WINE WISE

EZINYE ZEZINTO EKUKUDALA UFUNA UKUZAZI NGEWAYINI

Imbono yoMzansi Afrika



CAPE OF GOOD WINE KUNYE NECASSIDY DART MW

IGUQULELWE KWISIXHOSA NGUMLONDOLOZI PUTE

I have been lucky enough to work with wine my entire professional life.

It's greatest attribute and perhaps biggest challenge is its inherent complexity.

We need more people drinking wine and not being afraid of it.

South Africa is making the greatest wine in its almost 300 year history, and our aim of this guide was to attach contemporary South African wine alongside an international context and to encourage a new generation of wine drinkers.

Cassidy Dart MW

I've always enjoyed wine but it wasn't until I learned more about it that I found a true appreciation. When we're able to appreciate wine, there's less inclination to abuse it. There's respect for how it's made: the land, the raw ingredients and most importantly, the people. Wine represents people. Our endless combination of quirks, how our histories are woven together, our cultures and the way we celebrate. And yes, our different colours. Wine Wise is my attempt to encourage more people to appreciate wine...so that, ultimately, when I'm next at the wine store, wine farm, or tasting event, I'll see more people who look like me.

Cape of Good Wine



KUNYE THE WINE WISE

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01. IMBALI YEWAYINI

Iwayini kudala isenziwa. Kude kakhulu kunokuba uninzi lwethu belunokucinga.

Iwayini kudala isenziwa. Kude kakhulu kunokuba uninzi lwethu belunokucinga.

8000 BC

Ngo-8000 BC, amaYiputa amandulo namaTshayina enza iziselo ezinegwele ngeziqhamo (kuquka iidiliya), ubusi, nerayisi. Babezigcina kwiingqayi zodongwe.

4100 BC

Ikhondo loyena vimba wewayini mdala emhlabeni likhonjwa eArmenia malunga no-4100 BC. Izitya zodongwe zokwenza iwayini zazigqunyelelwe phantsi komhlaba kwaSirayeli, eGeorgia, eArmenia, naselran.

1500 BC–1200 BC

Ukusukela ngo-1500 BC ukuya ku-1200 BC, ngexesha lentsimbi (Iron Age) kuMntla Yurophu, imiphanda yayiyeyona nto kwakukhethwa ukugcinwa iwayini kunye nokuyithumela ezindaweni kuyo.

1500 BC–300 BC

AbaseFenike basasaza i-*Vitis vinifera* (uhlobo lomthi wediliya) kuwo wonke ummandla weMeditera ukusukela ngo-1500 BC ukuya ku-300 BC.

900 BC–100 BC

Ebudeni be-900 BC ukuya kwi-100 BC, oovimba abenziwe ngodongwe babesetyenziselwa ukugcina nokuthutha iwayini kwiGrisi nakwiRoma zamandulo.

1500'S

Kodwa liHlabathi eliDala elo. Sifike njani ekonwabeleni iwayini kwiHlabathi eliTsha? Ngee-1500s, abakhenkethi abangamaPhuthukezi bathutha imidiliya kwaye bangenisa nokwenziwa kwewayini eBrazil. Ewe, iBrazil inembali ende yokukhulisa idiliya neyemveliso yewayini. NgabaseSpeyini abaphathela amazwe aseMelika i*Vitis vinifera*. AmaDatshi wona aqala ushishino lwemveliso lwewayini lwaseMzantsi Afrika. Kwaye, amaBritane angenisa ukwenziwa kwewayini eOstreliya naseNew Zealand.

1659

Apha eMzantsi Afrika, umhla wesibini kweyoMdumba (Februwari) lusuku olukhethekileyo. UJan van Riebeeck waqala ngolu suku, ngo-1959, ukuxovula iwayini ekapa.

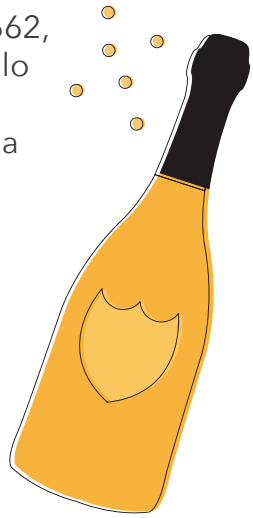
1685

Kodwa yayiyiRhuluneli uSimon van der Stel eyaluqhubela phambile ushishino lwemveliso lwewayini lwaseMzantsi Afrika ngokuseka iConstantia wayindri (umhlaba wewayini). Emva kokusweleka kwakhe, le wayindri yathengiswa ekubeni yahlulahlulwe yayimihlatyana iGroot Constantia, iKlein Constantia, neBuitenverwachting.

1693

Ngo-1963, uDom Pérignon 'uyila' ishampeyini, edwanduluka, "Yizani ngokukhuwuleza, ndisela iinkwenkwezi!". Enyanisweni, kwakungekho yilo luninzi ngaphandle kokumangaliswa ngakumbi ziziciko eziqhashumbayo – umphumela

owoyikisayo obangwa kukubila kwewayini ngaphakathi ezibhotileni. Nangona imbongi uSamuel Butler yayithetha nge'brisk champagne' ngo-1663, kukho ingxoxo evakalayo yokuba uMhlekazi uChristopher Merret wayifumana ishampeyini (okokuqala) xa wongeza iswekile ezibhotileni zewayini, nto leyo eyabangela ukuba wayini ivubele kwakhona kwaye yenze amaqamza. Kwixwebhu elinamaphepha asibhozo elanikelwa kwiRoyal Society ngo-1662, uMerret unika ingcombolo ngokusebenzisa iswekile okanye inyhobhanyhobha evela eswekileni ukuze anike iwayini okanye isayida (iwayini eyenziwa ngama-apile) ukuhlwahlwaza. Oku kwenzeka amashumi amathathu eminyaka phambi kwemonki edumileyo.



1740

Okwenza umdla kukuba iibhotile zewayini zazingasoloko zingqengqiswa ngecala. Ngo-1740, iibhotile zewayini zayilwa-kwakhona ukuze zikulungele ukungqengqiswa ngecala. Ukungqengqiswa kweebhotile kwavumela ukuba iwayini ifikelele esicikweni ukuze sihlale sifumile. Ngaphandle kobumanzi, iziciko zingoma kwaye zicandeke, nto leyo inokuthi ibangele ukumoshakala kwewayini ngenxa yokungena komongomoya (oksijini). Oku kuyilwa-kwakhona kwebhotile kwavumela ukuba iiwayini zihlale ixesha elide.

MID 1800'S

Sisaqhubeka njalo ngophuculo lweebhotile, iiwayini ezinamaqamza ziqale ukuthandwa kakhulu phakathi kweminyaka ye-1800s, kwaye imveliso engatshintshiyo yeebhotile zewayini yinxenye yembangi yoku. Iiwayini ezinamaqamza ziyakwazi ukukhupha uxinzelelo olungaphakathi olumalunga nee-atmosfera ezintlanu ukuya kwezintandathu. Uphuhliso lwebhotile enako ukumelana nolu nxinzelelo ngokuqinisekileyo yasindisa ubomi babantu.

1900'S

Kwiminyaka yee-1900s, umbungu otyheli watshabalalisa kangange-70% yeediliya zaseFransi. Esi sinambuzane sincinane, esifumaneka eMelika nesafika eYurophu ngempazamo, xa siziintwala sihlasela iingcambu zemidiliya i*Vitis vinifera* (uhlobo lomthi wediliya). I*Vitis vinifera* ayikwazi ukuzikhusela kwesi sinambuzane, umdiliya uyatyhafa kwaye ekugqibeleni uyafa. Noxa kunjalo, iidiliya zaseMelika ngokwemvelo zikhuselekile kumbungu otyheli. Isisombululo kwingxaki yombungu otyheli yayikukumilisela isebe eliqhamayo le*Vitis vinifera* yaseYurophu kuluthi olufakelelweyo lwaseMelika oluxhathisayo ukuze kuveliswe ezi ncasa zediliya yaseYurophu zifunwayo ngokhuseleko nangokuxhathisa kweevengethe zaseMelika kodwa ngaphandle kweencasa zayo.

1920 TO 1933

Ngo-1920 ukuya ku-1933, umthetho welizwe waluvala phantse lonke uveliso, uthengo kwamanye amazwe, ukuthuthwa, kunye nentengiso yotywala eMelika. Oku, ngokungathandabuzekiyo, kwalugqebha olungophiyo ushishino lwemveliso lewayini lwaseMelika, kwayibuyisela emva ngamashumi amaninzi eminyaka. Ukusela utywala yayingesosenzo solwaphulo-mthetho – yayikukuthengisa kunye nokuhambisa (utywala) okwakungekho mthethweni. Kwakukho iimeko ezimbalwa ezazixolelwe ekuvalweni kotywala – iiwayini zomthendeleko zazivumelekile ukuba zisetyenziselwe unqulo, kwaye neevenkile zamayeza zazinokuyithengisa iwiski yokunyanga izigulo. Okumangalisayo kukuba izizwana ezilishumi zisenezithili (ikhawunti) apho ukuthengiswa kotywala kungekavumeleki.

1925

Umxube phakathi kwePinot Noir kunye neCinsaut (ngoko eyayisaziwa ngokuba yiHermitage eMzantsi Afrika) waqingqwa ngo-1925 nguAbraham Izak Perold, uNjingalwazi wokuqala kwizifundo zolimo lweediliya kwiDyunivesithi yaseStellenbosch. Injongo kaNjingalwazi uPerold yayikukuqingqa iPinot Noir eyomelele ngakumbi, eneempawu zeCinsaut ethambakele ngakumbi.

1965

Elokuqala isaka elisebhokisini leewayini lasungulwa eOstreliya ngo-1965.

1978

Ngo-1978, i-'Robert Parker's Wine Advocate' yaseka inkqubo yekhulu lamanqaku yokuhlela iwayini.

1994

Ucalu-calulo lubhangiswa eMzantsi Afrika ngo-1994, kuvuleka iimarike zaphesheya kolwandle kwaye kuvumela ukuba uMzantsi Afrika ushenxise iiwayini zentsebenziswano azivelise ngobuninzi, eyayokhele ushishino lwemveliso-wayini phezu kwazo.

2010

ICabernet Sauvignon yaba yeyona diliya ityaliweyo ehlabathini ngo-2010. Isabambe esi sikhundla kude kube namhlanje.

2018

IPaul Sauer yaba yiwayini yokuqala yaseMzantsi Afrika ukunikwa amanqaku alikhulu ngumakhwekhwethe wewayini waseUK ngo- 2018.



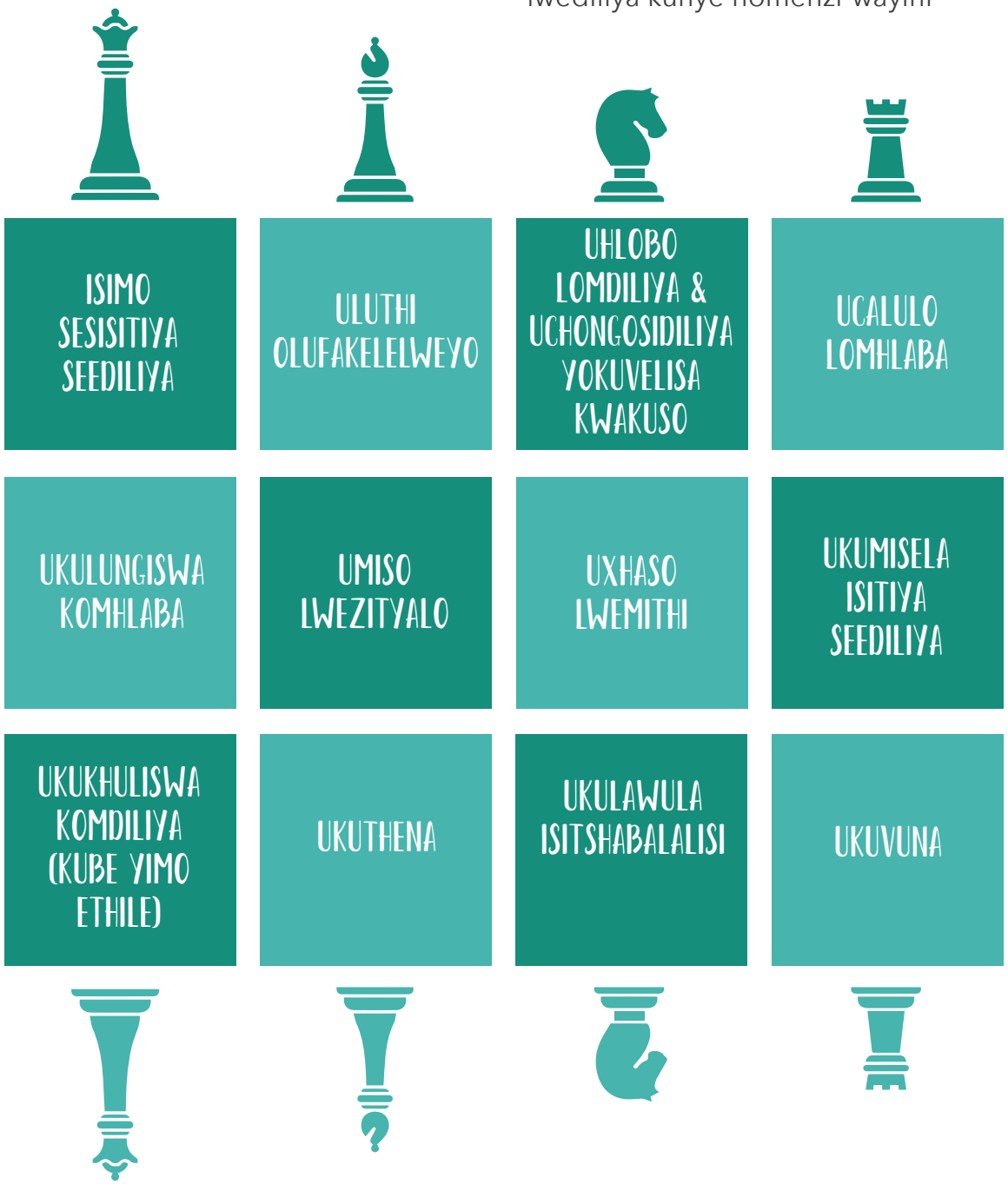
02. IZIFUNDO ZOLIMO LWEEDILIYA

Ukukhulisa iidiliya
ngumsebenzi
onzima.

Ukukhulisa iidiliya ngumsebenzi onzima.

Kukho izinto ezininzi ekufanele zicingiwe, ezinye azinakulawulwa ngulowo ukhulisayo. Lushishini-mveliso elinobungozi, kodwa lunganomvuzo omkhulu.

Umntu ofundele ulimo lwediliya (ufundo kunye nokuphila inkcubeko yediliya) unempembelelo enkulu kangangeyomenzi-wayini kudidi lwewayini. Ngezantsi zizinto ezimbalwa zezona zinto zibalulekileyo ezifanele ukucingwa ngumntu ofundele ulimo lwediliya kunye nomenzi-wayini



30° ukuya kwi-50°



Iivengethe zewayini zikhuliswa phakathi kwe-30° ukuya kwi-50° ngezantsi komahluli-mhlaba (ikhweyitha) kunye ne-30° ukuya kwi-50° kumntla womahluli-mhlaba (ikhweyitha). Ezi ziindawo apho iidiliya zikwaziyo ukuphila kunye nokuchuma; apho zifumana ilitha lelanga ngokwaneleyo kunye nobushushu bokuvelisa isivuno sonyaka ngempumelelo.
Kuwo nawuphi na umgama obhekele ngakumbi kumahluli-mhlaba, kungabanda kakhulu kangangokuba iivengethe azinakuphila. Kuwo nawuphi na umgama osondele kakhulu kumahluli-mhlaba kushushu kwaye kufuma ngokugqithisileyo kangangokuba akunakuveliswa sivuno sinokusetyenziswa.

Ngenxa yokuqatsela kobushushu bomhlaba, siyibonile kwaye siza kuqhubeka ukuyibona le mida isandiswa. Umzekelo, iNgilane ngoku ineshishini-mveliso lewayini elikhulayo.

Umjikelo wobomi bemidiliya

Umdubulo – ekuqaleni kwentwasahlobo xa imidiliya iqala ukubonakalisa impawu zobomi

Ekuqaleni kokuhluma & nokukhula kwegqabi - apho amahlumela aqala ukuntshula amagqabi.

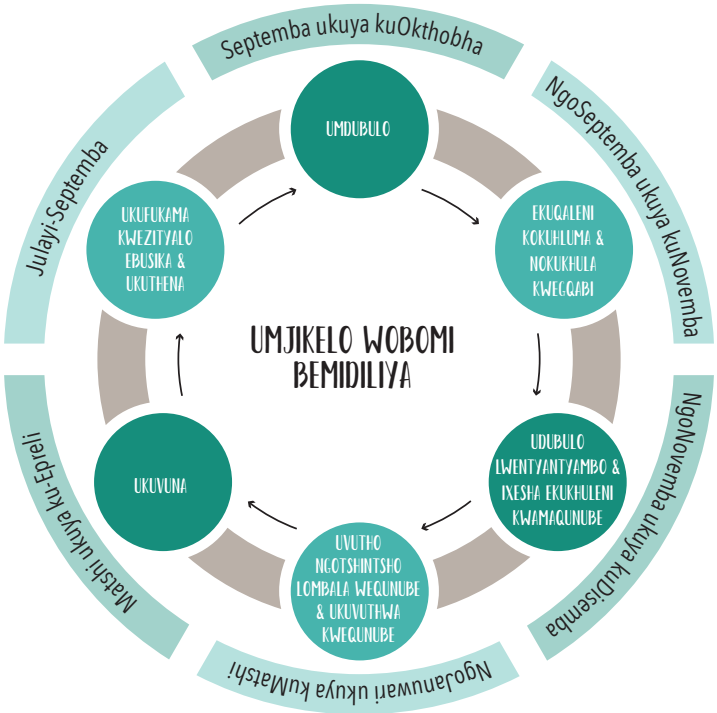
Udubulo lwentyantyambo & ixesha ekukhuleni kwamaqunube - siqala ukubona izihloko zeentyantyambo ezizakumvumvuzelwa kunye nezizakukhula zibe ngamaqunube.

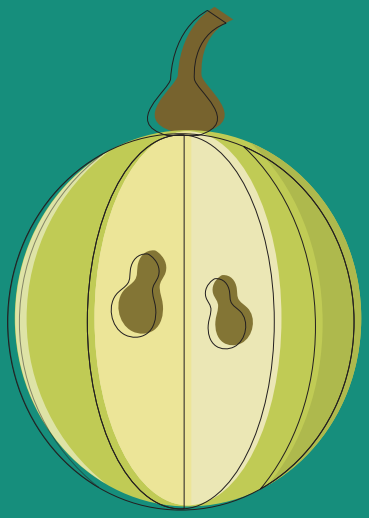
Uvutho ngotshintsho lombala wequnube & ukuvuthwa kwequnube - ixesha elingummangaliso kwiivengethe ekukho kuzo amaqunube aqala ukutshintsha umbala (Iidiliya ezimhlophe zitshintsha umbala; zisuka koluhlaza, zitshintshela kotyheli ovumela ukukhanya kudlule kuwo. Iidiliya ezimnyama zitshintsha umbala; zisuka koluhlaza, zitshintshela komfusa).

Ukuvuna - phakathi ukuya ngasekupheleni kwehlobo, ixesha lonyaka eliyintandokazi kuthi apho iivengethe kunye noovimba bewayini bamantasantasa, kusisiphithi-phithi njengokuba abo bafundele ulimo lwediliya nabenzi-wayini becingisisa ngelona xesha lifanelekileyo lokuvuna nokuvubela iidiliya.

Ukufukama kwezityalo ebusika & ukuthena - ekupheleni kwekwindla, imidiliya iwisa amagqabi awo ibe ilungiselela ubuthongo ebusebenzele nzima - ixesha elifanelekileyo lokuthena imidiliya kunye nokukhusela isakhiwo, ulungiselela elilandelayo ixesha lonyaka.

…sandule ke ukuyenza yonke kwakhona kunyaka olandelayo.





EMHLOPHE IDILIYA



EMNYAMA IDILIYA



MHLOPHE ORENJI



EBOMVU EPINKI EMHLOPHE

Inxalenye ebalulekileyo ekuqondeni ukuba iwayini yenziwa njani kukuqonda izinto ezahlukeneyo eziyinxenye yediliya, ezinegalelo kwimveliso.

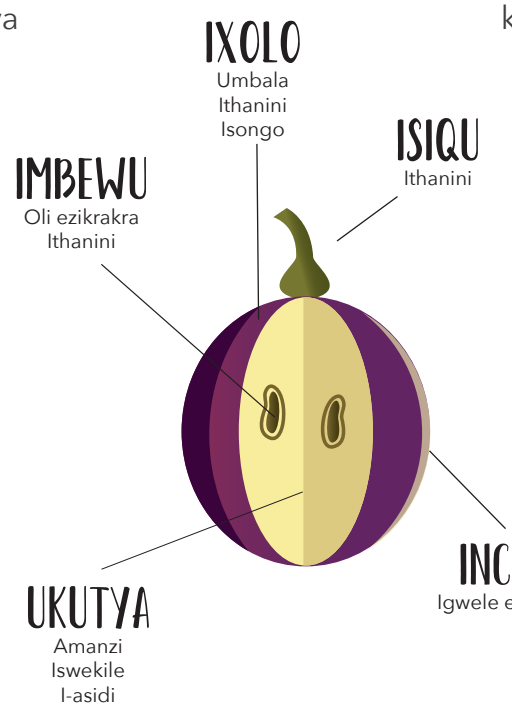
Ukuqala phezulu, **iziqu** ziqulathe iithanini. Ubukho bazo, okanye ukungabikho kwazo, kunempembelelo ephawulekayo kwiwayini.

Amaxolo aqulathe umbala, iithanini kunye nencasa. Ubungakanani bencasa, beethanini kunye nombala ophumela kwijusi buxhomekeke kubude bexesha lonxibelelwano phakathi kwencidi yediliya kunye namaxolo.

Oku kukwacacisa ukuba kwenzeka njani ukuba kuveliswe iiwayini ezimhlophe kwidiliya ezinamaxolo emnyama. Umzekelo, iChampagne kunye ne-blanc de noirs.

