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Wine: Flavour Chemistry

By Jokie Bakker, Ronald J. Clarke



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Wine Flavour Chemistry brings together a vast wealth of information describing components of wine, their underlying chemistry and their possible role in the taste, smell and overall perception. It includes both table wines and fortified wines, such as Sherry, Port and the newly added Madeira, as well as other special wines. This fully revised and updated edition includes new information also on retsina wines, rosés, organic and reduced alcohol wines, and has been expanded with coverage of the latest research. Both EU and non-EU countries are referred to, making this book a truly global reference for academics and enologists worldwide.

Wine Flavour Chemistry is essential reading for all those involved in commercial wine making, whether in production, trade or research. The book is of great use and interest to all enologists, and to food and beverage scientists and technologists working in commerce and academia. Upper level students and teachers on enology courses will need to read this book: wherever food and beverage science, technology and chemistry are taught, libraries should have multiple copies of this important book.



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Editorial Review

Review

"This book is a delight to read. It is well produced, contains a wealth of detailed and interesting information, and good use is made of figures and, especially, tables. The authors are clearly very enthusiastic about their subject and the book is so well-written one can open it anywhere, start reading, and be instantly captivated. This book is essential reading for any chemist interested in wine (and who is not?) or in flavour chemistry in general." (*Chromatographia*, 1 August 2013)

Review

"This book aims at elucidating the relationship between the perceived flavour of wines and their chemical composition, in the light of modern scientific knowledge and the continuing research in this field. ...this book is well written and very informative because it provides a collection of seven (7) chapters in topics of crucial importance for the scientists involved therein. It is a very useful book and is addressed to a wide readership (academic staff, research institutes, students, industrial practitioners) who will find a lot of useful and updated information therein."

International Journal of Food Science and Technology, Vol 40 (5), 2005

"The first impression of Wine Flavour Chemistry is that it is readable! It is not just aimed at the technical intelligentsia but also at anyone with an interest in alcoholic beverages.

Overall (it) would be an invaluable addition to the library of anybody interested in wine or alcoholic beverages. The authors are to be congratulated for their diligence and for the thorough way they have compiled...an excellent book."

Chemistry & Industry, 2005

"...the book is an absolute must for anyone involved professionally in the wine industry, scientist or otherwise."

Chemistry World, 2004

"This book contains a wealth of information on the chemistry of wine flavour as well as on sensory evaluation methods...The content of the book is based on recent published studies, is well organized, focused and easy to read.

This book may therefore be of interest to scholars, consumers, and all those involved in wine production and trade including those who are afraid of chemistry"

Chronica Horticulturae, 2004

"This isn't your average wine book. It's for those with a fairly serious interest in wine science... This is a valuable addition to the wine literature, and I recommend it to you... there aren't any other books out there like this, so for those wanting a technical reference on wine flavour chemistry, this could be the book for you."

Review on www.wineanorak.com

"an invaluable addition to the literature...the authors are to be congratulated for their diligence and for the thorough way they have compiled a significant amount of constructive data to produce an excellent book".

Journal of the Institute of Brewing, Vol 111, No 2, 2005

From the Back Cover

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Praise for the first edition of *Wine Flavour Chemistry*:

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Chronica Horticulturae

Users Review

From reader reviews:

Ann Davis:

Have you spare time for the day? What do you do when you have more or little spare time? Sure, you can choose the suitable activity intended for spend your time. Any person spent their own spare time to take a stroll, shopping, or went to the actual Mall. How about open or read a book titled Wine: Flavour Chemistry? Maybe it is to be best activity for you. You recognize beside you can spend your time with your favorite's book, you can better than before. Do you agree with it is opinion or you have different opinion?

Sally Rose:

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