

Wine Tasting and Wine Making Workshop

- *reported by Miss Jenny Tsang, member of the PMIHK Engineers' Club*

A Wine Tasting and Wine Making Workshop jointly organized with HKIE Young Members Committee was successfully held on 13 Aug 2011 with over thirty members participated in the workshop.

The workshop started with a wine tasting session, more than twenty types of wine including red wine, white wine and dessert wine matched with different types of cheese were available for participants to taste. This session enable participants to gain basic knowledge about different types of wine and also to taste the wine which we were going to make in the next session.

Three types of wine were made in the workshop, namely Napa Valley Merlot, Washington Point Gris and Cabernet Franc Ice Wine. Participants were divided into groups and handled different parts of the process under the guidance of the workshop coordinator, John.

The raw material for wine making was a solution called “must”, which was the concentrated grape juice imported overseas. Therefore, no grape pressing process was required, which might have disappointed some of the participants. Bentonite was firstly added to the “must” to aggregate impurities and solid residue during the wine making process. It surprised most of the participants as bentonite was commonly used in civil engineering industry.

After the “must” was well stirred, additive such as “wood powder” and vanilla could be added to the mixture to add customized favor to the wine. The pH value and specific gravity were measured to calculate the alcohol percentage of the wine. Finally, activated yeast was added to the mixture for fermentation. Different types of wine would have different aging periods. Normally it would take about eight weeks for such process to obtain better quality of wine. To increase the wine favor complexity, it was suggested to drink red wine / white wine only after aging over a year.

During the workshop, John shared a lot of wine making tips and experience with the participants. All of us enjoyed the workshop very much and looking forward to taste the product in October. Cheers!