Ukuba idiliya emnyama icudiswe kwangoko, mncinane umbala otsalwa kuyo kuba ukutya kweediliya ezininzi kucwengile. Zikhona iidiliya ezinokutya okunombala. Ezi diliya zaziwa nge*teinturier*, kwaye iiwayini ezenziwe ngazo zinombala ocacileyo. Nangona kunjalo, iidiliya ezininzi zinokutya okucwengileyo.

Kungenzeka ukuba wakhe wabona inwebu elifutha igqume umphandle wediliya engahlanjwanga. Iqhele ukubonakala kakhulu kwidiliya emnyama. Le nwebu ibizwa ngokuba **yincindi (ephuma kwiidiliya ezivuthiweyo)**, kwaye iqulathe igwele lendalo elikwaziyo ukuvubela iidiliya xa zidibene nejusi. Cinga ngo-8000 BC, phambi kokuba igwele elihlaziyiweyo kwakhona livunwe. Ligwele lendalo, okanye elemveli elavubela ezo wayini zokuqala. Igwele lavela (okokuqala) kwizigidi zeminyaka eyadlulayo kwaye lingafunyana kuyo yonke indawo, kuquka kwiivengethe kunye nangaphakathi koovimba bewayini. Ngoku, ziyi-1,500 ubuncinane iindidi ezahlukeneyo.



Ngaphakathi kwidiliya, uza kufumana ukutya neembewu. Ubukhulu becala, **ukutya** kuquka amanzi aneeswekile kunye nee-asidi. I-Ergo, uninzi lwebhotile yakho yewayini ngamanzi, zi-asidi, kunye neeswekile eziguqulwe zaba butywala. Incasa inolinganiselo lwepesenti yomzuzu kwiwayini. Kodwa, yincasa eyona nto ibaluleke kakhulu kuthi.

Iimbewu ziqulathe ii-oli kunye neethanini ezikrakra. Iithanini zincedisa ukongeza imo kwiwayini. La mo yenza ukukhulisa iwayini kube nokwenzeka. Ngokuqinisekileyo, siyasifuna isimo kodwa ii-oli ezikrakra zona asizifuni kakhulu. Xa iiwayini zicudiswa ngenjongo yokukhupha ijusi yazo (ubunzi bejusi oyifumanayo buxhomekeka emandleni owasebenzisayo xa ucudisa) umenzi-wayini ufanele akugade ukucudisa kakhulu de ziphume ngobuninzi ezi oli zikrakra kwaye zingathandekiyo. KwiShampeyini, kukho imithetho engqongqo enyanzela abavelisi ngokusemthethweni ukuba bacudise iidiliya ngoxinzelelo oluthile kuphela.

Kuko konke okwakucudisa, ndiqinisekile uyazibuza ukuba kuthatha iidiliya ezingaphi ukwenza ibhotile yewayini. Umthi omnye wediliya uvelisa malunga neebhotile ezilishumi zewayini. Kukho malunga nama-400 yeediliya kwibhotile nganye yewayini. Ukuba ibhotile yewayini igalela iindebe (okanye iiglasi) ezine, kwaye kungathenjelwa nakwizibalo zam, indebe nganye emnandi ilingana neediliya ezi-100.

SOMTHI WEDILIYA SILINGANA NE ± 10 YEEBHOTILE ZEWAYINI

± 400 YEEDILIYA ZILINGANA NE-1 IBHOTILE YEWAYINI



03. UKWENZIWA KWEWAYINI

$$\{ \text{iswekile} + \text{igwele} = \text{utywala} + CO_2 \}$$

Isibabile
Isibabile sibulala iintsholongwane kwaye sithintela igwele. Sisixhobo esixabisekileyo kwinkqubo yokwenza iwayini; nokuba yeyokucoca imiphanda kunye nezixhobo, okanye ukususa ubungozi nakweliphi na igwele lwendalo elifumanekayo kwiidiliya phambi kokuba kongezwe igwele elihlaziyiweyo kwakhona. Singasetyenziswa nanjengethamo lokugqibela phambi kokugalelwa kwewayini ebhotileni ngenjongo yokuqinisekisa ukuzinza kwewayini. Isibabile siyazivelela (ngendalo), kwaye zonke iiwayini ziqulatha iqondo le-SO_2. Abanye abenzi-wayini bakhetha ukusebenza kungekho SO_2 yongeziweyo. Kwixa elizayo xa ucinga intloko yakho ibuhlungu ngenxa yeSO_2 yazi ukuba umzi-mveliso weziqhamo ezomileyo usebenzisa imigangatho ephakame kakhulu kwimveliso yawo.

Iziciko ezintlalu-ntlalu vs iziciko ezijijwayo
Kukho iindlela ezahlukeneyo zokucika ibhotile – ukususka kwiziciko ezintlalu-ntlalu ezivunwe kwimithi ye***Quercus Suber L ukuya*** kwiintlobo zeplastiki ezingathandekiyo. iziciko zesiqhelo, ngokusesikweni, zezona zithandwayo kuba zikwazi ukuvumela iwayini iphefumle ekuhambeni kwexesha. Kodwa neziciko ezijijwayo sele zizuze ukuthandwa. Akukadluli xesha laneleyo ukuze silinganise (okanye sibone) ngokugqibeleleyo ukukhula kweewayini ezicikwa ngeziciko ezijijwayo. Okwangoku, zisamele iiwayini ezilula ezifanele ukonwatyelwa kwangexesha lobutsha bazo, zisenencasa kunye nevumba lesiqhamo.

Iswekile + Igwele = Utywala + CO_2

Kuphelele apho. Yeyona nxenye ibaluleke ngakumbi kwinqubo yokwenza iwayini. Ngaphandle kwale resiphi, sonke singasela incindi yediliya. Inambitheka kamnandi injalo incindi yediliya, ndiqinisekile uza kundingqinela ukuba kukho uyolo oluthile ekuseleni isiselo sabantu abakhulu.

Inkqubo yokwenziwa kweewayini ezibomvu, ezipinki, ezinamaqamza, kunye nezinyangiweyo, nokuba azinaswekile okanye ziswiti, iqala ngendlela efanayo.

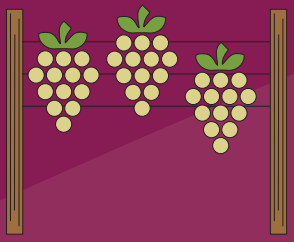
Ukuvuna
Umvelisi uya kuzibeka iso lokhozi iidiliya ezivuthiweyo, ezivuna ngelona xesha lilungeleleneyo lokuvuthwa nobumuncu. EMzantsi Afrika, sizivuna iidiliya zethu ngesandla kuba abasebenzi baninzi kwaye ukufikeleleka kwabo ngexabiso kukrwepisa intloko. Kodwa Kwezinye iindawo ehlabathini, iidiliya zingavunwa ngoomatshini abayikhawulezisayo inkqubo yokuvuna. Ngokwenene, akukho mahluko kudidi lweewayini ngenxa yokuba zivunwe ngesandla okanye ngoomatshini. Ezinye iindlela zokwenza iwayini zisebenzisa sonke isihlahla sediliya, ziquka nesiqu, kwaye oku kwenzeka kulula ngakumbi xa kusenziwa ngesandla. Ezinye zezona wayini ziswiti zibalaseleyo ehlabathini zenziwe ngeediliya ezichatshazelwe yi-botrytis (ukungunda kwediliya), nto leyo efuna iidiliya ezilungileyo zikhethwe nganye-nganye kwisihlahla. Le yinkqubo enokwenziwa ngesandla kuphela. ISauternes, iTokaji, kunye neyethu Noble Late Harvest yimizekelo yezi diliya zivunwe ngononophelo.

Ukuthutha
Nokuba bavelisa iiwayini eziswiti okanye ezingenaswekile, abona bavelisi babalaseleyo baza kuzikhathalela, endaweni yokuzonakalisa, iidiliya kwinkqubo yesivuno. Iibhokisi zokuthutha zisetyenziselwa ukuthatha iidiliya emasimini zisiya kufakwa kwisikhongozeli esikhulu, okanye eziza kupakishwa kwinqwelo-mafutha ezisa kuvimba wewayini. Ezi bhokisi zokuthutha azigcwaliswa de zifike phezulu ngoba ukuzifumba kakhulu iidiliya kungazonakalisa, kwaye kungazibhenca kumongomoya (oksijini) ongazilungelanga kunye nakumngundo osenokubakho.

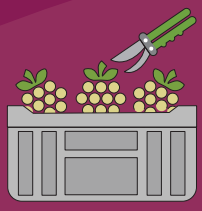
Iidiliya zithuthelwa kuvimba wewayini ngokona kukhawuleza kwaye zigcinwa kwisikhongozeli esibandayo zide zixovulwe, okanye zixovulwa kwangoko.

Ukuxovula
Ngokusesikweni, kwakuxovulwa ngeenyawo. Kwabanye oovimba bewayini, iidiliya zisaxovulwa ngolu hlobo. Kodwa oovimba bewayini abaninzi basebenzisa oomatshini banamhlanje abakwaziyo ukuxovula nokukhupha iziqu zeediliya ngokukhawuleza nangempumelelo.

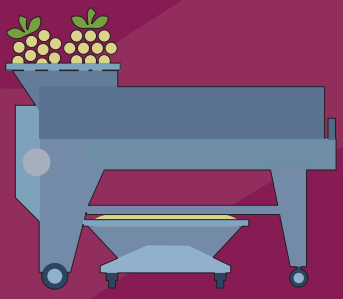
Kweli nqanaba, iwayini emhlophe yenziwa ngokwahlukileyo kwiwayini ebomvu



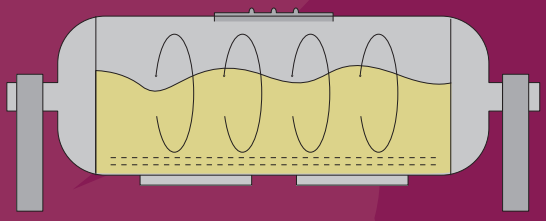
KHULISA IIDILIYA



ISIVUNO IIDILIYA

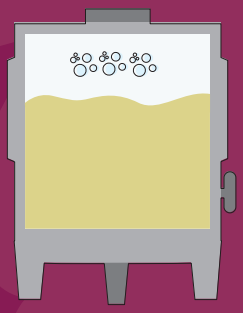


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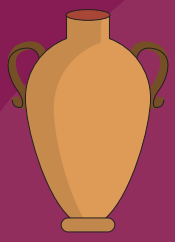


CINEZELA IIDILIYA





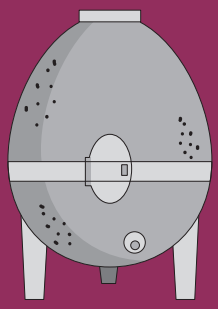
BILISA IIDILIYA



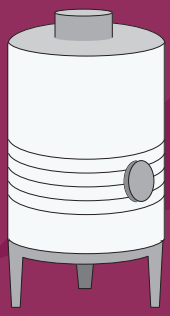
IINGQAYI (EZINEMIQHEBA EMIBINI)



UM-OKI



IKONKILE - AMATANKI OKANYE AMAQANDA

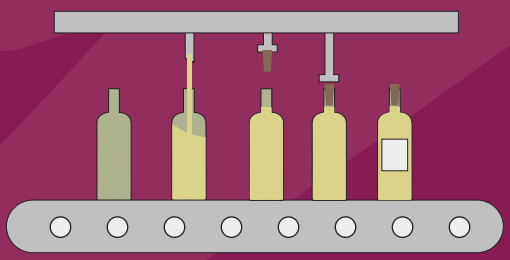


ITANKI LENTSIMBI ELIKHAZIMLAYO



MLF

UKUKHETHA UKUVUTHWA



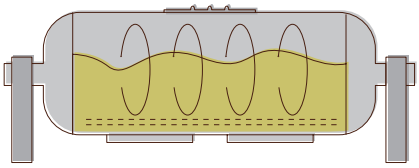
IBHOTILE KUNYE NEELEBHELI

Ukwenziwa kwewayini emhlophe

Emva kokuba iidiliya zixovuliwe, zidla ngokucudiswa kwangoko ngenjongo yokuphepha umongomoya ongafunwayo kunye nokugcina ubutsha bencindi yediliya.

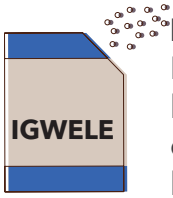
Kukho iyantlukwano koku, abanye abenzi-wayini bayayiyeka incindi yediliya idibane namaxolo. Le ndibano yexesha elide namaxolo yongeza incasa, uvakalo, kwaye ingongeza nethanini. Iiwayini ezilubhelu, ezikwaziwa ngokuba ziiwayini ezi-orenji, ziiwayini ezenziwe ngokuyekwa kwamaxolo adibane nencindi yediliya ixesha elide.

Ukucudisa



Ngokusesikweni, ukucudisa kwakusenziwa ngabasebenzi ebhaskithini yokuxovula kwaye kuthatha ixesha. Oovimba bewayini banamhlanje bakhetha ukusebenzisa umatshini omkhulu wokucudisa owonga ixesha kunye nophepha ungcipheko olusoloko lukho lokudibana kweediliya nomongomoya ogqithisileyo. Umlinganiselo wencasa evela kumaxolo kunye nee-oli ezikrakra ezivela kwiimbewu zediliya uxhomekeke kubungakani bokucudiswa kwencidi yediliya. Kukho ibhalansi ekudingeka ukuba ifunyanwe ukwenzela incindi yediliya ingazokutsalwa ngokugqithisileyo.

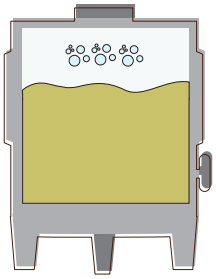
Sibhekisa kwijusi ecudisiweyo xa sithetha ngencindi yediliya. Khumbula ukuba kude igwele liqale ukuguqulela incindi yediliya etywaleni (kunye ne-CO_2)), sisenencindi yediliya kuphela.



Igwele

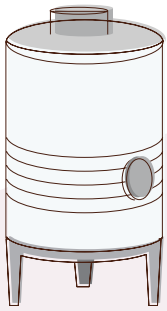
Iidiliya ziye zimpontshelwe kwitanki lentsimbi elikhazimlayo, apho kuye kongezwe igwele elihlaziyiweyo (kwakhona) kwincindi yediliya. Kuluhlu olubanzi lamagwele enziwa kwiilabhoretari, igwele ngalinye (lenziwa) ngezinto ezilungele kakuhle uhlobo lokwenziwa kwewayini, umzekelo, igwele leshampeyini kwiiwayini ezinamaqamza, amagwele azilungele kakuhle iiwayini zohlobo lweBordeaux, amagwele enzelwe lonke uhlobo lokwenza ibhiya.

Siyazi ukuba iidiliya ngokwendalo zinegwele elilaleleyo okanye elemveli kumaxolo azo. Kukho into eqalayo yokuvelisa iiwayini ezisebenzisa ungenelelo oluncinane, kwaye abanye abenzi-wayini bakhetha ukungalongezi igwele elihlaziyiweyo, endaweni yoko, bathembela kumagwele emveli afumaneka kwincindi (ephuma kwiidiliya ezivuthiweyo). Noxa kunjalo, akukho mntu waziyo ukuba loluphi uhlobo legwele olunokufumaneka kumaxolo eediliya. Kwishishini elinongcipheko kunye nelineendleko ezithe xhaxha lokwenziwa kweewayini, ukuthembela kudidi legwele olungqiniweyo ingakokona khuselekileyo.



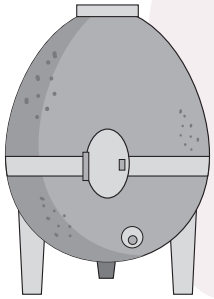
Uvubelo

Ngoku silinda uvubelo, inkqubo apho igwele liguqulela incindi yeediliya kwiwayini. Uninzi lweewayini ezimhlophe zivutyelwa kumaqondo obushushu aphole ngakumbi kunye nakwiifatyi ezingashukumiyo ukuze kugcinwe ubutsha, ubunyulu beziqhamo, kwaye kulondolozwe nophawu lwendalo lohlobo lwediliya.

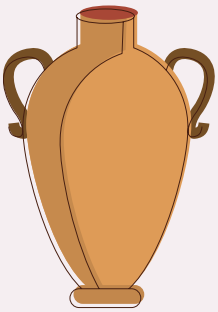


Itanki lentsimbi elikhazimlayo
Amatanki entsimbi akhazimlayo yimiphanda egqwesileyo ekulawuleni amaqondo obushushu njengokuba enikezela ngobushushu nokubanda ngokuphumeleleyo. Kulula nokuwacoca.

Umvelisi angakhetha ukuziyeki iidiliya zivubele kwitanki lentsimbi elikhazimlayo okanye agqibe ukuba agalele incindi yeediliya (okanye iwayini, kuxhomekeke kwinqanaba) kweqela lemiphanda eyahlukileyo.



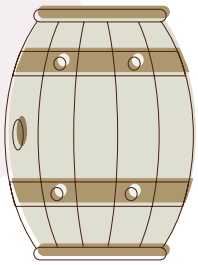
Ikonkile - amatanki okanye amaqanda
Ikonkile yifatyi engashukumiyo, enciphisa indibano yewayi kunye nomoya. Ipholile ngendalo, ayixabisi kangako, kodwa kunzima ukuyicoca. Ndive abenzi-wayini abaninzi besithi i-50% kwinkqubo yokwenziwa kwewayini kukucoca. Iintsholongwane ezingafunekiyo zingayonakalisa iwayini, kuphele iyiviniga nje edurayo.



Iingqayi (ezinemiqheba emibini)
Ukusetyenziswa kwezi fatyi zodongwe zintle kusukela ekuqaleni kokwenziwa kwewayini. EGeorgia, iifatyi zibizwa "Qvevri" kwaye zifakwa ngaphantsi komhlaba ukuze iwayini ihlale ibanda.

Iingqayi (ezinemiqheba emibini) ziya zithandwa ehlabathini lonke.

Um-oki
Iifatyi zom-oki zenziwa ngumenzi weefatyi, ezenza ngokufudumeza kunye nokubumba amaplanga (efatyi) afakwe ivumba elimnandi. Baye barhawule



isikhuni kwidangatya ngenjongo yokongeza imigangatho eyahlukahlukeneyo yencasa ukusukela kwevakala kancinane ukuya kwevakala kakhulu. Oyena uthandwa kakhulu um-oki ufunyanwa eFransi, eHungary, kunye naseMelika. Um-oki nganye unika iincasa ezikhethekileyo kwiwayini. Um-oki waseYurophu osuka kwiimozulu ezipholileyo ukhula ngokuthe ngcembe ngakumbi kwaye uxinene kakhulu, futhi unika incasa encinane kunom-oki waseMelika.

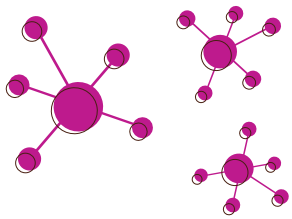
Um-oki waseFransi kunye nowaseHungary unika iinowuthi ezincinane kunye neziqhwethayo zevanila, itoffi, ibhathaskotshi, itshokholethi, kunye nekofu, ezinovakalo olugudileyo. Um-oki waseMelika waziwa ngeencasa ezitsale ngakumbi zevanila kunye neekhokhonathi ezinovakalo oluntubululu ngokwenene.

Ifatyi kam-oki entsha kraca kunye nedura kakhulu ngokwesiqhelo ibekelwa iiwayini ezibomvu ezixhamla ngakumbi ekuchitheni ixesha kum-oki. Noxa kunjalo, abanye abavelisi bangakufuna ukukhuphela enye yeencasa zom-oki omtsha kwiiwayini zabo ezimhlophe. IChardonnay ihambisana namaqondo ohlukahlukeneyo om-oki omtsha awongeza iincasa zevanila kunye nokurhawuka kwiwayini.

Um-oki omdala osele usetyenzisiwe ekwenziweni kwewayini kwizivuno zewayini ezidlulileyo uphelelwa ziincasa zawo zorhawuko. Iifatyi ezindala zidla ngokubizwa ngokuba ziifatyi eziphakathi kuba zingenampembelelo kwincasa yewayini, nokuba yiwayini emhlophe okanye yebomvu na.

Um-oki unazo neethanini zawo, kwaye ungafumanisa ukuba ungaziqaphela ezinye zezi thanini kwiglasi yewayini emhlophe.

I-MLF (ayisosinyanzelo)



Uvundiso lobumuncu be-apile nobobisi, okanye ukuguquka kuba kungeyonkqubo yovubelo ngokwenene, lusisiphumo seemaliki asidi ezirhabaxa (ezifunyanwa kuma-apile weGranny Smith) eziguqulelwa kwiilakthikhi asidi ezithathambileyo (ezifunyanwa kubisi kunye nakwiyogathi). Kuthambisa iincasa kunye novakalo lwewayini kwaye kongeza uncasa-ninzi kunye nozinzo kwiwayini egqityiweyo.

Ubuva njani ubumuncu be-apile nobobisi kwiwayini? Khangela uvakalo oluntubululu, bubhotolo, bu-oyile oluzakuxelela. Zonke iiwayini ezibomvu zidlula kuguqulo lobumuncu be-apile nobobisi, kodwa iiwayini ezimhlophe zona azenziwa ngalendlela zonke. IChardonnay kunye neViognier sisibini sezona wayini zixhaphakileyo ezidlula kwinkqubo yoguqulo lobumuncu be-apile nobobisi.

Ukuzamisa imula

Emva kokuba amagwele eziguqule iijusi zediliya zabutywala, ayafa. Iiseli zamagwele afileyo zaziwa ngokuba yimula kwaye ziwela ezantsi kwifatyi yovubelo. Abanye abavelisi bakhetha ukuyivubela imula idibane newayini endaweni yokwahlula iwayini ecwengileyo kwangoko kwimula. Ukuvubela iwayini kongeza umzimba kunye novakalo oluthe kratya kwiwayini, kunye nencasa ngokunjalo. Iiwayini ezimhlophe ezingahlwahlwaziyo ziza kubanencasa yegwele. Iiwayini ezingahlwahlwaziyo eziyimula ekhuliswe kum-oki zingaphuhlisa ivumba leenkuni zekharameli, zomsi, zeziqholo, kunye neze-umami.

