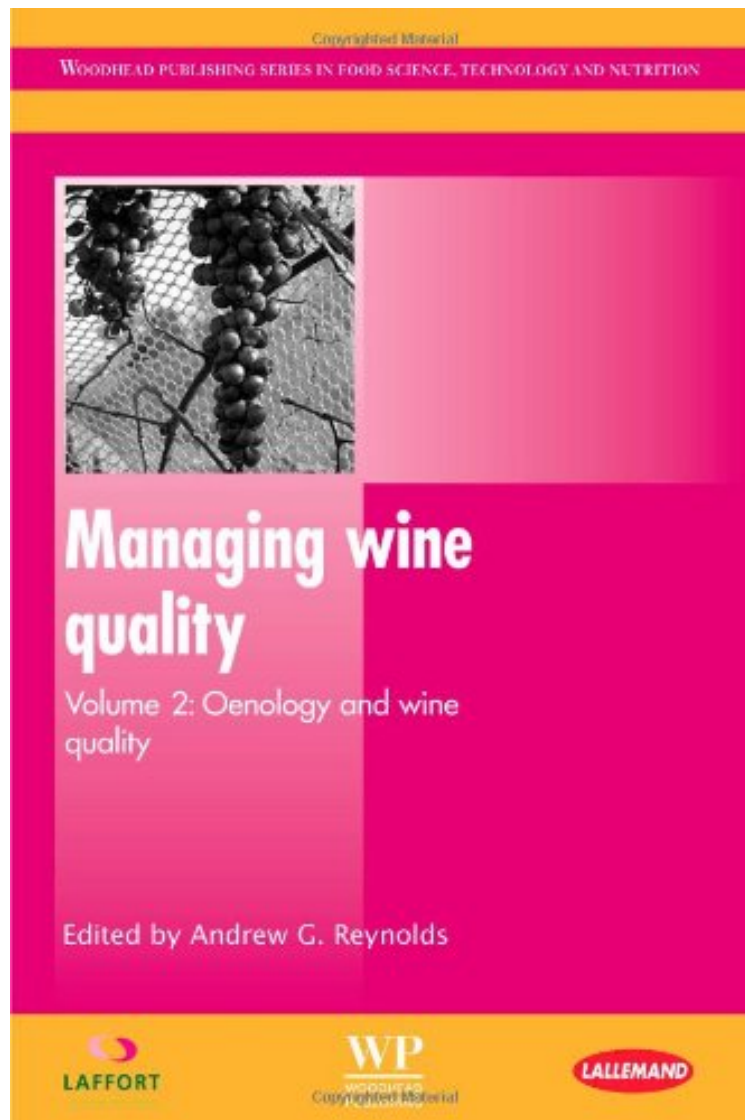


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Managing Wine Quality: Oenology and Wine Quality (Woodhead Publishing Series in Food Science, Technology and Nutrition)

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Food Science, Technology and Nutrition):

Many aspects of both grape production and winemaking influence wine sensory properties and stability. Progress in research helps to elucidate the scientific basis of quality variation in wine and to suggest changes in viticulture and oenology practices. The two volumes of *Managing wine quality* review developments of importance to wine producers and researchers. The focus is on recent studies, advanced methods and likely future technologies. Part one of the second volume *Oenology and wine quality* opens with chapters reviewing the impact of different winemaking technologies on quality. Topics covered include yeast and fermentation management, enzymes, ageing on lees, new directions in stabilisation, clarification and fining of white wines and alternatives to cork in wine bottle closures. *Managing wine sensory quality* is the major focus of part two. Authors consider issues such as cork taint, non-enzymatic oxidation and the impact of ageing on wine flavour deterioration. The volume concludes with chapters on the management of the quality of ice wines and sparkling wines. With authoritative contributions from experts across the world's winemaking regions, *Managing wine quality* is an essential reference work for all those involved in viticulture and oenology wanting to explore new methods, understand different approaches and refine existing practices. Reviews the impact of different technologies on wine quality Discusses yeast and fermentation management, enzymes and ageing on lees Considers issues surrounding wine sensory quality including cork taint and the impact of ageing on flavour deterioration

Winner of the 2011 OIV Award in the Oenology category., Organisation Internationale de la Vigne et du Vin About the Author Prof. Reynolds has had a long and distinguished career in Oenology. His career has included a position as Research Scientist for Agriculture Canada in British Columbia and, since 1997, a faculty position at Brock University. He is well known for his research into canopy management, the impacts of site and soil on flavour, irrigation and water relations, geomatics and the use of GPS/GIS and remote sensing for studying terroir. He is the author of over a hundred published articles and has been the editor of two award-winning titles on wine science.