Ukucombululula

Kweli nqanaba, iwayini iqhele ukuba nkungu kwaye ibenelifu lemula kunye namasuntswana ediliya adada emanzini. Phambi kokuba iwayini igalelwe ebhotileni, ngokwesiqhelo, iyaconjululwa kwaye ihluzwe ukuze icwenge kwaye izinze.

Ukucombululula kubandakanya ukongeza isicombululi esincamathela kwintshwela eshiyekeleyo. Izicombululi ziquka udongwe lwebhentonayithi (engeyomveliso yesilwanyana), indawo emhlophe eqandeni, i- isinglass (izinyi ezomileyo zentlanzi), kunye nekhaseyini (iprotini yobisi).

Ukuhluza amanzi kwintshiyekela

Ukuhluza amanzi kwintshiyekela yinkqubo yokwahlula iwayini kwimula. Ingenziwa kumanqanaba awahlukeneyo kwinkqubo yokwenziwa kwewayini. Isusa intshwela kwaye inceda ekuveliseni iwayini ecwenge kunye necoceke ngakumbi. Ukuhluza amanzi kwintshiyekela emva kokucombululula kuza kususa intshwela ecolekileyo encamathela kwisicombululi (esikhethileyo).

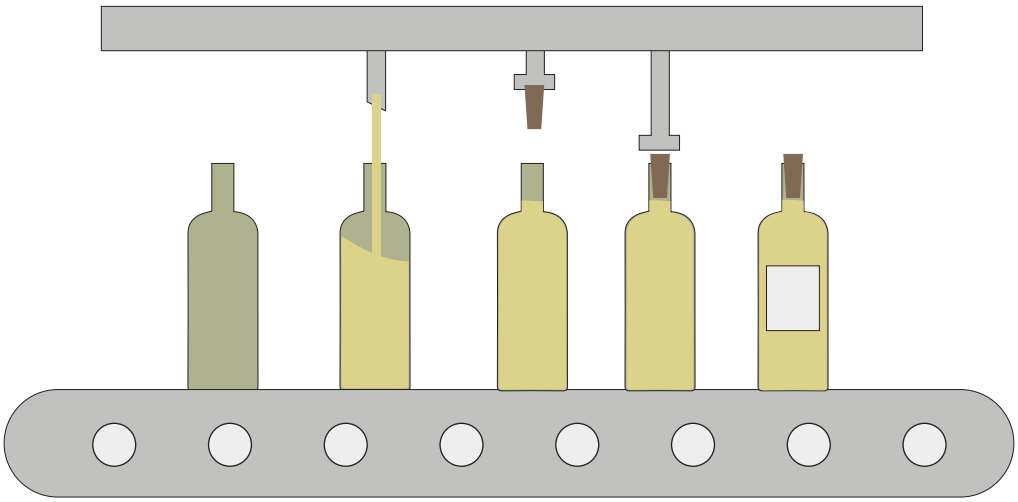
Ukuhluza

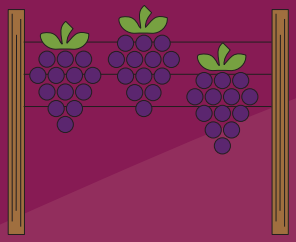
Ukuhluza nako kungenziwa amaxesha ambalwa kwinkqubo yokwenziwa kwewayini, kodwa ngokwesiqhelo, iphinda yenziwe kanye phambi kokugalelwa kwewayini ebhotileni. Ukucombululula kunye nokuhluza kuzinzisa iwayini ngokuthi kususwe naziphi na izinto eziyinxalenye yeentsholongwane ezinokonakalisa iwayini.

Kukho abenzi-wayini abakhetha ukungazicombululi kunye nokungazihluzi iiwayini zabo kuba kucingelwa ukuba kuchaphazela uvakalo kunye nencasa kwiwayini.

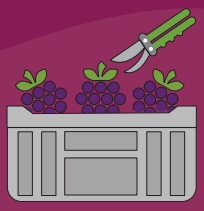
Ukugalela ezibhotileni kunye nokhuliso
Ekugqibeleni, iwayini igalelwa ebhotileni. Abavelisi baza babanowabo umgca wokugalela ezibhotileni okanye basebenzise iinkonzo zogalelo lwebhotile oluhambayo. Iiwayini zimpontshelwa kwiibhotile zibe zisuka kwiifatyi, kwaye zicikwa ngesiciko esintlalu-ntlalu okanye esijijwayo.

Iiwayini ezimhlophe azixhamli zonke kukhuliso. Ezinye iiwayini zenzelwe ukuselwa ziselula kwaye zisenobutsha. Akukhathaliseki ukuba iwayini yenzelwe ukuselwa nini, ixesha lokuphumla luyingenelo (okanye liyanceda) ekuvumeleni iwayini ukuba izinze ebhotileni yayo. Iiwayini ezimhlophe ezinzima ngakumbi (elwimini) zingafuna ukukhuliswa, ingakumbi xa bezikhe zadibana nom-oki. IRiesling yaziwa ngokukwazi ukukhula ngaphezu kweminyaka engama-50 kwaye igcine ubutsha bayo. Ukuba uya kuze udibane neChenin Blanc okanye iSauvignon Blanc endala, kodwa egcinwe kakuhle, uyakuze ufumane ukuba bubumuncu bayo obuphezulu ngendalo obuncede okuyilondolozileyo iwayini. Nangona kunjalo, ngokwesiqhelo iiwayini ezimhlophe zisakhutshwa emva kweenyanga ezimbalwa akuba zigalelwe ezibhotileni.

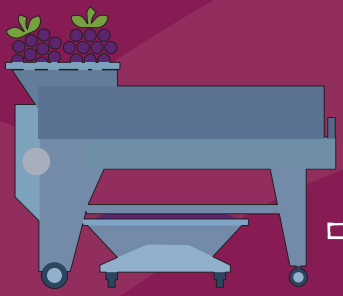




KHULISA IIDILIYA

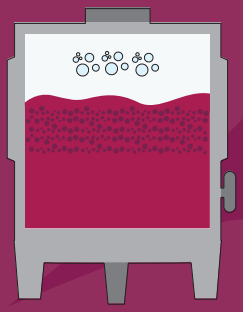


ISIVUNO IIDILIYA

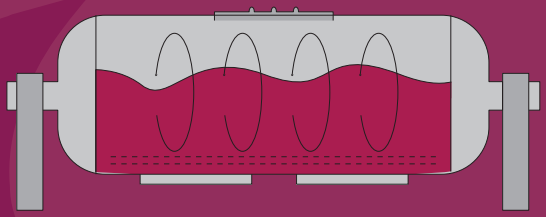


TYUMZA IIDILIYA

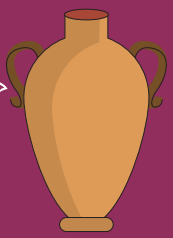




BILISA IIDILIYA



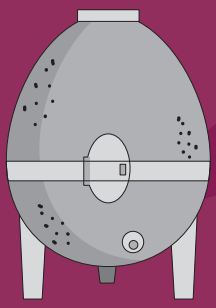
CINEZELA IIDILIYA



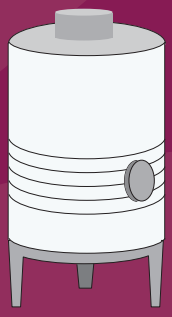
IINGQAYI (EZINEMIQHEBA EMIBINI)



UM-OKI

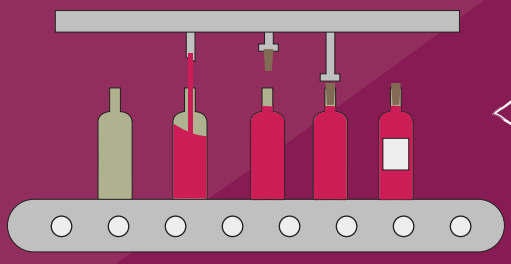


IKONKILE - AMATANKI OKANYE AMAQANDA



ITANKI LENTSIMBI ELIKHAZIMLAYO

UKUKHETHA UKUVUTHWA



IBHOTILE KUNYE NEELEBHELI

Ukwenziwa kwewayini ebomvu

Izinto ezizisiseko ekwenziweni kwewayini ebomvu zikwasisiseko kwinkqubo yokwenziwa kwemhlophe. Umahluko omkhulu kukuba **iidiliya zithanjiswa ngokunyakamisa kwaye ziyavutyelwa phambi kokuba zicudiswe**. Sifuna ukukhuphela umbala, iincasa, kunye neethanini zazo kwincindi yediliya.

Emva kokuba iidiliya zixovuliwe, igwele liyongezwa xa kunyanzelekile, kwaye iiwayini zivunyelwa ukuba zihlale izihlandlo zexesha ezahlukahlukeneyo kumaxolo azo (thambisa ngokunyakamisa). Intsimbi ekhazimlayo yeyona isetyenziswayo ngokuba kulula ngakumbi ukuyicoca – amaxolo kunye neembewu zediliya azincamatheli (okanye azibambeleli) kumphezulu ogudileyo.

Ulawulo Lomaleko (ongqindilili)
Ebudeni belixesha, iCO2 ephuhla kwinkqubo yovubelo ityhalela amaxolo, aziwa njengesiciko sovubelo, phezulu kwiwayini. Isiciko sovubelo, esomelele ngakumbi kangangokuba kukho into ethi umntu angakwazi ukuma phezu kwaso, sidada ngaphezulu emanzini kwaye sidinga ukophulwa, sitshoniswe, kwaye sidityaniswe nencindi yediliya kwakhona ukuze kukhutshwe umbala, incasa, kunye neethanini. Oku kungenziwa ngeendlela ezimbalwa:

Ukucudulela
Isiciko sovubelo sicudulelwa ngezandla ze sijijwe kwiwayini. Ixesha elininzi, oku akwenziwa ngomatshini kwaye kuqoba amandla.

Ukumpompela etankini
Impompo ifakwa kwitanki ukuze ifunxe amanzi, iwakhuphele phezu kwesiciko sovubelo esidadayo. Ukumpompela etankini kungenziwa ngobunono okanye rhabaxa, rhoqo okanye kambalwa, kuxhomekeke kuhlobo olwenziwayo lwewayini.

Ukhuliso
Emva kokuba uvubelo lugqibile, iwayini iyacudiswa kwaye ihluzelwe kwifatyi yayo yokhuliso. Le fatyi yokugcina ubutsha ingayeyentsimbi ekhazimlayo, ikonkile okanye ingqayi (enemiqheba emibini).

Ukhuliso kumphanda
Iwayini ebomvu ihambisana nom-oki, kwaye iiwayini zingahlala kangangeenyanga ezimbalwa ukuya kwiminyaka embalwa kwimiphanda emitsha okanye emidala yemilinganiselo eyahlukeneyo. Ubukhulu befatyi, ukunqaba kwendibano kumphezulu wayo newayini – into ethetha ukuba um-oki uza kubanempembelelo encinane (kwiwayini). Ubudala befatyi, ubuncinane borhawuko kunye nencasa kum-oki – into ethetha ukuba uza kubanempembelelo encinane kwiwayini. Ubutsha kunye nobuncinane befatyi, ubuninzi bencasa ekhutshelwa kwiwayini.

Um-oki akayofatyi engashukumiyo. Uvumela iqondo lomongomoya (oksijini) ukuba lifikelele kwiwayini. Lo mongomoya, kunye nom-oki, uthambisa iithanini kwiiwayini, azenze zigude ngakumbi kwaye ziginyeke kamnandi.

Xa umenzi-wayini esithi iwayini ilungile, iwayini ihluzwa amanzi kwintshiyekela, iconjululwe kwaye ihluzwe phambi kokuba igalelwe ebhotileni.
.
Omnye umahluko obalulekileyo phakathi kokweziwa kwewayini emhlophe nokwenziwa kwewayini ebomvu kukuba iiwayini ezibomvu, amaxesha amaninzi, zigcinwa kwiikoyi zewayini ezipholileyo kuvimba wewayini ukuze zikhulele

ezibhotileni zazo. Kaphinde, esi sihlandlo sexesha singasukela kwiinyanga ezimbalwa ukuya kwiminyaka emininzi. Ubude bexesha isebhotileni kuthetha ukuba imixube yeencasa idibana ngakumbi.

Iziciko ezintlalu-ntlalu nazo zivumela isixa esincinane kunye nesilawulwayo somongomoya ukuba sifikelele kwiwayini. Kwezi zixa zilinganiselweyo, umongomoya unemiphumela elungileyo. Iithanini kunye nobumuncu kwiiwayini ezibomvu zivumela iiwayini ezibomvu ukuba zikhule ixeshana ebhotileni, kwaye ngokuya lihamba ixesha uninzi lwamavumba okugqibela antsokothileyo ayaphuhla. Akukho nto ingcono kunewayini ebomvu ekhe yanexesha lokuphuhlisa iinowuthi ezintsokothileyo – kwaye esi sisizathu sokuba kuqokelelwa iiwayini!



I-SAIGNEÉ / BLEEDING

I-Saigneé

Iiwayini ezipinki zaqala njengemveliso kwinkqubo yokwenziwa kwewayini ebomvu. Emva kweeyure eziliqela zokuthambisa ngokunyakamisa, i-10% ukuya kwi-20% yencindi yediliya itsalwa ukuze ivutyelwe njengewayini epinki (intsalela yayo, esele ikhutshwe amanzi ngakumbi, iyaqhubeka ivutyelwe njengewayini ebomvu). Nangona indlela yeSaigneé ingabonakala ngathi yengakwaziyo ukwenza nokuhlala kwisigqibo, isasetyenziswa kwaye ingayindlela ezilungele ngcono iidiliya ezithile. Umzekelo, indlela yeSaigneé ayikuquki ukucudisa, inciphisa umngcipheko bobukrakra kwiSyrah kunye neCinsault, kwaye ibangela ukuba iwayini igude kwaye ithambe. Ngembonakalo, ezi wayini zibonakala zimnyama, zithambile kwaye zineethanini ezininzi.

UKUCUDISA OKUTHE NGQO

Ukucudisa okuthe ngqo

Ukucudisa okuthe ngqo, apho iidiliya zicudiswa kwangoko kungekho ndibano namaxolo, kuvelisa ezona wayini zimbatshileyo (ngokombala) kunye nezikhupha kakhulu iinowuthi zesitrasi, ilemoni, irasbheri kunye nequnube. Uxovulo lwezihloko kungasuswanga maxolo neziqu kuyanqweneleka kuba kungcono kunaxa kuthelekiswa nokucudisa ngesandla. Lelona hlobo lithandwayo ngabathengi kwaye luphawu lommandla waseProvence osemazantsi eFransi.

INDIBANO YEXESHANA YAMAXOLO KUNYE NENCINDI YEDILIYA

Indibano yexeshana yamaxolo kunye nencindi yediliya

Iidiliya ezibomvu ziyaxovulwa ze incindi yeediliya iyekwe idibane namaxolo okwexeshana. Indibano yexeshana yamaxolo kunye nencindi yediliya ineziphumo zoluhlu emibala kunye neencasa ezongezelelweyo ekufanale zikhutshelwe kwijusi, kuxhomekeke kwixesha umenzi-wayini akhetha ukuyiyeka ijusi idibane namaxolo. Ukuqaqamba kombala kunye nobuninzi bencasa buxhomekeke kubude bexesha amaxolo edibene nejusi. Fane ucinge njengokunkxuza inxowa yeti emanzini ashushu. Le ndlela isingisa kuluhlu olugabalala lweentlobo zewayini. ITavel, ummandla apho kulinywe iidiliya zewayini eMazantsi Rhone kunye novumeleke ukuba avelise iiwayini ezipinki zodwa, idume ngeewayini zayo ezintsundu, ezinombala wevatala. Ezintathu kwezilithoba ezivunyelweyo iidiliya zimhlophe, kodwa kunyanzelekile ukuba zivutyelwe kunye nezibomvu.

UKUXUBA

Ukuxuba

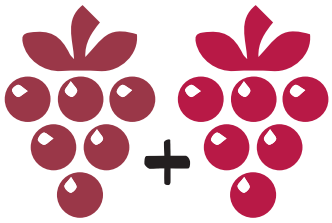
Indlela yokugqibela yokuvelisa iwayini epinki kukuxuba. Iwayini emhlophe egqityiweyo ixutywa newayini ebomvu egqityiweyo. Le ndlela isetyenziswa kumazwe ambalwa eHlabathi eliTsha, kwaye yavalwa kuwo onke amazwe eHlabathi eliDala, ngaphandle kommandla waseShampeyini.

Ukwenziwa kwewayini epinki (uluhlaza yinxenye yomfanekiso)

Ngoku siyazi ukuba amaxolo ediliya ngawo anika iwayini umbala. Siyazi nokuba umlinganiselo wombala, wencasa, kunye noweethanini otsalwa kumaxolo eediliya uxhomekeke kubude bexesha amaxolo ayekwa ngalo kwijusi. Oku kucacisa ukuba kutheni iwayini epinki iphuma kuyo yonke imibala epinki, ukusukela kusalmoni ongacacanga ukuya kuthi gaa ngobomvu ocace ngakumbi.
Ukwenziwa kwewayini epinki kufana kakhulu nokwenziwa kwewayini emhlophe. Endaweni yeediliya ezimhlophe, iidiliya ezibomvu ziyasetyenziswa ngenxa yesidalibala sazo. Zine iindlela zokwenza iwayini epinki - Saigneé, Ukucudisa okuthe ngqo, Indibano yexeshana yamaxolo kunye nencindi yediliya kunye nokuxuba (bona kwiphepha elandulelayo).

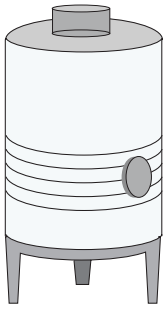
Ezingaphezulu kwe-50% iiwayini epinki zimbatshile, kodwa umbala unento yokwenza ngakumbi nentengiso kunokuba ichaza udidi. Ngeendlela ezithile, umthengi uyayilawula imibala njengoko iwayini ezimbatshile zithengisa kakhulu ukogqitha iiwayini ezintsundu (okanye ezicace ngakumbi). Indlela yokwenyusa ukubanevumba ukwenzela ukuba wenze iwayini embatshileyo ngaphandle kokukhupha umbala kakhulu kukusebenzisa indlela ebizwa nge-**stabhyuleyshini (stabulation)**. Kulapho enye yejusi iyekwa ihlale kwimula kangangeveki enye okanye ezimbini, kumaqondo obushushu aphantsi kakhulu. Emva kwestabhyuleyshini, ijusi inevumba ngakumbi kwaye ityebile ngovakalo. Ingasetyenziswa njengenxenye yokuxuba.

Abavelisi kudala bayiqonda ukuba iiwayini ezipinki zingazimveliso zodidi. Ngenxa yoko, iidiliya ngoku zikhuliswa ukuze kweziwe iiwayini ezipinki ngokukhethekileyo. Ekugqweseni kwazo, ezi wayini ziyakwazi ukuveza iterroir kwaye ziyakwazi ukukhula iminyaka emininzi. Ixesha lokuvuna iidiliya libaluleke kakhulu. Ngamaxesha amaninzi, zivunwa phambi kwewayini ezibomvu ukuze kugcinwe ubutsha kunye nobumuncu (kwimimmandla efudumeleyo, kuqhelekile ukulungelelanisa ubumuncu kuvimba wewayini). Umzekelo, iidiliya zeGrenache ezikhuliselwe iwayini epinki zingavunwa kwiintsuku ezili-10 ukuya kwezili-12 phambi kokuba kuvunwe ezeGrenache ezikhuliselwe iiwayini ezibomvu. Akukho sidingo seethanini ezivuthiweyo kunye nezinombala othe chatha.
Umxube weediliya nawo uxhaphakile, njengoko ukuxutywa kweediliya kungakhupha iwayini entsokothe ngakumbi. Iidiliya ziza kuvutyelwa kunye kunokuba kuxutywe iiwayini esele zigqityiwe.

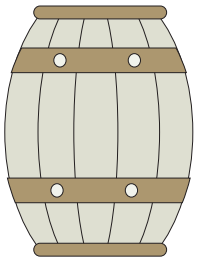


Abavelisi bangakhetha ukusebenza ngamagcuntswana entsalela zokucinezelwa kweediliya (iipasile ezahlukeneyo zejusi, ezahlukaniswe kumanqanaba ahlukahlukeneyo okucudisa). Ijusi ezihambelayo isoloko iyeyona ixatyisiweyo. Eyokuqala intsalela yokucinezelwa kweediliya ngokwesiqhelo iba ngumbala owamkelekileyo, kodwa eyesibini ingaconjululwa ukuze kusuke umbala ogqithisileyo. Eyokugqibela intsalela yokucinezelwa kweediliya ayizi kusetyenziselwa iwayini epinki kuba iza kuba mnyama kakhulu kwaye

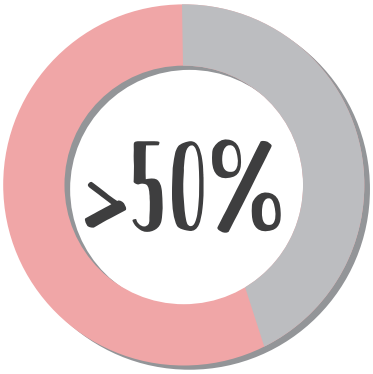
ibenokuhlwabisa. Ukuhluza (ilahle) kungasetyeziswa ukuze kuzuzwe umbala ombatshileyo – kodwa ukuhluza kukwakhuphela amavumba ngaphandle.
Kwakukho ixesha apho zonke iiwayini ezipinki zazivutyelwa kumaqondo obushushu aphantsi kakhulu. Kodwa amaqondo obushushu aphantsi angenza iiwayini ezilula ngakumbi ezingakhuphi ncasa ngokwaneleyo kunye nezingavezi iterroir. Amaqondo obushushu aphakame kakhulu atshabalalisa amavumba kwaye akhupha imigangatho ephezulu yeethanini ezingafunwayo.



Iindlela ezimbatshe kunye nezinevumba ngakumbi zeewayini ezipinki phantse zonke zivutyelwa kwintsimbi ekhazimlayo. Ezi ndlela zithembele kweyona ndibano incincane nomongomoya. Ziza kusebenzisa intsalela zokucinezelwa kweediliya ezimpompa inayitrojeni ngaphezu kwediliya kunye nejusi ngexesha lokucudisa. Zingade zikhethe ukusebenzisa iziciko zeglasi ukuze zithintele ukudibana ngakumbi kwewayini engaphakathi kunye nomongomoya.



Ukusebenzisa iifatyi ezindala nezinkulu zom-oki kungongeza imo kunye novakalo kwiiwayini ezininzi zodidi ngaphandle kokukhuphela naziphi na iincasa zom-oki. Abanye abavelisi bakhetha ukusebenzisa imilinganiselo ebuthathaka yom-oki ongarhawukanga kuba, ngaphandle kwemo, oku kungongeza iswekile encinane.



Ngokukhula okunyuke nge-50% eMelika ebudeni buka-2019, iwayini epinki ludidi olunzulu lwewayini. Mhlawumbi yimibala yayo evela kakuhle kwiifoto eyenza ukuba imibala embatshileyo ithandwe ngakumbi. Ngamaxesha amaninzi, iibhotile zayo ziyakhanya ukuze zirhintyele umdla womthengi kwaye, ngamaxesha amaninzi, ezi zibhotile ezenziwe ngokwentando yomntu (okanye yabantu), ngohlobo oluthile. Ngamanye amaxesha ubani uyazibuza ukuba zingaphi kwiiwayini zodidi ezinamaxabiso ngenxa yebhotile okanye yodidi lwewawini. Ngoko ke, kubalulekile ukuba uyingcamle iwayini phambi kokuba ugwebe udidi lwayo.

Esinye esinokuba sisizathu sokwenyuka kokuthandwa kwazo ingakukuqaphela ukuba iiwayini ezipinki zihambelana kakuhle nokutya okulula, kwaye ngeendlela zethu zokuphila ezisempilweni, kunokwenzeka ukuba silungise iiwayini zethu ukuze zihambelane nokutya esikukhethayo.

Nangona ezininzi iiwayini ezipinki zisenzelwa ukonwatyelwa ziselula, ezodidi zona ziyakwazi ukukhula.

Ngokukhula okunyuke nge-50% eMelika ebudeni buka-2019, iwayini epinki ludidi olunzulu lwewayini.

Ukwenziwa kwewayini eswiti

Kukho iindlela ezintandathu zokwenza iiwayini eziswiti.

Ukumisa uvubelo
Uza kukhumbula ukuba amagwele atya iswekile kwiidiliya ukuze enze utywala. Ukuba besinokuthintela igwele ekutyeni yonke iswekile, kungakho iswekile eshiyekileyo. Siyenza njani lonto? Uvubelo lweewayini ezimhlophe luthe chu kamnandi nge-5° C. Ngokuhlisa amaqondo obushushu kunye nokubandisa iwayini, singalumisa uvubelo kumgangatho esiwufunayo weswekile. Iwayini kengoku iye ihluzwe ukwenzela kusuke onke amagwele. Olu luhlobo iiwayini eziswiti zodidi ezenziwa ngalo.



Amagwele amaninzi ayabulawa butywala obugqithileyo kwi-16% yomlinganiselo wotywala. Ukongeza isipirithi sewayini kumgangatho esiwufunayo weswekile yenye indlela yokumisa uvubelo, kodwa ingayitshintsha kakhulu indlela evakala ngayo elwimini iwayini.

Isibabile siyawabulala amagwele kwaye zithintela iintsholongwane, nto leyo inqanda uvubelo. Noxa kunjalo, iSO2 inetyhefu xa ininzi kwaye abanye abantu bayaliwa yiyo nokuba incinane. Kuyilonto le ndlela ingeyiyo eyona ilungileyo yokwenza iwayini eswiti.

Ukungunda kwediliya
Ezinye iidiliya ezichatshazelwe kukungunda ziswiti kangangokuba uvubelo luyaziyekela kuba amagwele akakwazi ukuguqula iswekile.
Ukungunda okungwevu kukungunda okuzivelelayo okugqobhoza ixolo lediliya, nto leyo ivumela amanzi ukuba ajike abe ngumphunga kwaye iswekile, incasa, kunye nobumuncu zivakale kakhulu. ITokaji, iSauternes kunye nezinye iiRiesling zamaJamani yimizekelo yeewayini eziswiti zodidi zolu hlobo.

Ukomisa iidiliya kumthi weediliya
Eyaziwa **nange*passerillage***, iyazenzekela kwiimeko ezomileyo kunye nezifudumeleyo ekupheleni kwehlobo kunye nasekuqaleni kwekwindla. Iidiliya ziyoma zibe zirasentyisi kwimithi yeediliya. Iiwayini nazo kubhekiswa kuzo njengeewayini ezisivuno samva. Ezi wayini zinodidi lwesiqhamo esomileyo kunye nolwesiqhamo esikhula kweleenjiko (kwitropiki).

Ukomisa iidiliya kokuvuna
Le nkqubo ibizwa ***passito*** kwaye idumile eItali. Iidiliya ezisempilweni ziyavunwa, ze zondlalwe kumakhuko ukuze zome. Njengokuba amanzi etshintsha esibangumphunga, iincasa, iswekile, kunye nee-asidi ziyaphuhla. Ezi wayini zikwaludidi lwerasentyisi.

Ukukhenkcezisa iidiliya
Iidiliya ezisempilweni ziyekwa kumthi wediliya ebudeni beenyanga zobusika. Ukutya kwediliya kujika kube ngumkhenkce kumaqondo obushushu aqhaqhazelisa amazinyo. Iidiliya ezingumkhenkce ziyacudiswa, umkhenkce ushiyeke kwintsalela zokucinezelwa kweediliya, nto leyo ibangela iswekile kunye neencasa ezinyulu ezahlukahlukeneyo ziqaqambe kakhulu. IJamani ivelisa i***Eiswein***, kwaye iKhanada ivelisa **iwayini eyenziwe ngediliya ezikhencezisiweyo (ice wine)**. Le nkqubo ingalinganiswa (okanye ingenziwa kwakhona) ngokufaka iidiliya kwisikhenkcezisi, kodwa iiwayini zodidi zezi zenziwe ngendalo.

Ukongeza isenzi buswiti
I***Süssreserve*** igama lesiJamani lwejusi yeediliya ezingavutyelwanga, ingongezwa ukuze kwenziwe iwayini switi after kokuba uvubelo lugqityiwe kunye nangaphambi kokugalelwa kweewayini ezibhotileni.

"Rectified Concentrated Grape Must" (RCGM) ingongezwa endaweni yesüssreserve. I-RCGM ngokwesiqhelo yenziwa kwizambuku zewayini.



04. IZIMBO ZEWAYINI

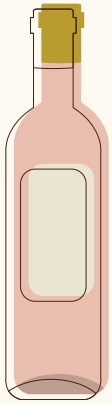
Inxenye yomlingo wewayini luninzi lwezimbo ezahlukeneyo eveliswa ngazo. Kukho iwayini saso nasiphi na isiyunguma. Kukho isimbo esinokulungela nayiphi na inkalakahla. Kukho iwayini yomntu wonke.



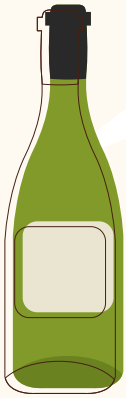
IWAYINI ENAMAQAMZA



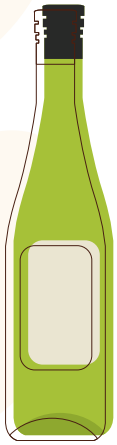
IWAYINI EMHLOPHE ELULA



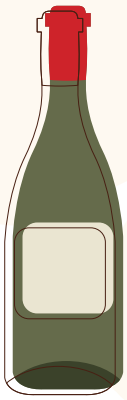
IWAYÍNI EPINKI



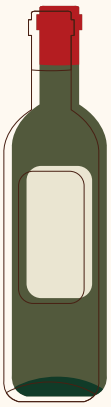
IWAYINI EMHLOPHE EPHELELEYO



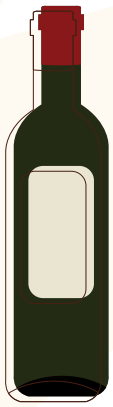
IWAYINI ENEVUMBA



IWAYINI EBOMVU ELULA



IWAYINI EBOMVU EPHAKATHI



IWAYINI EBOMVU EPHELELEYO

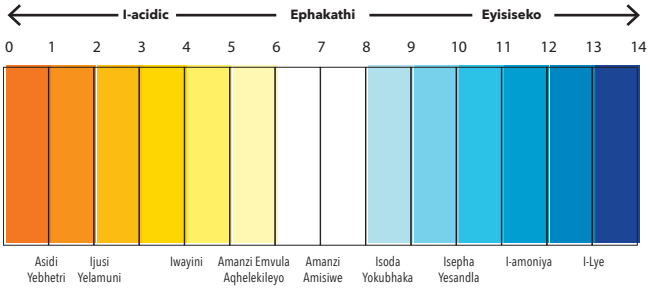


IWAYINI EFAKELELWE UTYWALA

Inxenye yomlingo wewayini luninzi lwezimbo ezahlukeneyo eveliswa ngazo. Kukho iwayini saso nasiphi na isiyunguma. Kukho isimbo esinokulungela nayiphi na inkalakahla. Kukho iwayini yomntu wonke. Iiwayini zingohlulwa zibe zizimbo ezilithoba. Isimbo ngasinye kwezi singaveliswa kumanqanabo ohlukeneyo obuswiti – ukususka kukungabinaswekile tu ukuya ekubeni neswekile encinci, engenaswekile kakhulu, ukuya kuthi gaa kubuswiti obugqithisileyo. Masiqale ngamanqanaba obuswiti.

Ukungabinaswekile	**< 3g/litha**
Eneswekile encinci	**5 - 9 g/litha**
Ebuswiti	**10 - 45 g/litha**
Switi	**> 45g/litha**

Okubangela umdla kukuba iwayini engenaswekile iqulathe intwana yeswekile ngokwesiqhelo, igrem enye okanye ezingaphezulu. Abantu abaninzi ababuva ubuswiti obungaphantsi kwe-4 ukuya kwi-5 g/litha. Kubalulekile kwanokuqaphela ukuba iswekile yodwa ayiniki ntsingiselo kubuswiti. Ubuswiti ngumsebenzi wobungakanani bobumuncu obufumaneka kwiwayini. Thatha umzekelo weCoca Cola ene-106 g/litha apho i-pH ye-2.3 inciphisa ubuswiti.



Ubumuncu xa busezantsi, iswekile ininzi, iza kuvakala ithambile kwaye ingathi yisuphu emlonyeni. Iiwayini ezifana neRiesling kunye neChenin Blanc, nobumuncu bazo obuphezulu ngendalo, zingathatha iswekile eninzi. Yicinge njengendlela yokulungelelanisa ubutsha, ubumuncu kunye neswekile. Akukho nto igwenxa ngokuthanda eziswiti izimbo zewayini. Ezinye zezona zibalaseleyo kunye nezinobomi obude (okanye ezihlala ixesha elide) iiwayini ehlabathini zinobuswiti obugqithisileyo. Umzekelo, iSauternes, iVin de Constance, iTokaji.

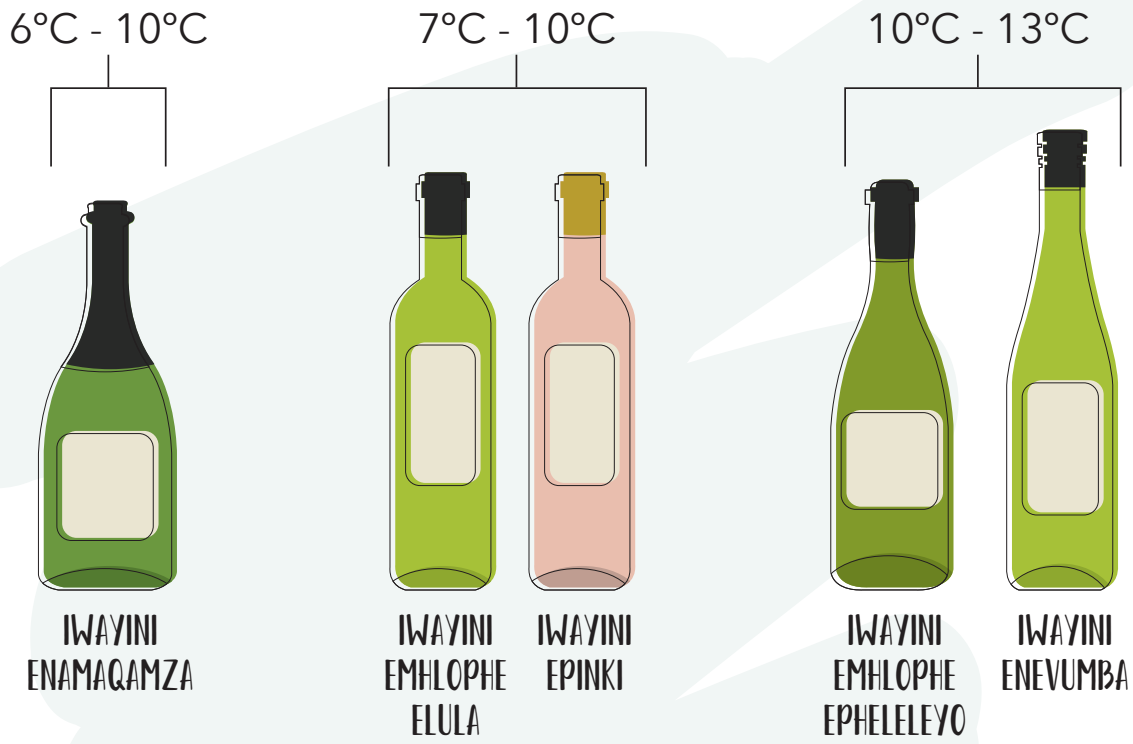
Ngoko ke, xa uphinda ungena kwivenkile yewayini, uza kuyazi njani ukuba iwayini iza kubaswiti okanye ayizi kubanjalo? Ngaphandle kokuyingcamla iwayini, awunokwazi ngokuqinisekileyo. Kodwa ukuguqula ibhotile, ufunde ileyibheli engemva kungakubonisa imigangatho yobuswiti. Siyazi ngoku ukuba utywala yimveliso yokutyiwa kweswekile ligwele. Utywala obuncinane bungabonisa ukuba amagwele akakayityi yonke iswekile yediliya i.e. iswekile eshiyekeleyo. Utywala obuninzi kwiiwayini ezinganyangwanga yintluva elungileyo yokuba iwayini ayizi kubaswiti kuba amagwele ayityile yonke iswekile.

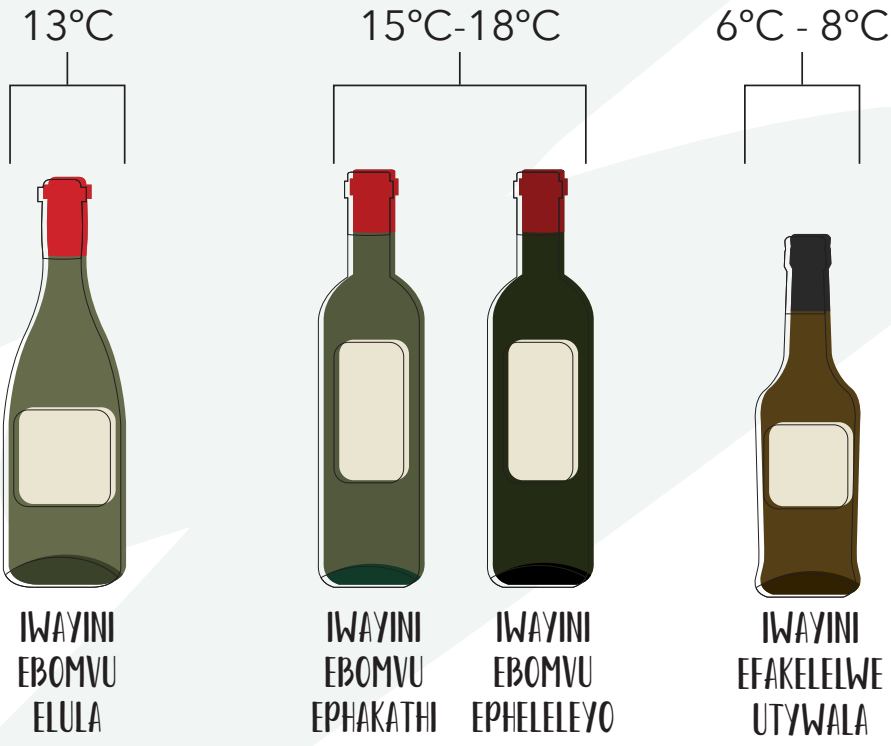
Le asiyondlela ichane (okanye isebenza) ngokupheleleyo kuba abenzi-wayini bayakwazi ukuyilawula imigangatho yotywala, yeswekile, kunye neyobumuncu kuvimba wewayini. Ukungcamla kuseyeyona ndlela ilungileyo yokufumanisa.

Iwayini enamaqamza
Umzekelo, iMethode Cap Classique, iProsecco, iCharmat
Iwayini emhlophe elula
Umzekelo, iSauvignon Blanc, iPinot Gris
Iwayini emhlophe epheleleyo
Umzekelo, iChardonnay, iViognier
Iwayini enevumba
Umzekelo, iRiesling, iGewürztraminer
Iwayini epinki
Umzekelo, iProvence
Iwayini ebomvu elula
Umzekelo, iPinot Noir, iGamay
Iwayini ebomvu ephakathi
Umzekelo, iMerlot, iGrenache
Iwayini ebomvu epheleleyo
Umzekelo, iCabernet Sauvignon, iMalbec, iShiraz
Iwayini efakelelwe utywala
Umzekelo, iTokaji, iVin de Constance, iPort

05. AMAQONDO OBUSHUSHU OKUDLULISA NGEWAYINI

Amaqondo obushushu okudlulisa ngewayini ziingcebiso ezimiselwe (okanye ezinikwe) ngabenzi-wayini kunye nabavelisi kwiiwayini zabo ukuze ukwazi ukuwaxabisa ngokulungileyo amavumba kunye neencasa zazo.


6°C - 10°C
7°C - 10°C
10°C - 13°C
IWAYINI ENAMAQAMZA
IWAYINI EMHLOPHE ELULA
IWAYINI EPINKI
IWAYINI EMHLOPHE EPHELELEYO
IWAYINI ENEVUMBA


13°C
15°C-18°C
6°C - 8°C
IWAYINI EBOMVU ELULA
IWAYINI EBOMVU EPHAKATHI
IWAYINI EBOMVU EPHELELEYO
IWAYINI EFAKELELWE UTYWALA

Amaqondo obushushu okudlulisa ngewayini ziingcebiso ezimiselwe (okanye ezinikwe) ngabenzi-wayini kunye nabavelisi kwiiwayini zabo ukuze ukwazi ukuwaxabisa ngokulungileyo amavumba kunye neencasa zazo.

Yazi ukuba, ngokwesiqhelo, iiwayini ezimhlophe zidla ngokuselwa zibanda kakhulu kwaye iiwayini ezibomvu zidla ngokuselwa zifudumele. Ukuba ucinga ngendawo yentsusa yewayini, iYurophu, kunye namaqondo ayo obushushu aqhelekileyo, uza kuyiqonda ukuba amaqondo obushushu egumbi esiphakathini sasehlotyeni eMzantsi Afrika angangabiyeyona ndlela ilungileyo yokonwabela iwayini ebomvu.

Ngaphandle kwenkqubo egqithisa ubushushu, iiwayini ziza kufudumala ngakumbi ehlotyeni kwaye zibande kakhulu ebusika.

Ukuba iwayini ibanda kakhulu, iithanini zibonakala ngakumbi. Oku kunokuba yinzuzo kwiwayini ebomvu ekhaphukhaphu njengePinot Noir, kodwa kungangayincedi iwayini epheleleyo, esele ineethanini njengeCabernet Sauvignon.

Ukuba iwayini ifudumele kakhulu uza kuphulukana namavumba ayo.

ISyrah, iPinot Noir kunye neCinsault ezilula zepelepele zimnandi kakhulu xa zibanda kancinci.

Iiwayini ezimhlophe ezinkulu, ezinamandla njengeChardonnay yom-oki azifanele ukuba zibulawe ngengqele.



Iwayini engaphantsi kwesiqhelo ngokulunga (nobumnandi) nikisa ngayo iku-6° Selisiyasi – akukho mntu uza kuyiqaphela ukuba imbi xa uyibulala iwayini ngengqele!

Ukongeza umkhenkce kwiwayini yintando yakho. Yehlisa iqondo lobushushu kodwa yazi ukuba isenokuyingxenga iwayini.

Iwayini enamaqamza
Iwayini enamaqamza ilungele ukuselwa phakathi kwe-6° kunye ne-10° selisiyasi. Ukuba wakhe wayivula ibhotile efudumeleyo ye-“bubbly” (Iwayini enamaqamza), uza kulikhumbula uqhushumbo lwamaqamza olwalandelayo. Ngenxa yamaqondo obushushu aphantsi okudlulisa ngewayini, iiwayini ezinamaqamza eziswiti kunene zingehla kamnandi kakhulu nokuba uthanda iiwayini ezingenaswekile na.

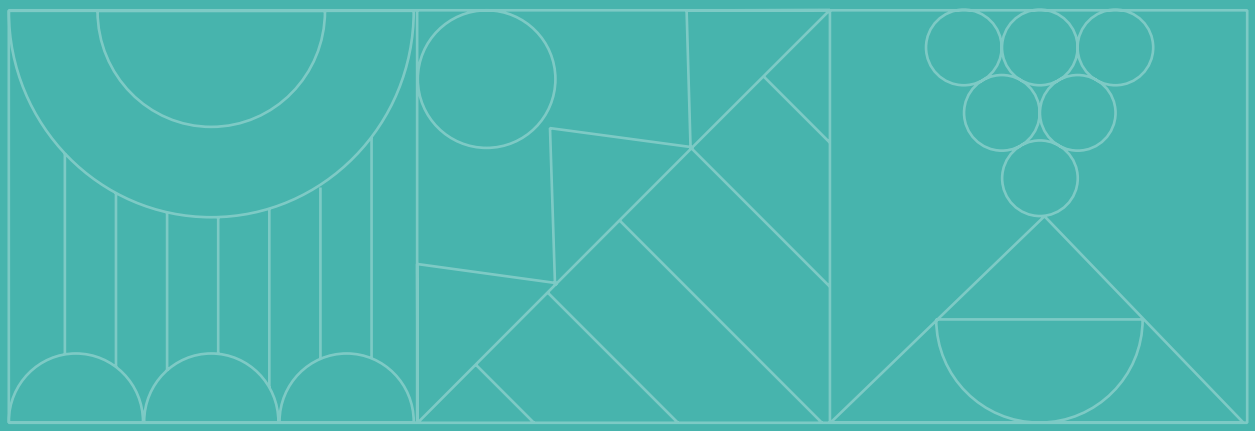
Iiwayini ezimhlophe kunye nezipinki ezilula
Ezi kufanele kunikiswe ngazo (ziselwe) phakathi kwe-7° ukuya kwi-10° Selisiyasi ezihlaziyayo.

Iiwayini ezimhlophe eziphelelelyo kunye nezinevumba
Ezi wayini zinamavumba kunye neencasa ezintsokothe ngakumbi zilungele ukunikiswa (nokuselwa) zingabandi kakhulu. Kucetyiswa ukuqala kwi-10° ukuya ku-13° Selisiyasi.

Iwayini ebomvu elula
Iiwayini ezifana nePinot Noir kunye neCinsault zingonwatyelwa kwi-13° Selisiyasi – esona sizathu sigqibeleleyo sokusela iwayini ebomvu ukusukela ekuqaleni kwehlobo ukuya kuthi gaa ekupheleni kwalo.

Iiwayini ezibomvu eziphakathi ukuya kweziphelelelyo
Ezi zidla ngokunikiswa zifudumele kakhulu kwaye zonwatyelwa ku-15° ukuya ku-18° Selisiyasi.

Iwayini efakelelwe utywala
Iqondo lobushushu lixhomekeke kuhlobo lwale wayini efakelwe utywala oyonwabelayo. U-6° ukuya ku-8° Selisiyasi uzifanele iiwayini eziswiti kunye nezibuswiti. IPothi kunye nezinye iisherry zilungele ukuselwa kumaqondo obushushu ewayini ebomvu epheleleyo.



06. UKUNGCAMLA IWAYINI

UKUNGCAMLA IWAYINI LUHAMBO...

AWUPHAZAMI - KUYINTANDO YAKHO

anosmiya isibizo

an·os·mia | \ a-ˈnäz-mē-ə

incazo ye anosmiya

: Ukuphulukana nephunga

Wonke ubani uyakwazi ukungcamla, ngaphandle kokuba uswele iphunga.

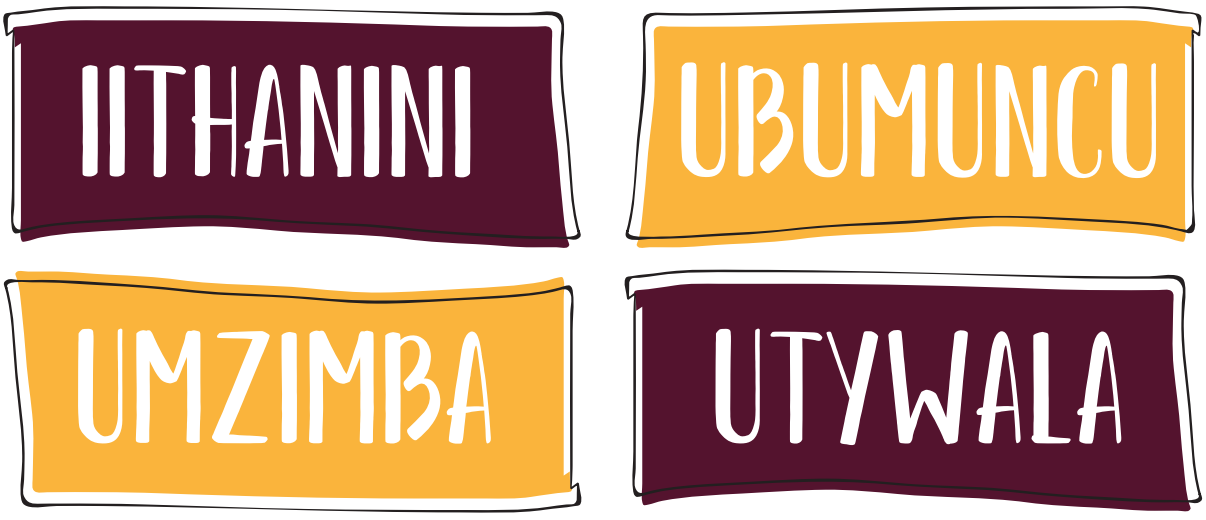
Uninzi lwabantu alunamdla kwisehlo sokungcamla iwayini ngenxa yoloyiko – akukho sidingo sokuba woyike. Sonke singayingcamla iwayini.

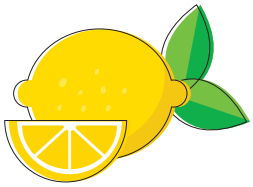
Iwayini ichazwa ngesigama esintsokothileyo esingohlukanga kwezemidlalo, ifiziksi, okanye ezemali. Sonke sakhe sakwigumbi kunye neengcali ezithetha ngezinto eziziqonda ngamagama aqondakala kuzo kuphela.

Sukutyhafiswa yiyo yonke incoko kunye namabali akwenza uzive ungamkelekanga ngamanye amaxesha. Akumele ukuba ibenempakamo okanye ishiye abantu ngemva… koko abantu abathanda iwayini babanemincili bangakwazi ukuzinceda. Kufana nokuhlala etafileni kunye neenzululwazi ezinePhD okanye ukusebenza kwaNASA ube uthetha (okanye uncokola) kumgangatho ongaqondwa ngumntu.

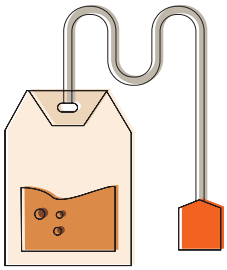
Awuphazami – kuyintando yakho.

Ukuba ungafunda ukuqonda izinto ezenza iwayini, ungafunda ukuyihlola.





UBUMUNCU bufana nelemoni – kwabanye abantu, ingamuncu.



ITHANINI ingachazwa kuhle ngumfanekiso-ngqondweni wengxowa yeti enkxuzwe emanzini ashushu. Ukuvakala kakhulu (okanye kancinane) kweethanini emazinyweni, elwimini kunye nasemacaleni omlomo wakho kuxhomekeke kubude bexesha lokunkxuzwa kwazo. Iithanini yimixube edingwa yiwayini ebomvu ukuze ikhule.



UMZIMBA ucingwa kakuhle njengophicotha ujiyo (ubuncangathi, okanye ubuntubululu) lobisi olungenamafutha nxamnye (vs) elobisi olunecwambu olupheleleyo nxamnye lweyogathi.

UTYWALA - ukuba bulungelelanisiwe akufanele ukuqaphele oko. Kodwa ukuba khange bulungelelaniswe, uza buva butshisa.



Ezo zizinto ezenza iwayini.

Kodwa inuka njani?

Ivumba linxulumene nenkumbulo. Incasa yiyo oyinukisayo (cinga xa unomkhuhlane, kungekho nto ukwazi ukuyingcamla kuba uphulukene nesivo sokujoja okanye sokunukisa). Umlomo wakho uyaqinisekisa ukuba uyajoja.

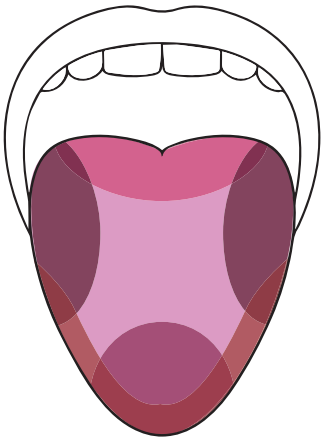
Umzekelo, ukuba unukisa isiqholo emntwini owawusithanda kudala – xa usinukisa kaphinde ekuhambeni kweminyaka, uza kumkhumbula kwangoko la mntu.

Ukujoja yenye yezivo zethu eziqaqambe kakhulu. Sasizizimela izilwanyana ezinobungozi kuba zazisiva ngevumba singekaziboni. Isivo sakho sokujoja sinamandla kakhulu kunokuba ucinga. Umntu unezimvamvo zevumba ezimalunga ne-400. Kwakuthekelelwa ukuba singanukisa amavumba ahlukeneyo angama-10,000 kanti, enyanisweni, impumlo yomntu iyakwazi ukunukisa amavumba ahlukeneyo azisigidi sezigidi ubuncinane.

Kuba ivumba linxulumene nenkumbulo, kucinge oku njengokuba uqhubeka nobomi bakho. Kwicala leziqhamo kunye nemifuno evenkileni yokutya ekufutshane nalapho uhlala khona ungafumana uluhlu lwemveliso onokuyithenga kunye nonokukhetha kuyo emva kokucingisisa. Iimarike zeziqhamo zingcono nangakumbi njengoko imveliso igcinwa kumaqondo obushushu egumbi, izalisa loondawo ngamavumba ayo.

Incasa yayo injani?

Ulwimi lomntu luyakwazi ukuva iincasa ezintlanu ezahlukileyo.



IKRAKRA
IMUNCU
I-UMAMI
ITYUWA
ISWITI

AMAVUMBA APHAMBILI:

ukusuka kwiidiliya

IINTYATYAMBO:
ihoneysuckle, rozi, igeranium

IZIQHAMO:
Luhlaza (i-apile, ipere, ikwepile)
Isitrasi (ilemoni, iorenji)
Yetropiki
(litshi, ipayinapile)
Bomvu (Itsheri, nequnube, iplam)
Mnyama (iiblackcurrant, iqunube elimnyama)

AMAVUMBA YESIBINI:

Ukusuka ekwenzeni iwayini

kulula ukuyibona kwiwayini emhlophe

IGWELE:
isonka, thowusti, itshizi
MLF:
ibhotolo, cream
UM-OKI:
ivanila, iiclove, iikhokhonathi, umsi, itshokholethi, ikofu

AMAVUMBA ESITHATHU:

ukwaluphala
(Ibhotile okanye i-oki)

ubukhulu becala bunencasa

IWAYINI EMHLOPHE:
iapilkosi eyomileyo, lemamaladi, ipetroli ijinja, amandongomane, busi
IWAYINI EBOMVU:
ikhiwane, ipruni, ufele, umhlaba, amakhowa, igemu, icuba, iyadi yefama

I-umami = MSG kunye ne-marmite

Uninzi lwamavumba okuqala avela kwiziqhamo. Umzekelo, isitrasi, i-apile, ipere, ipayinapile, amaqunube

Amavumba esibini avela kwiindlela zokwenziwa kwewayini njengovundiso lobumuncu be-apile nobobisi, ukuvubela iwayini, kunye nom-oki, umzekelo, isonka, ibhotolo, umsi, ikofu

Amavumba esithathu afumaneka kwiiwayini ezindala. Kwiiwayini ezimhlophe ingangamavumba eziqhamo ezomileyo, amandongomane, okanye ubusi. Kwiiwayini ezibomvu, angaquka kwakhona iziqhamo ezomileyo, kunye nofele, umhlaba, amakhowa, igemu, okanye inyama.

"Abantu bewayini babanemincili ngeewayini ezindala. Akukho siselo singesinye onokusithenga kwaye usinike abantwana kunye nabazukulwana bakho kumsitho wokubhiyozela ubude bomtshato wakho. Ungayisela xa iselula, kunye naxa indala."

JONGA



NGCAMLA



NGCONO



CINGA



Inkqubo

Qala ngeglasi emxinwa eza kugcina amavumba. Iglasi enciphileyo intle kanobom. Iiglasi ezichophe esiqwini zigcina imizila yeentupha zakho qelele kuneglasi kwaye ziza kuthintela ukufudumeza iwayini ngobushushu bomzimba.



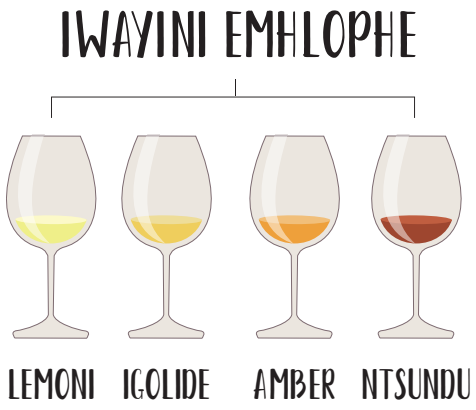
Jikelezisa
Jikelezisa iglasi yakho. Kunyanceda ukuwuphumza endaweni emthebelele (etafileni okanye edolweni) umphantsi weglasi yakho ukuze ulawule intshukumo kunye nokuphepha ukugxampuza nokuchithela incindi exabisekileyo kwihemphe yakho emhlophe. Ukujikelezisa kuza kukhupha amanye amavumba.

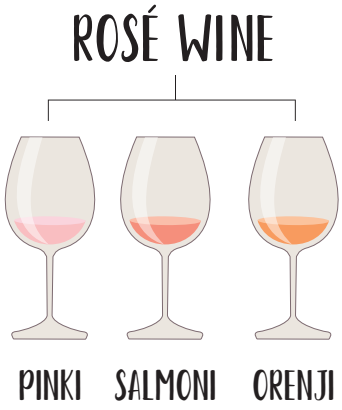


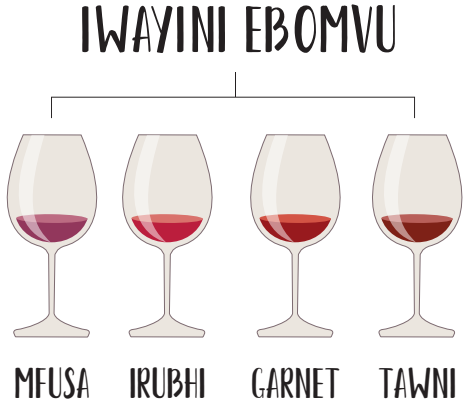
Qwalasela
Igumbi elineendonga ezimhlophe, elizele zizibane liyathandwa xa kungcanyulwa iwayini ngenjongo yokuyivavanya.

Yijonge iwayini ukuze uqiniseke ukuba ayinamasuntswana esiciko esintlalu-ntlalu, iimpukane zeziqhamo, okanye intshwela (yempazamo) edada ngaphezulu. Ukuba iwayini ayiconjululwanga kwaye/okanye ayihluzwanga, inganenkungu yentshwela. Ukuba iwayini indala, inganentshwela. Zombini ezi meko zilungile. Iwayini engacunjululwanga iza kubanemo ethe chatha ngenxa yentshwela. Iwayini ekhulileyo ingakhutshelwa kwenye ibhotile okanye ifatyi ukuze kususwe nawaphi na amasuntswana amakhulu.

Ingaba iwayini inazo iinyembezi okanye imilenze? La ngamathontsi ancangathe, ehla kancinane eglasini emva kokujikeleziswa kwayo. Asenokubonisa ukuba imigangatho yeswekile iphezulu okanye utywala buninzi. Kodwa asenokubonisa nobumdaka beglasi okanye intsalela yesepha yokuhlamba izitya. Iinyembezi/imilenze yigliserini kuphela, azibonisi udidi.







Injani ngombala iwayini?

Qaphela ukuba iiwayini ezimhlophe ziya zibamnyama ngokuya zikhula. Iiwayini ezibomvu ziya zikhanya ngokuya zikhula.

Le mibala inika intluva yohlobo lwewayini. Iiwayini ezingumbala welemoni ngokwesiqhelo zibonakalisa ziselula (zisencinane). Ugolide angathetha ukuba iwayini ebikhe yadibana namaxolo okanye nom-oki. Ulubhelu, ngokwesiqhelo, ubonisa ngokubalaseleyo ukuba indibano namaxolo yenzeke ixesha elide kwiwayini emhlophe.

Umbala omfusa kunye norubhi, ngokwesiqhelo, ithetha ukuba iwayini ebomvu ilula kwaye inemigangatho ephezulu yeethanini. U-garnet angabonisa ukukhula okanye ubulula (ngokotywala) bewayini. U-tawni, ngokuqinisekileyo, luphawu lwewayini ebomvu endala.

Ngoku cinga ngokuqaqamba kombala. Umbatshile, usesiphakathini okanye uqaqambile? Iwayini ebomvu embatshileyo kungenzeka ukuba yiwayini elula (ngokotywala) njengePinot Noir.

Ivumba

UCassidy ucebisa ukuba usezele kanye. Ucinga ukuba uyaqhubeka usezela uya kuphulukana nephunga, ungawava amaninzi amavumba. Andivumelani naye kwaye ndixhomekeke ekusezelini kaninzi ngokukhawuleza kulo lonke ixesha lokungcamla ukuze ndibambelele kumavumba abalekayo.



Cinga ngento akukhumbuza yona amavumba. Le yinxenye yenkqubo kunye nenxenye yexesha. Zama ukunxulumanisa isigama kunye nento oyaziyo. Umzekelo, ibhosisi eMzantsi Afrika.

Nangona kukho isigama sewayini, ukunxulumanisa into oyinukisayo kwizithethe zasekuhlaleni kunye nakwizinto ezisingqongileyo kubethelela umfanekiso nenkumbulo yewayini ehlala ixesha elide.

Kuyanceda ukuyahlula into oyinukisa ngezi zintlu: ivumba lokuqala, ivuma lwesibini, kunye nevumba lwesithathu. Dwelisa iziqhamo okanye imifuno ova ivumba layo. Ilemoni, ingca, iipepile eziluhlaza, kunye nepayinapile ziza kukhokela ekufumaniseni ukuba iwayini yiSauvignon Blanc.

Uva ivumba levanila, lebhotolo, letshizi), lamaqebengwane kunye nelesonka esirhawuliweyo? Uyakuba ulungile ngokucinga ukuba lo wayini ebikhe yahlala kum-oki. Ukuba ivumba livakala kakhulu, maninzi amathuba okuba lo oki inabo ubutsha okanye intsha ngokugqibeleleyo.

Uva ivumba lee-aprikoti ezomileyo, lemamaladi, kunye nobusi? Oku kungathetha ukuba unewayini endala, okanye kusenokuthetha ukuba wonwabela iwayini eswiti okanye engenaswekile eyenziwe ngeediliya ezingundileyo.

Akunyanzelekanga uginye ukuze uyazi ukuba kukho ntoni pha. Ukuphefumla umoya kuvumela ukuba umva wombhobho odibanisa impumlo kunye nomlomo uchaphazeleke.

Indlela elungileyo yokuqikelela amandla wewayini kukulinganisa ukuba iwayini kufuneka ibekude kanganani empumlweni yakho phambi kokuba ulive iphunga lewayini. Iwayini evakala ikumgangatho wesifuba inevumba elicacileyo kunye nelishinyeneyo. Ukudinga ukuyonyusela ngakwisilevu iglasi kuthetha ukushinyana okuphakathi. Ukuyibambela phantsi kwamathatha wakho iglasi luphawu levumba elincinane



Incasa
Rhabula kengoku. Rhabula ithamo elikhulu onokuthi ulijikelezisa kwaye umanzise ngalo yonke indawo emlonyeni wakho.

Ingaba incasa inamandla kwaye ishinyene, okanye incinane? Okanye iphakathi? Ucinga ukuba le ncasa iphelisa okanye yenza umdla?

Ngamanye amaxesha iwayini ebuntyatyambo okanye ebusiqhamo kakhulu ingasiqhatha sicinge ukuba iswiti. IGewürztraminer kunye neAlbariño yimizekelo emibini yeewayini ezindibhidayo ngamaxesha amaninzi. Icebiso elilungileyo kukurhabula ze uvale impumlo. Ngaphandle kwamavumba amnandi, ulwimi lwakho luza kuxelela inyani.

Elinye iqhinga elihle lokulinganisa ukuba iwayini inobumuncu obungakani kukurhabula kancinci, emva koko ubale ukuba kuthatha ixesha elingakanani phambi kokuba uginye ingwiqi (okunye uvuze izinkcwe). Ukuba kuyanyanzeleka, jongisa intloko yakho ezantsi ukhamise. Ukuba uginya ingwiqi kwangoko, kuthetha ukuba iwayini inobumuncu obuphezulu. Ukuba kuthatha ixesha elide, kwaye akukho sidingo sokuvala umlomo wakho, leyo yiwayini enobumuncu obuncinane. Esiphakathini – iphakathi ngobumuncu.

Ukuba yiwayini ebomvu, okanye iwayini edibene namaxolo okanye ekhuliswe efatyini ixesha elide, uza kufuna ukuphonononga iithanini. Iithinini zingaviwa kwiindawo ezahlukeneyo emlonyeni. Ngokwesiqhelo, iithanini ungaziva kumazinyo wakho aphambili (qabelisa ulwimi ngaphezulu kwamazinyo wakho aphambili…avakala enoboya?) kunye naselwimini lwakho. Eyona ndlela yokuyichaza (okanye ukuyicacisa) kukuyithelekisa kunye neti emnyama, engqongqo. Ingaba iyawomisa umlomo wakho kwangoko, okanye akunjalo? Ngokwesiqhelo, iithanini eziphezulu zixela ukuba idiliya ibinamaxolo adeki njengeCabernet Sauvignon. Iithanini ezincinane zingasalathisa kwiShiraz engakhuliswanga kum-oki omtsha. Iithanini ezincinane kakhulu zingayiPinot Noir, okanye iGrenache ebusiqhamo kwaye eseleka lula.

Cinga ngobunzima bewayini ukuze uhlole umzimba wayo. Ingathelekiswa nobisi olungenamafutha okanye iyogathi? Ingaba yiwayini onokuyisela kwindawo yokuqubha (ilula ngokomzimba), yiwayini onokuyisela ngexesha lesidlo sasemini (iphakathi ngokomzimba) okanye yiwayini efuna isidlo sasebusuku senyama eninzi yenkomo (egcweleyo ngokomzimba)?

Ingaba incasa iyahambelana nevumba obuliva? Ukuba ubuve ivumba lelemoni kunye nelama-apile atyheli, ingaba uva kwazona na kwinkalakahla?

Okokugqibela, ngencasa eshiyeka emlonyeni. Incasa ihlala ixesha elingakanani? Ingaba iyatshintsha? Ingaba ilula okanye ingqale-ngqo?

Mnye omnye umbuzo ekufanele uzibuze wona. Ngokungathandabuzekiyo, ngowona mbuzo ubalulekileyo – uyayithanda na le wayini? Ungaphinda uyithenge? Ngenene, zezi izinto ezibalulekileyo. Kodwa ngokuhlola iwayini – imo, uluhlu lwamavumba, iincasa, kunye nencasa eshiyeka emlonyeni – singaziphucula iindlela zethu zokungcamla kwaye siliqonde ngcono ixabiso lemali kwiwayini.



Ukuphononongа udidi - R200 nxamnye ne-R40
Ukuya kuthi gaa kwinqanaba elithile, uyawuva emahluko kwincasa. Imalunga nako nokunqaba kunye nexabiso lwegama. Ingaba iRolls Royce intle kakhulu kuneBMW 7 series? Ukuba ubunayo imali, ubuza kuthenga iRolls Royce, kodwa mhlawumbi ayintlelanga izigidi ezintlanu zeerandi.

Ngokuya ungcamla kwaye ufunda malunga newayini, kukhona uza kuya ufunda ngemigangatho yodidi. Ukuba ufuna ukusela ezona wayini zixabisayo ehlabathini, ziza kuxabisa kuba kukho nabanye abantu abafuna ukuzisela. Ukuveliswa kunye nokufunwa.

Ngokuya ungcamla, ngokuya uzama, kukhona uza kukwazi ukuphononongа iiwayini kwaye ulungelelanise inkalakahla yakho.

Inkqubo ye-**B.L.I.C. (Ulungelelwaniso. Ubude. Ukushinyana. Ncasa-ninzi)** yindlela ekhawulezayo kunye nelula yokulinganisa udidi lwewayini. Akukhathaliseki nokuba yiwayini efanayo okanye engafaniyo neewayini ozithandayo kunye nozikhethayo. Kwaye nokuba lithini na ixabiso. Ukuxabisa kakhulu akuthethi ukuba udidi luphezulu kakhulu.

Ulungelelwaniso yeyona nto ibalulekileyo kuCassidy. Iwayini akufanele ibemuncu kakhulu okanye ibenotywala obuninzi. Ezona wayini zibalaseleyo zezi ungacingi nokucinga ngazo kuba yonke into ifezekile (okanye igqibelele). Yibanombono wengqukumba apho yonke into igudileyo (ivakala kamnandi), kwaye kungekho nto iphume ecaleni.

Ubude bencasa eshiyeka emlonyeni bubalulekile. Akukho nto igwenxa ngewayini enencasa ekhawuleza iphele emlonyeni; ekwenza ukuba uphinde urhabule kwangoko emva kokuba uginyile. Ezi wayini zinako ukuhlaziya kwaye zibusiqhamo. Ngokwesiqhelo, zilungele ukuselwa ziselula. Kodwa zikho iwayini ezinethamo elihlala isidala – ithamo ngalinye lihlala ixesha elide ngokwaneleyo ukuba lithobe isantya sokuhamba kwexesha ngorhatya.

Ukushinyana - ukuba imoto iyabaleka, mayingabaleki kumgaqo owolulekiyo kuphela…kufuneka ikwazi ukubaleka naxa ijika iikona. Uninzi lwee-oki, utywala kunye nencasa ekrakra ngamanye amaxesha luyakruqula...awunako ukurhabula kabini nangaphezulu. Ukushinyana kunganencasa, kodwa isenokukhawuleza ukuphela. Cinga ngeSauvignon Blanc – ngokwesiqhelo, ayiyowayini incasa-ninzi kodwa inako ukushinyana.

Ncasa-ninzi- uquqa ubuyelela kwiwayini? Uva uluhlu lwamavumba kunye neencasa ezifumaneka kuhlobo lokuqala, lwesibini kunye nolwesithathu? Iiwayini ezincasa-ninzi ziyakwazi ukutshintsha ekuhambeni kwexesha. Ezona wayini zibaluleke ngakumbi zezi unokuchitha ubusuku nazo kunye nezi ziza kutshintsha ekuhambeni kwexesha.

Ngcamla (iwayini) nezihlobo kunye nabantu othanda ukuchitha ixesha nabo. Musa ukuhlazeka ziiwayini ozikhethayo. Sonke sineenkalakahla ezahlukileyo kunye nezinto esizikhethayo (kwezinye). Undoqo kukuba nolwakho ulungenelelwaniso.

Ukubalasela kuthetha ntoni?

Kutheni sithe phithi kuko? Khumbula ngemini owawuselwandle nomntu omthandayo nisela iwayini eqhelekileyo ngeekomityi zeplastiki. Le nkumbulo ingangcono kuneyokusela iwayini emangazayo, kwindawo yokutyela emangalisayo, nomntu ongamthandiyo. Umongo ubalulekile.

Lazi izinga legolide

Xa sele uzingcamle iintlobo zediliya eziqhelekileyo, uza kuyazi ukuba iwayini izama ukuba yintoni. Iza kuba sisiseko ozakuthi ugwebe ngaso iiwayini ezilandelayo.

Ziqhelanise, ziqhelanise, ziqhelanise

Ukuziqhelanisa newayini kumnandi. Faka iiyure zakho eziyi-10,000. Sebenza. Ukuba uyayonwabela, uza kuyazi nto oyithandayo.

Nukisa yonke into.

Zakhele elakho ithala lamavumba, usoloko usongeza kulo. Kwixa elizayo, xa usazi ukuba ukutya kunesafroni, cinga ngendlela enuka ngayo kuwe ze uligcine entloko kuwe olo lwazi. Awusayikhumbuli i-nutmeg ukuba inuka njani? Yiya kuziqhelanisa nevumba layo kwinto yakho ehlala iziqholo. Kwaye xa iphinda inetha, tsala umphefumlo kakhulu, usezele ivumba lepetrikha (iphunga lomhlaba elibangelwa yimvulwa enetha kumhlaba owomileyo). Okukhona usongeza kwibhanki yakho yenkumbulo, kokukhona iwayini iza kucaca kuwe kwaye ikumangaze ngokwenene.

Cinga ngento ongayithandiyo.

Zama ukucinga ngokuba kutheni ungayithandi iwayini – kuza kubalula ukwazi ukuba yintoni ongayithandiyo xa uphinda uthenga ibhotile yewayini.

Inkalakahla yakho iza kuguquka ekuhambeni kwexesha

Ungazithanda iiwayini ezinkulu kunye nezinamandla ekuqaleni, emva koko uthande iiwayini ezinemfaneleko ngakumbi, okanye ngokuphendulelekileyo.

07. UHAMBELWANISO LOKUTYA NEWAYINI

Njengoko sifunda, iwayini ixhomekeke kakhulu kukhetho lomntu. Kukho imithetho eqhelekileyo, inqwaba yemimiselo engqongqo, kodwa likho nexesha elaneleyo lovavanyo kunye neziphoso ngokusekwe kwizinto ozithandayo. Ukuhambelana kokutya newayini akwahlukanga.

01.

Hambelanisa iiwayini ezibalaseleyo nokutya okubalaseleyo. Hambelanisa iiwayini ezithobeke ngakumbi (ngokomgangatho) nokutya okuthobeke ngakumbi (ngokomgangatho).

02.

Iwayini kufanele ibemuncu ukodlula ukutya.

03.

Iwayini kufanele ibeswiti ukodlula izimuncumuncu ezityiwa emva kwesidlo.

04.

Linganisa ukushinyana kwewayini nokushinyana kokutya – engqindilili nengqindilili, elula nelula. Iiwayini ezingqindilili, ezigcweleyo zihambelana kakuhle nenyama ebomvu.

05.

Iwayini yakho yihambelanise nesosi, hayi nenyama .

06.

Ukuhambelana nxamnye nokuchasana – ufuna ukuveza ukuchasana or ukungqinelanisa iincasa? Iiwayini ezibomvu zihambelana kakuhle nokutya. Ezimhlophe, ezipinki kunye nezinamaqamza zilungele ukuchasa isidlo.

07.

Iiwayini ezibusiqhamo zizame nezidlo ezibusiqhamo. Umzekelo, inyama yesisu sehagu kunye nesosi ye-apile yithobe ngeGewürztraminer okanye iMaskathi.

08.

Ubuswiti nokubanetyuwa yindibanisela entle kakhulu, ngoko ke iPothi yizame netshizi eluhlaza.

09.

Iiwayini ezingqindilili, ezineethanini, kunye nezinobumuncu obuphakamileyo zingadlula lula ekutyeni okunamafutha. Umzekelo, iCabernet Sauvignon nenyama yenkomo. Ayinathanini, kodwa iSauvignon Blanc ikulungele ukuyihlaziya (okanye ukupholisa) inkalakahla yakho xa usitya isalmoni eyosiweyo okanye iChow Mein.

10.

Iiwayini ezinamaqamza kunye nezipinki zezona zinokutshintsha-tshintshwa kwaye ziyakwazi ukuhambelana noluhlu lwezidlo.


IWAYINI EBOMVU EPHELELEYO
ENGQINDILILI NENGQINDILILI
IWAYINI EMHLOPHE ELULA - EPHAKATHI
INTLANZI KUNYE NENKUKHU
IWAYINI YAKHO YIHAMBELANISE NESOSI
(hayi nenyama)
+
ENAMAQAMZA & EPINKI = BHETYEBHETYE

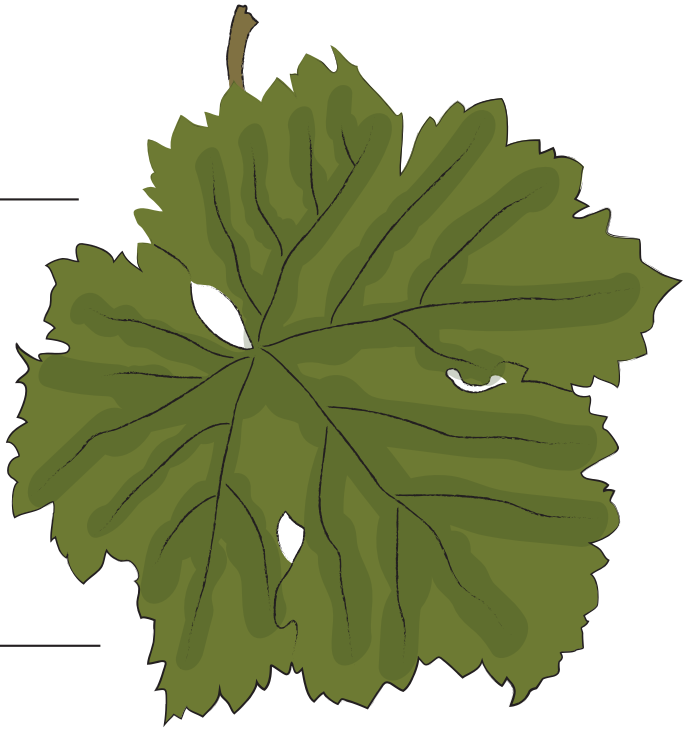
IWAYINI

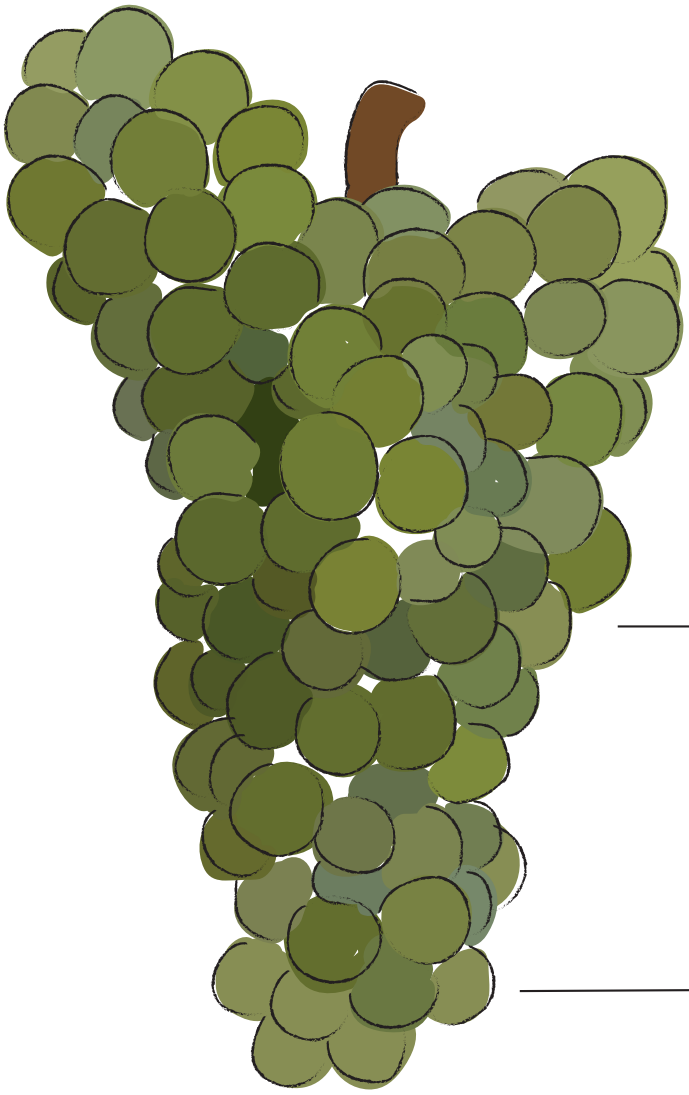
08. ISAUVIGNON BLANC

U-“Sauvignon Blanc” uthetha ukuthi ‘ubumhlophe basendle’ ngesiFrentshi.

Imidiliya ikhula kakuhle kwimamandla epholileyo kwaye ingcathu kubakhulisi abanetshova.

Ayidingi ukhuliso oluphantsi.





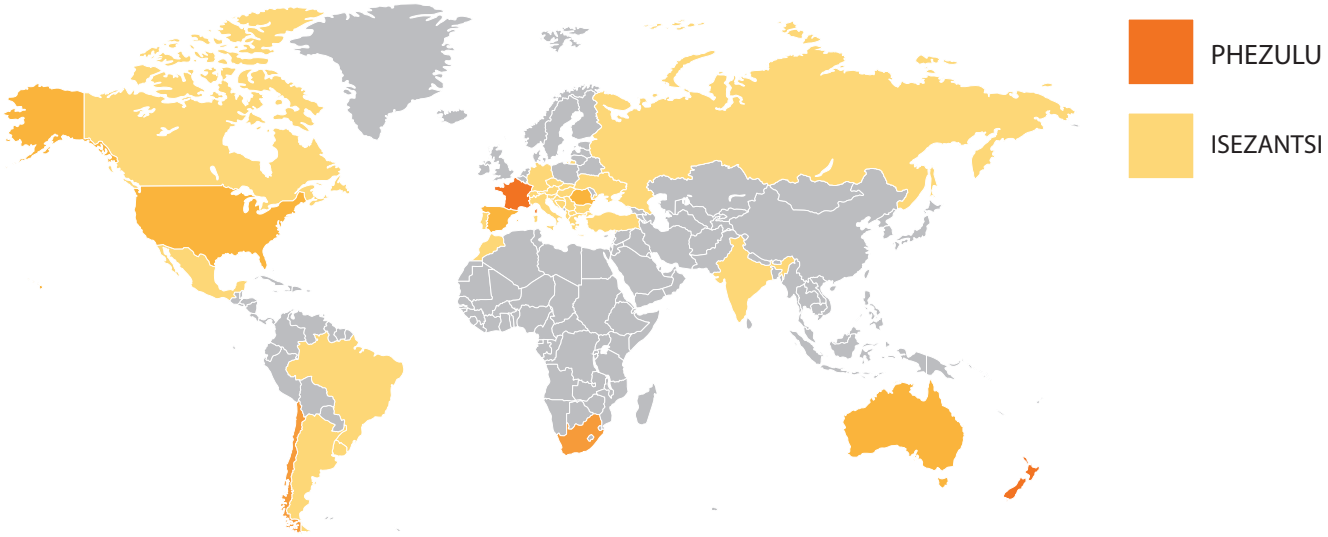
Iphulukana nencasa xa ivunwa ngokugqithisileyo, kodwa kulungile ukuyivuna ngomatshini.

Amaqunube aphakathi (ngobungakanani) ukuya kwamancinane, abutyheli naluhlaza ngombala, anamaxolo athambileyo kunye nanciphileyo. Ukutya kweziqhamo, ngokwahlukileyo, kufana nengca ngencasa.

Ithandwa ngumngundo wangaphatsi kunye nobumgubo, ibotrytis, kunye nomonakalo weqabaka.

ISauvignon Blanc

ISauvignon Blanc, ekhuliswa kwiindawo ezininzi ehlabathini, iphuhla kakuhle kwimveliso ephantsi. Ukuba ukhuliso ludlamke kakhulu, iphulukana namavumba ayo ayinxenye enkulu yesimbo sayo. Ingavunwa ngomatshini okanye ngesandla, nto leyo ibalulekileyo xa ucinga ngokungabikho kwabasebenzi aboneleyo abangaxabisi kangako eNew Zealand – uninzi lweediliya zabo zivunwa ngomatshini. Ngokwahlukileyo, eMzantsi Afrika kuvunwa ngesandla njengoko abasebenzi abangaxabisi kakhulu, ngokulusizi, benganqabanga.



ISauvignon Blanc, kunye nohlobo oluthandwa ngumngundo, idinga ukuhoywa kwiivengethe.

Kukho into enyulu ngalediliya – ukucaca kwesimbo, kunye nokucaca kweempawu kuzenza ezi wayini zahlukaniswe lula kakhulu (kwezinye).

UNINZI LOMDILIYA OLITYALIWEYO

Cabernet Sauvignon - 340,000 Iihektare

Merlot - 266,000 Iihektare

Tempranillo - 231,000 Iihektare

Airén - 218 000 Iihektare

Chardonnay - 211,000 Iihektare

Syrah - 190,000 Iihektare

Grenache Noir - 163,000 Iihektare

Sauvignon Blanc - 121,000 Iihektare

Pinot Noir - 115,000 Iihektare

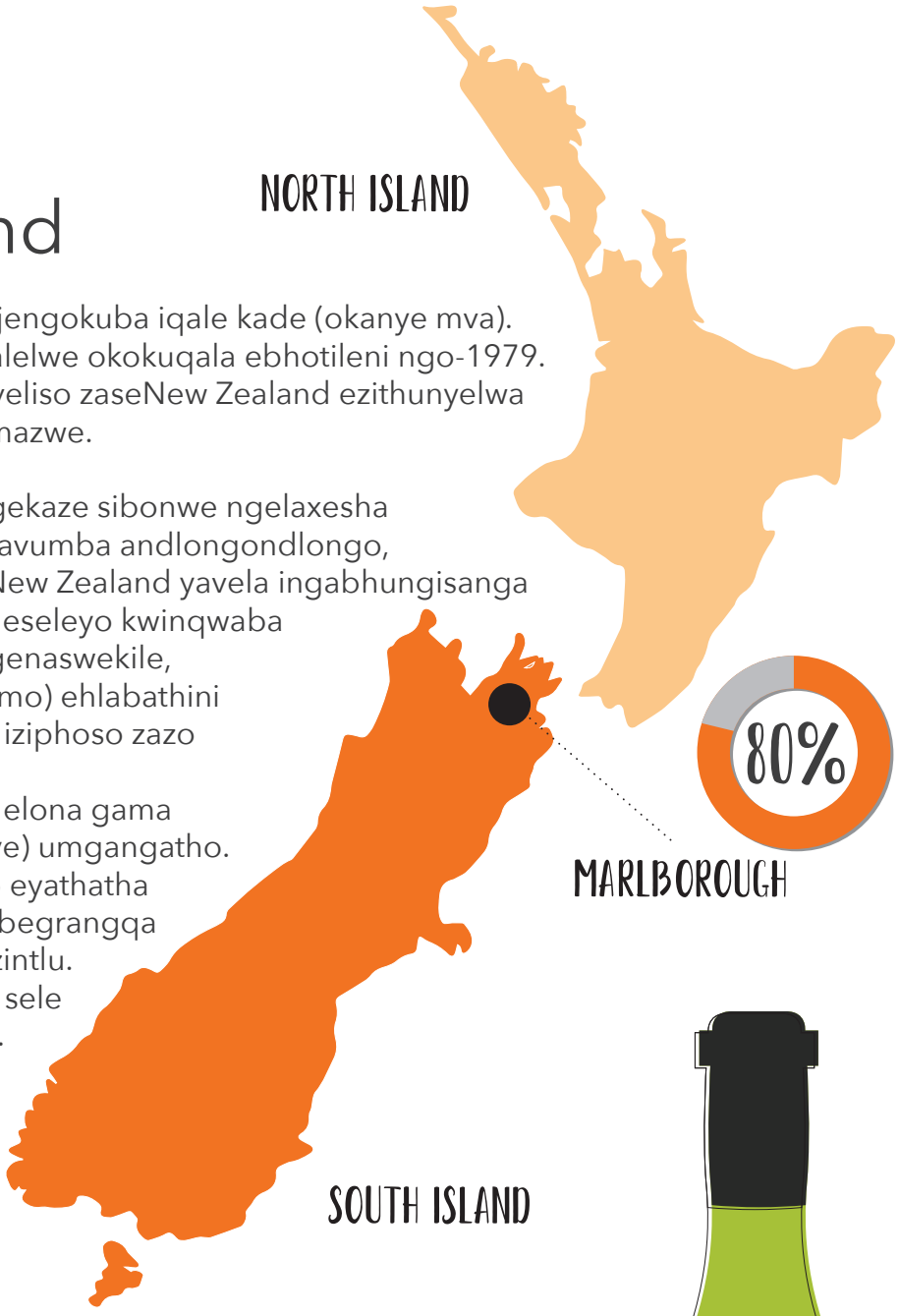
Trebbiano / Ugni Blanc - 111,005 Iihektare

New Zealand

I-NZ ngumzekelo omhle njengokuba iqale kade (okanye mva). ISauvignon Blanc yabo igalelwe okokuqala ebhotileni ngo-1979. Yenza phantse i-90% yemveliso zaseNew Zealand ezithunyelwa ngaphandle kwamanye amazwe.

Iveliswa ngesimbo esasingekaze sibonwe ngelaxesha – intsha, idlamkileyo, inamavumba andlongondlongo, aqaqambileyo etropiki. I-New Zealand yavela ingabhungisanga newayini emhlophe ebalaleseleyo kwinqwaba yeewayini ezimuncu, ezingenaswekile, kunye neziphakathi (ngesimo) ehlabathini ezingenampawu zilungisa iziphoso zazo

ICloudy Bay kunokuthiwa lelona gama laziwayo elamisela (amanye) umgangatho. Yayiyiwayini ethengiswayo eyathatha imarike kubaseli bebhiya, begrangqa le-whisky, kunye nezinye izintlu. Yaqalwa ngo-1984, kwaye sele yathengwa liqela le-LVMH.



I-Marlborough, eseSouth Island, ivelisa i-80% yeeSauvignon Blanc zaseNew Zealand kwaye imisele umlinganiselo ngeewayini zayo ezinamavumba aqaqambileyo; amavumba kunye neencasa ezikhethekileyo zeguzubhele.



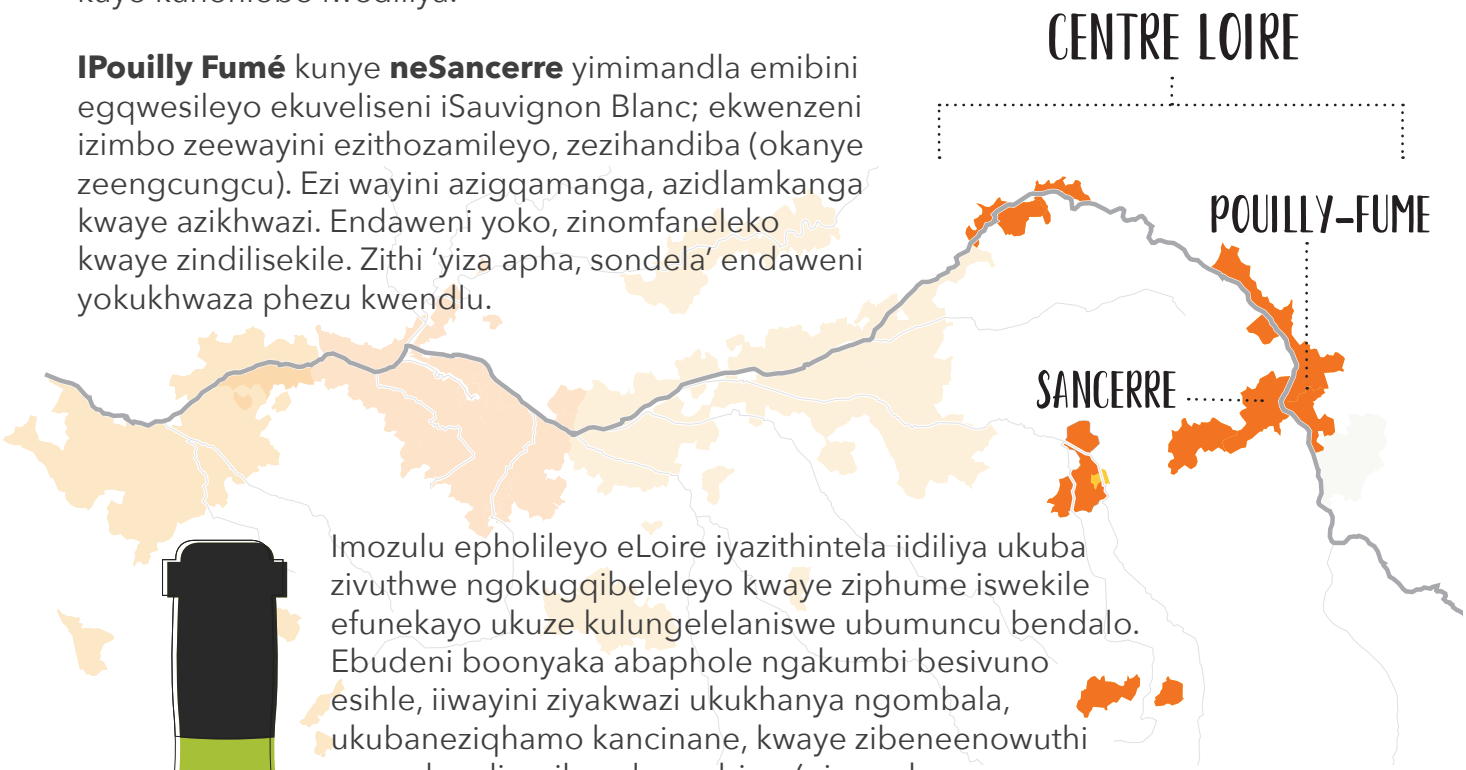
Iiwayini zeSauvignon Blanc zaseNew Zealand zidla ngokungafakwa kum-oki; zidibanisa iincasa ezimnandi zeziqhamo zetropiki nobumuncu obutsha nobunodlamko kunye nokuthi ngqo okuzenza zibe nokwanelisa ngakumbi.

I-Loire Valley

Njengeewayini ezininzi, ikhaya leSauvignon Blanc liseFransi, apho inembali ende enokulandwa kwinkulungwane ye-18. Ubungqina bubonisa ukuba idiliya yavela okukuqala ecaleni kwaseLoire Valley emntla-ntshona eFransi.

EFransi, iiwayini zaziwa kakuhle ngendawo ezikhuliswa kuyo kunohlobo lwediliya.

IPouilly Fumé kunye **neSancerre** yimimandla emibini egqwesileyo ekuveliseni iSauvignon Blanc; ekwenzeni izimbo zeewayini ezithozamileyo, zezihandiba (okanye zeengcungcu). Ezi wayini azigqamanga, azidlamkanga kwaye azikhwazi. Endaweni yoko, zinomfaneleko kwaye zindilisekile. Zithi 'yiza apha, sondela' endaweni yokukhwaza phezu kwendlu.



Imozulu epholileyo eLoire iyazithintela iidiliya ukuba zivuthwe ngokugqibeleleyo kwaye ziphume iswekile efunekayo ukuze kulungelelaniswe ubumuncu bendalo. Ebudeni boonyaka abaphole ngakumbi besivuno esihle, iiwayini ziyakwazi ukukhanya ngombala, ukubaneziqhamo kancinane, kwaye zibeneenowuthi zevumba elicacileyo lesambiwa (njengokumunca ingqalutye okanye ilitye lomlambo).



I-'Fumé' isuka kwiqhwitha lesileksi (silex) elixutywe namatye ekalika endaweni (inganika inowuthi yeqhwitha elirhawukileyo) OKANYE kwinkungu yakusasa eyenziwa ngumlambo weLoire.

Izimbo zaseLoire Valley ngokwesiqhelo azinaswekile, zikhula ngokucothayo, zibambeke ngakumbi kwaye ziyawu-yawu, zinenowuthi yesambiwa. Zingafakwa nakum-oki. UNgafumanisa ukuba kufuneka ucinge ngazo kuba azixhumeli ngaphandle kweglasi.

IBordeaux

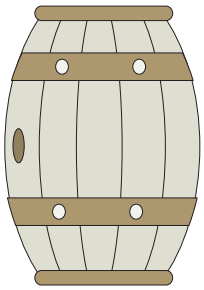


ISauvignon Blanc yaseBordeaux isebenza yodwa kodwa iyakwazi nokusebenzisana kakuhle nezinye izinto.



Ezinye zezona wayini ezifakelelwe utywala zaziwayo ehlabathini zisuka eSauternes kunye naseBarsac, apho idiliya ixutywa neSemiloni (Semillon) ukuze kwenziwe iiwayini eziswiti ngakumbi, nezincasa-ninzi. Ezi wayini ziswiti zenziwa ngeediliya ezingundileyo kwaye zikhuliswa kum-oki Ziyakwazi ukukhula kangangamakhulu eminyaka. Ukongezwa kweSauvignon Blanc kunika ubutsha kunye nobumuncu kulo mxube.

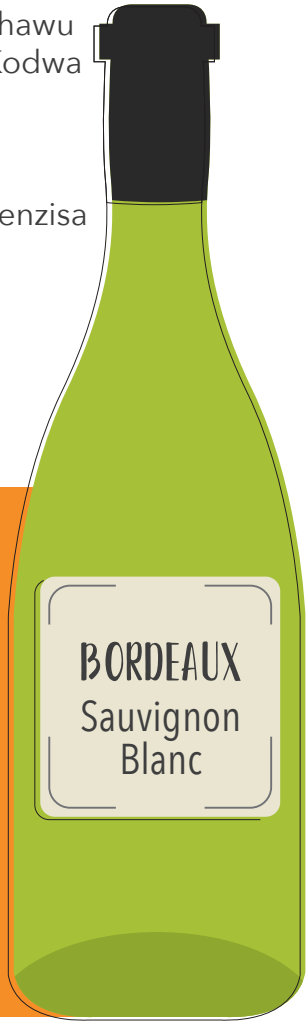
Into entle kakhulu ngewayini kukuba kusoloko kukho imizekelo ephikisa imithetho. Ngokwesiqhelo, iSauvignon Blanc isebenza kakuhle xa ivutyelwe kwitanki kwaye igalelwe ebhotileni phambi kwexesha ukwenzela ukunika uphawu oludlamkileyo, olunobukalika kunye nolweziqhamo ezigqamileyo. Kodwa enkcochoyini yokulunga kwayo, ingakwazi ukusebenza nom-oki.



Imimandla edumileyo i**Graves** kunye ne**Pessac-Léognan**, ekwibhanki esekhohlo eGironde Estuary, yaziwa ngokusebenzisa uvubelo lwewayini kunye novundiso lobumuncu be-apple nobobisi kwezinye zeewayini ezibalaseleyo ezikhuliswa kum-oki. Ezi zezinye zezona wayini ezenza imincili kakhulu ezisekelwe kwiSauvignon Blanc, ezixutywa neSemiloni (Semillon) ukuze kwenziwe izimbo ezinamandla kunye nezigcweleyo ngokomzimba.

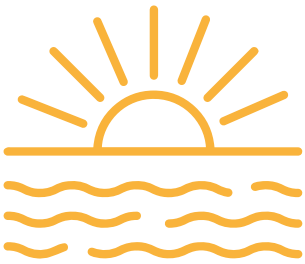
IBarsac kunye neSauternes zivelisa iiwayini eziswiti kakhulu, ezinolungelelwaniso olugqibeleleyo lobuswiti kunye nobumuncu. Ngamaxesha amaninzi, ziphawulwa zii-apilkosi, iipesika, ubusi, kwakunye neenowuthi ezibundongomane ezisuka kum-oki.

IGraves kunye nePessac-Léognan zivelisa iwayini ezingenaswekile, ezineenowuthi eziqaqambileyo kunye nezahlukahlukeneyo eziquka iintyatyambo, iipesika, iisitrasi, umnga kunye ne-hazelnut ezisuka ekusebenziseni um-oki rhoqo.

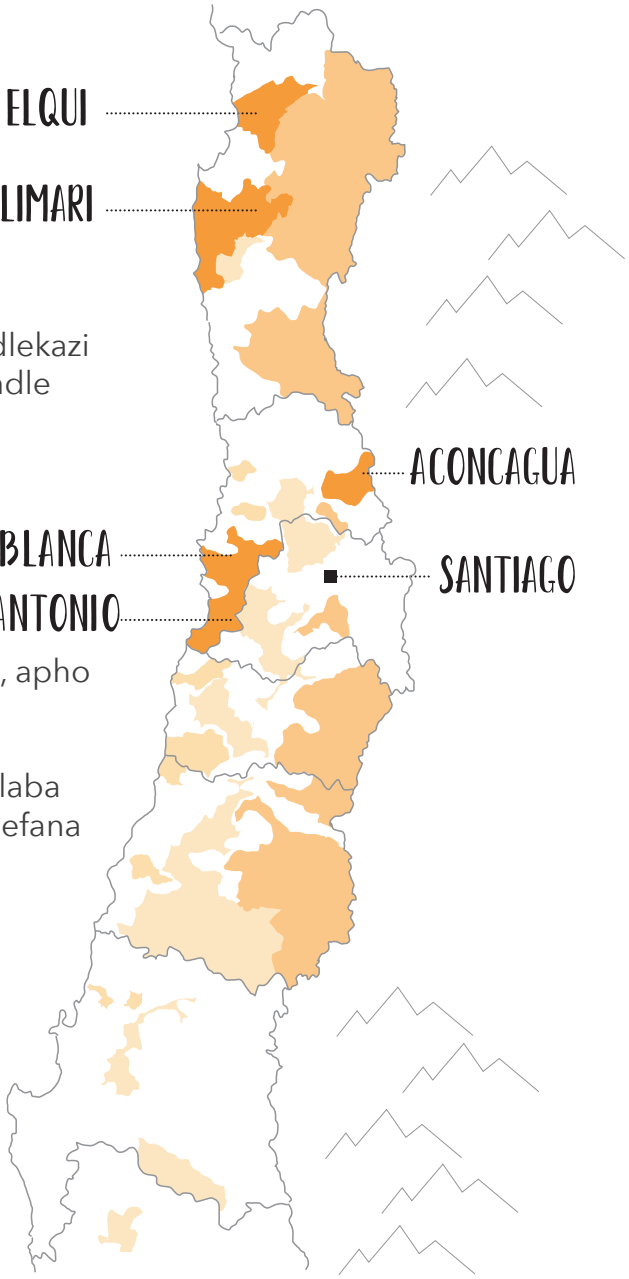


Chile

Ngenxa yentlango i-Atacama emantla kunye neAntarctica emazantsi, iChile inazo zonke iintlobo zemozulu emhlabeni.



Umsinga weHumboldt woLwandlekazi lwePasifiki uzisa iinkungu zolwandle kunye neempepho ezingena kummandla ongaphakathi apho iintaba zisezantsi ngokwaneleyo – uphathela iidiliya ezivuthwayo isiqabu esamkelekileyo.



Imimandla ephole ngakumbi ifumaneka emantla, apho le mpembelelo yolwandle ibalaseleyo.

Iintlambo ezimbini i**Elqui** kunye ne**Limarí,** nomhlaba wazo wamatye ekalika, zivelisa iSauvignon Blanc efana ngakumbi neyentlambo iLoire.



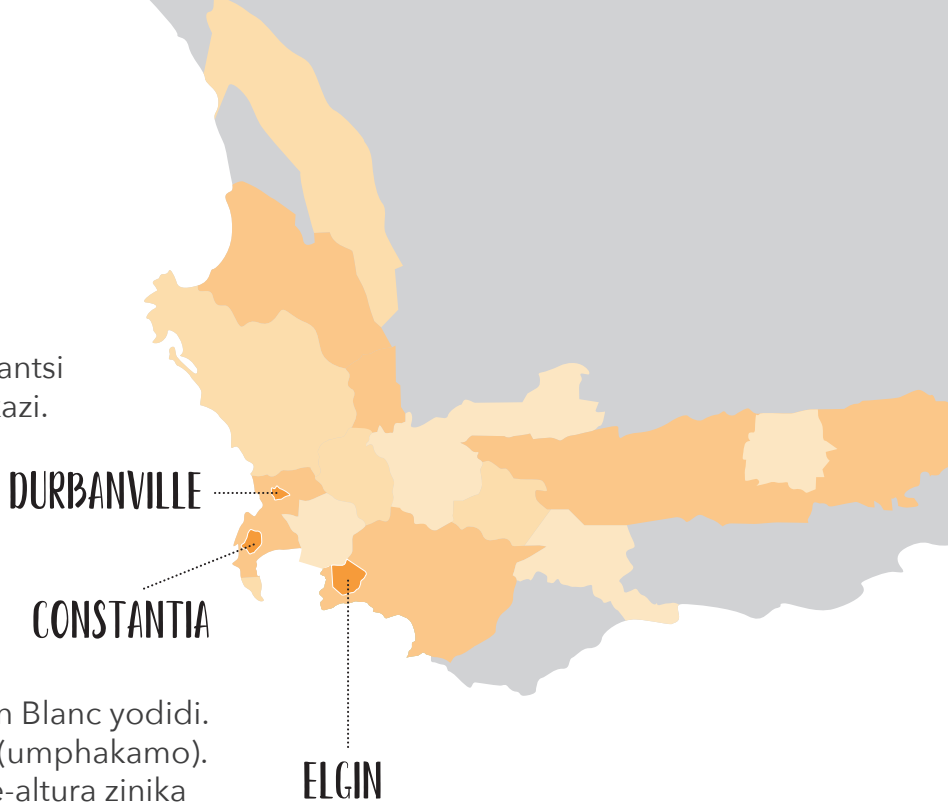
Amaqondo obushushu apholileyo asebusuku anceda ukugcina ubumuncu obuphawuliweyo kwiiwayini.



IChile lilo lodwa ilizwe elingachatshazelwanga ngumbungu otyheli kumazwe amakhulu ekuveliseni iwayini ehlabathini.

IiSauvignon Blanc zaseChile ziyahlazimla kwaye zipholile, zinamavumba aqaqambileyo eguzubhele kunye nentyatyambo endala (elderflower). Zinesimbo esifana nesaseMzantsi Afrika –phakathi kweFransi kunye neNew Zealand, kodwa nokushinyana okuncinane kunye negranedela encinane kuneNZ.

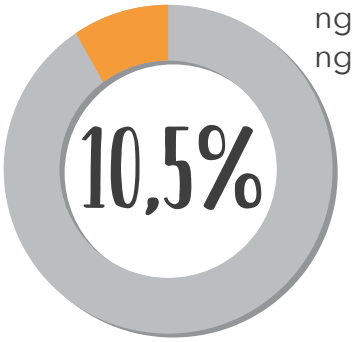
Mzantsi Afrika



Eyona mimandla ibalaseleyo eMzantsi Afrika yileyo ipholiswe lulwandlekazi. Ngenxa yeso sizathu, i**Durbanville** kunye ne**Constantia**, ngobufutshane bazo kwiimpepho, zenza ezinye zezona Sauvignon Blanc zichulumancisayo kweli lizwe..

I-Elgin nayo yaziwa ngeSauvignon Blanc yodidi. Apha imidiliya ipholiswa yi-altura (umphakamo). Iimpepho zolwandlekazi kunye ne-altura zinika ubutsha namavumba ahlukeneyo. Ngokwesiqhelo, zishushu kakhulu iindawo ezifana neStellenbosch kunye neSwartland ukuba zingagcina ezo mpawu, kunye nobumuncu obuphezulu ezaziwa ngabo iidiliya.
ISauvignon Blanc yenza i-50% yeewayini ezimhlophe eziphawulwe ngokwahlukeneyo eMzantsi Afrika – ngokungathandabuzekiyo, lukhetho oluthandwayo.

ISauvignon Blanc yenza i-50% yeewayini ezimhlophe eziphawulwe ngokwahlukeneyo eMzantsi Afrika – ngokungathandabuzekiyo, lukhetho oluthandwayo.



ISauvignon Blanc yeyesithathu kwezona zityaliweyo iidiliya ezimhlophe, emva kweChenin Blanc eyenza i-10,5% yezityalo zonke zevengethe.

Ayaziwa ukuba idiliya yafika nini eMzantsi Afrika, kodwa iingxelo ziboniswa ukuba yatyalwa eGroot Constantia ngasekupheleni kweminyaka yee-1880.

1880's

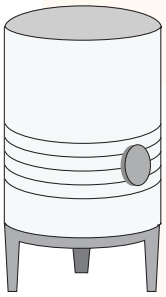
IiSauvignon Blanc zaseMzantsi Afrika zezinye zezona zivuthiweyo ngokwencasa yeziqhamo, kwaye zinodlamko kunye nobumuncu. Zineempawu zemifuno ngakumbi. Iincasa zeziqhamo zetropiki, noxa zingenabutropiki nadlamko ukufika kwezaseNew Zealand, zikhatshwa ngamavumba aqaqambileyo entyatyambo endala (elderflower) kunye nophawu olukhethekileyo lwemifuno kwidiliya.



Ukwenziwa kwewayini

ISauvignon Blanc ayikho ncasa-ninzi ngokugqihisileyo, kungoko ithandwa ngamagama (wabayili) bewayini. Ukhulisa iidiliya, uvuna iidililya. Akunyanzelekanga uyinike ingqalelo imizamo yevengethe ukuze ufumane imveliso ephantsi, kwaye iidiliya zingavunwa ngomatshini.

Iidiliya zibekwa kwintsimbi ekhazimlayo. Zingavutyelwa kum-oki, kodwa kunzima ukuyenza isebenze kakuhle nom-oki.



Izimbo ezininzi ezithengiswayo zivunwa phambi kwexesha kwaye zivutyelwa kwintsimbi ekhazimlayo. Uyacudisa, wongeza igwele, uyavubela, unewayini. Emva koko, uhluza amanzi kwintshiyekela kwaye uyacombulula, ekugqibeleni, ugalela iwayini ebhotileni. ISauvignon Blanc eninzi ilungele ukuselwa iselula kangangoko.

Yeyona mizekelo ibalaseleyo kuphela enokukhula ekuhambeni kwexesha. ISauvignon Blanc ekhuliswayo ifumana impawu zemifuno, zemvane elinywayo, lee-ertyisi ezisetotini eziye zibalasele ekuhambeni kwexesha. EMzantsi Afrika, mhlawumbi zingaphatsi kwi-5% ezilungele ukukhuliswa.

Musa ukuzoyika iziciko ezijijwayo – uninzi lweeSauvignon Blanc lungcono xa luvalwe ngeziciko ezijijwayo kunaxa zivalwe ngeziciko ezintlalu-ntlalu.

Iinkcukaca yongcamlo

Into ebalulekileyo kwiSauvignon Blanc kukuba inobumuncu obuninzi. Sithetha ngolungelelwaniso ngalo lonke ixesha. Khumbula, kuxhomekeke kwindlela obubona ngayo ubumucu. Ukuba awubuqhelanga ubumuncu ekutyeni okutyayo, ungafumanisa bumuncu kakhulu. Kodwa kukho uphawu lokukhanya, lobutsha, kunye nokugqobhoza olufumaneka kwiwayini. Luphawu olunevumba eliqaqambileyo kwaye lunodlamko.

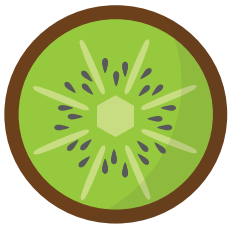
Amavumba esiqhelo yimvane **elinywayo, ikiwi, ilemoni, ilamoni, i-ertyisi, igranadila, iguzubhele, irhawu,** kunye **nengca esand' ukuchetywa**.

Utywala abuqhelanga kuba ngaphezulu kwe-14% ubuninzi.

Imichiza yeemethokhzoprayizini ikunika uphawu lwemifino, uhlaza, ipepile (yetshilisi) kunye negqabi le-blackcurrant. Abanye abantu bayayithanda, kodwa abanye bayifumana ifana kakhulu nengca kunye nezityalo ezityiwayo.



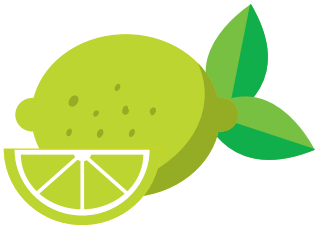
ELINYWAYO



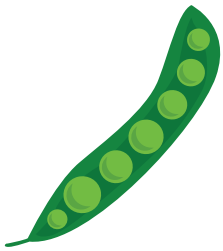
IKIWI



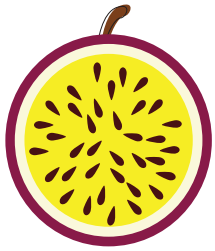
ILEMONI



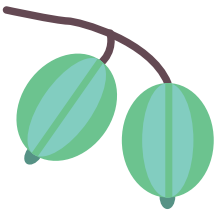
ILAMONI



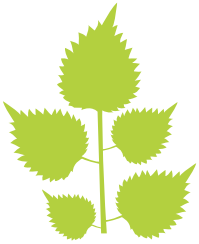
I-ERTYISI



IGRANADILA



IGUZUBHELE



IRHAWU



NENGCA ESAND' UKUCHETYWA

Uhambelwaniso lokutya

ISauvignon Blanc yiwayini ebalaseleyo ehambisana nokutyela phandle…namagaqa omkhenkce! Ungayisela ngokukhawuleza. Bubumuncu bayo obenza ukuba ufune ukusela enye iglasi ehlaziyayo ebharini. Iyabanda. Icocekile. Ayingxengwanga. Igqamile kwaye iyonwabisa ngaphandle kokuba neencasa ezininzi. Kwaye yilonto ekwenza ufune ukusela enye iglasi.

ISauvignon Blanc isebenza kakuhle nesaladi eluhlaza eyambathiswe ngevinagreti (vinaigrette). Imvane elinywayo egalelwe kwi-oli yomnquma kunye nejusi ecudiswe kwilemoni nayo imnandi. Uhambelwaniso lwetshizi eyenziwe ngobisi lwebhokhwe kunye newayini lolona luqhelekileyo. Oku kungenxa yokuba ubumuncu kwiwayini buyakwazi ukumelana nobumuncu obukoku kutya konke. Iyakwazi nokulungelelanisa nokutyeba bentlanzi eyosiweyo.

Ukuba awuyiqabi itshizi yobisi lwebhokhwe kwiqebengwana, zama ukubhaka zibembalwa izimuncumuncu ezincinane zetshizi yobisi lwebhokhwe ezinetswele elinekharameli. Ngoku i-oveni ingekacinywa, yenza iquiche yebheyikhoni nelike. Ukuba unazo izakhono, i-soufflé yetshizi ingalunga ngokugqibeleleyo.

Phinda emva kwam: iSauvignon Blanc yenzelwe ukutya kwaselwandle. Imbaza, intlanzi eyosiweyo, isalmoni eyosiweyo, umsila otyheli, ii-goujon, iheyikhi (hake) kunye neetshipsi nekhalamari. Hayi, andilibelanga ngeembatyisi. La maqamza antubululu obumnandi ahambelana kakuhle nokugqama kweSauvignon Blanc. Yibone iwayini njengomkhwitsho welemoni oqhele ukuyitsitsa kwisibatyisi.

Uthanda ukuba ukutya kwakho kuphekwe? Akukho ngxaki. ISauvignon Blanc ihambelana kakuhle neenyama ezimhlophe njengenyama yehagu kunye neyenkukhu. Cinga nangamazwe akwiMeditera, njenge Greece kunye neMexico, kunye nezimbo zawo zetapas zokutya. Uyayikhumbula indlela owongeza ngayo iviniga yebalsam kwi-feta saladi yakho? Yeyiphi eyona ndlela ilunge Kunene yokugqibezela ii-taco kunye ne-guacamole zakho? Yijusi yekalika. Ukunxulumanisa ubumuncu obuninzi okusekutyeni kwakho kunye nemigangatho yobumuncu obukwiSauvignon Blanc kuza kufundiswa lukhulu ngokuhambelanisa iwayini nokutya.

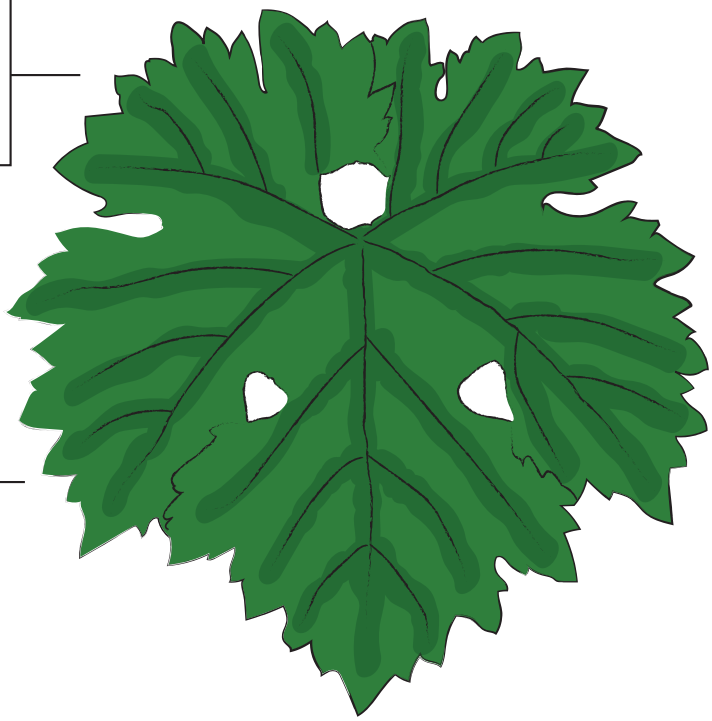
Okanye ungasuke uyisele yodwa…negaqa lomkhenkce!

09. ICABERNET SAUVIGNON

Sauvignon Blanc X Cabernet Franc = Cabernet Sauvignon, umxube wempazamo owenzeka kwinkulungwane ye-17.

Umkhulisi odlamke kakhulu ovelisa izikhuni ezilukhuni, kodwa ezicothayo ukuvuthwa.

Amagqabi anamadlebe amahlanu angenelelanayo, aphakathathi (ngobungakanani) kwaye aluhlaza-bumnyama (ngombala).





Ngenxa yeediliya ezivuthwa kade, idinga imozulu efudumeleyo.

Amaqunube amancinane angqukuva, amnyama, kwaye anamaxolo omeleleyo nadeki (umbala+ithanini). Imbewu ezininzi (ezinefenoli ezininzi). Ukutya kweziqhamo okuqinileyo okunencasa yengca.

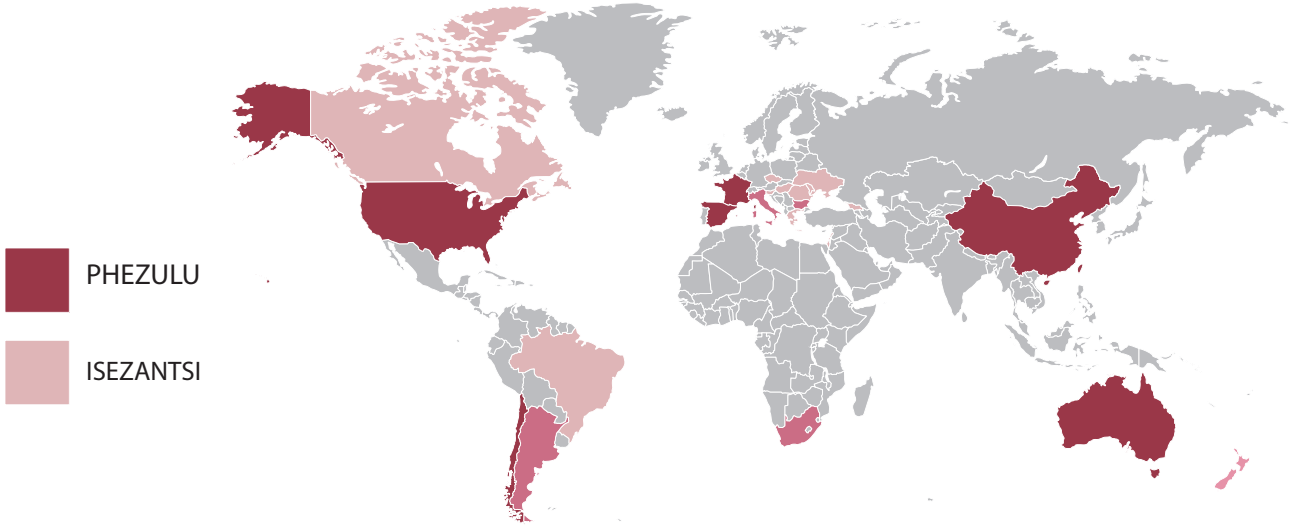
Isebenza kakuhle nemihlaba eyahlukeneyo (ikhetha igrabile, kodwa iqhuba kakuhle kwimihlaba entaba-mlilo, evundu-vundu, esantini, kudongwe, nakumatye enyengane). Ukuba kuyenzeka, imihlaba efunxwe kakuhle kunye nengatyebanga kangako.

Liqabane elithandwayo xa kudityaniswa iimbewu ezingafaniyo – linabantwana abamalunga ne-80.

Ibuthathaka kumngundo osemagqabini kunye nakwisifo esichaphazela iwayini.

ICabernet Sauvignon

Kunzima ukugxininisa ngokugqithisileyo ukubaluleka kwempembelelo iCabernet Sauvignon enayo kushishino lwemveliso lwewayini. Kwiimbono zombini zeshishini-neshishini kunye neshishini-nomthengi, iCabernet luhlobo lwediliya olubaluleke kakhulu.



Yeyona diliya ityalwe kakhulu ehlabathini kuba yeyona kulula ukuyithengisa, yeyona yamkelweyo, kwaye ingumgangatho wegolide kwiwayini.

ICabernet Sauvignon ngumxube weCabernet Franc kunye neSauvignon Blanc. Luhlobo lomdiliya oluvuthwa kade oludinga imozulu efudumeleyo ukuze luvuthwe ngokugqibeleleyo. ICabernet Sauvignon iqhuba kakuhle kwimihlaba eyahlukeneyo, kodwa ibalasela ngakumbi kwigrabile (kungathiwa yeyona igqwesileyo) ngokunjalo nakwimihlaba eyintaba-mlilo, evundu-vundu, kwisanti kunye nakweyodongwe.

Izinto ezibalulekileyo ekufanele uzikhumbule ngeCabernet Sauvignon kukuba isoloko imnyama ngombala – ngenxa yemigangatho ephakamileyo yokunika umbala kwisiqhamo kunye nobuninzi beepholifinoli kumaxolo adeki nakwiimbewu ezininzi. Le wayini isoloko ineethanini, isoloko inobumuncu obuphezulu kwaye isoloko igcwele ngokomzimba.

Asiyobhalerina enemfaneleko. Yiwayini eluhlobo lweqhawe lamaqhawe; inamandla kwaye inezoso.

Xa usebenza ngeCabernet (endaweni yewayini epinki), kunzima ukwenza iwayini enweswekile, engenathanini, engenamandla, kunye nengadlamkanga. Kodwa ezi mpawu ziyenza ikwazi ukukhula kunye nokubonisa apho yenziwe khona. Ingakuxelela nqo ukuba yenziwe phi. Kwaye iqhuba kakuhle xa iyodwa, njengokuba iqhuba kakukhle naxa ikumxube.

UNINZI LOMDILIYA OLITYALIWEYO

- Cabernet Sauvignon - 340,000 Iihektare
- Merlot - 266,000 Iihektare
- Tempranillo - 231,000 Iihektare
- Airén - 218 000 Iihektare
- Chardonnay - 211,000 Iihektare
- Syrah - 190,000 Iihektare
- Grenache Noir - 163,000 Iihektare
- Sauvignon Blanc - 121,000 Iihektare
- Pinot Noir - 115,000 Iihektare
- Trebbiano / Ugni Blanc - 111,005 Iihektare

Bordeaux



Konke kuqala kwidolophu i**Bordeaux**, apho imilambo i**Dordogne** kunye ne**Garonne** idibana khona yenze ichweba lomlambo i**Gironde (Estuary)** equkuqelela kuLwandlekazi iAtlantiki. Eli chweba lomlambo kunye nendawo enkulu yeEntre-Deux-Mers ziyahlula kubini iBordeaux ibe yi**Bhanki eseKhohlo (Left Bank)** kunye ne**Bhanki eseKunene (Right Bank)**.

Ngeli lixa, iBhanki eseKunene ineMerlot evuthwa kwimihlaba yodongwe.
ICabernet Sauvignon iyaqweqwedisa kwiiwayini zeBhanki eseKhohlo njengoko ezi vengethe ziyigrabile ubukhulu becala.

IBordeaux inembali yokuxuba iiwayini zayo. Oku kwaqala iyindlela yokuzikhusela kwimozulu yayo yolwandle eqhathayo. Ukuthintela ukonakaliswa kwesivuno sonke yimvula, batyala iMerlot, iCabernet Franc, iPetit Verdot, iMalbec, kunye neCarménère ecaleni kweCabernet Sauvignon.

ICabernet Sauvignon ivuthwa kade, ngoko ke iidilya ezifana neMerlot, evuthwa kwangexesha, zabasisiqinisekiso sokhuseleko kunyaka onzima. (Ukutshintsha kwemozulu kuthetha ukuba oku kwatshintsha).
Ngoku lukhetho lwesimbo. Ukongeza iMerlot kumxube kuthambisa obumuncu obuphezulu, obuneethanini beCabernet ngelixa isongeza uvakalo olungayiwayo nolwevelvethi.

Qaphela ukuba awuyi kubona kukhankanywe nanye intlobo yediliya kwiileyibheli. Lo ngumahluko olula phakathi kweliZwe eliDala kunye neliZwe eliTsha ekuphawuleni. Indlela yokwazi into omawuyilindele kukufunda ii-apheleyshini (imimandla wewayini echazwe ngokwendawo), ezikwaziwa ngeAOC (*appellation d'origine contrôlée*).



ICabernet Sauvignon yaseBordeaux isenokususela kumasuntswana entsimbi ukuya kwimisedare emikhulu, ukuntsokotha kokutshezwa kwepensile. Kunyaka onzima wesivuno, kufana nezikhonkwane kunye namasuntswana entsimbi agqolileyo.

Kodwa eyona mizekelo mikhulu yeBordeaux inuka duru – njengokungena kwigumbi lokutyela elineesofa zesikhumba esihle, ibhokisi yesiga (cigar), iisuti ezalukwe (okanye eziphothwe) kakuhle. Inuka duru kwaye ayinuki njengeediliya.

Napa Valley



ICabernet Sauvignon yenza i-4% yayo yonke imveliso yeewayini zaseCalifornia. Yi-1/6 yenani leBordeaux. I**Napa Valley** inegama (labayili) langaphakathi okanye lasekhaya eliqinileyo, nenqwaba yoshishino ngqo nabathengi abazizityebi eCalifornia, abafuna ukusela iiwayini zodidi ezenziwe ngaphakathi eMelika. Ixabiso leediliya eNapa ngoku libaleka phakathi kwe-$7,800 kunye ne-$50,000 ngetoni nganye [2020], nto leyo izenza ezi diliya ezinye zezona diliya zixabisa kakhulu ehlabathini.

Washington



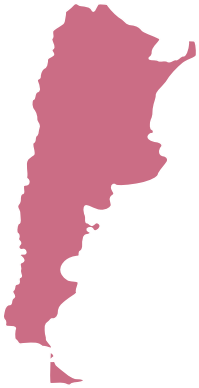
ICabernet Sauvignon ichuma kakuhle e**Washington** kwaye, enyanisweni, kungathiwa yidiliya eyaziwa ngayo iWashington. Yatyalwa okokuqala kwiminyaka yee-1940, iWashington ixovule iitoni ezingaphezulu kwe-64,000 ngo-2018. Eyona vengethe isebenzayo indala eOtis Vineyard, eYakima Valley, yaqala ngo-1956.

Khanada



Amachibi amakhulu eKhanada anceda ngokuthothisa amaqondo obushushu, nto leyo ivumela iCabernet Sauvignon ukuba ivuthwe e**British Columbia**.ICabernet Sauvignon iqhuba kakuhle kanye kumlambo i**Okanagan** eBritish Columbia kodwa ikhuliswa nase**Ontario**. ICabernet yaseKhanada, ngokwesiqhelo, ithengiswa phantsi kwegama yohlobo lwayo kwaye, ngamaxesha amaninzi, ixutywa neMerlot okanye neCabernet Franc. EKhanada, iCabernet Franc, idiliya engumzali, yeyona inempumelelo ngakumbi.

Argentina



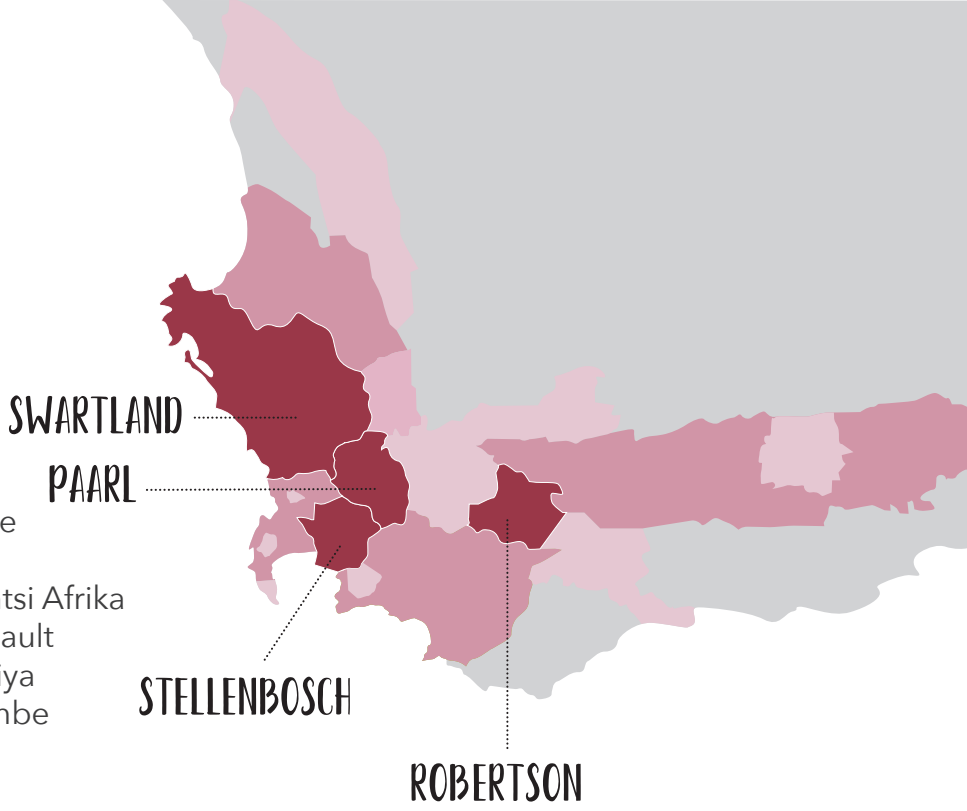
Nangona iMalbec iseyeyona diliya ikhuliswa kakhulu eArgentina, iCabernet Sauvignon yenza i-7.2% yayo yonke imidiliya etyaliweyo. ICabernet yaseArgentina inika ixabiso elikhulu lemali. Ngokwesiqhelo, imidiliya ikhuliswa kwii-altura eziphakamileyo, i-77% yeCabernet ifumaneka e**Mendoza**, phakathi kwe-700m kunye 950m ngaphezu komphakamo wolwandle. Iivengethe zase**Uco Valley** zityalwa phakathi kwe-1000m ukuya kwi-1500m ngaphezu komphakamo wolwandle. Kwaye i**Cafayate** e**Salta** ityalwa kwi-1750m emangazayo ngaphezu komphakamo wolwandle! Le diliya inempumelelo ngokwayo njengohlobo okanye ixutyiwe (nezinye).

Ostreliya



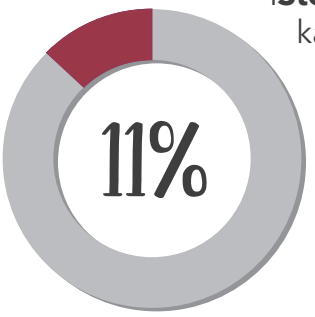
ICabernet Sauvignon inesiqalo esiphakathini seminyaka yee-1800 eOstreliya. Yaziwa ngokubanezinye zezona vengethe zindala ehlabathini, eziquka ezo zePenfolds' Block 42 e**Barossa**, ezatyalwa ngo-1885. Le diliya inempumelelo ngokwayo njengohlobo okanye njengediliya eqweqwedisayo kwimixube efana neCab Shiraz. I**Coonawarra** kunye ne**Margaret River** yeyona mimandla inempumelelo ngeCabernet.

Mzantsi Afrika



ICabernet Sauvignon lolona hlobo lwediliya ebomvu lutyalwe kakhulu eMzantsi Afrika. Ngoku isetyenziswa kwiiwayini ezintlobo-nye, kwakunye nakwimixube. Kodwa imixube eyayisaziwa kakhulu kudala eMzantsi Afrika ngokwesiqhelo yayixutywa neCinsault okanye iShiraz (kunye nezinye iidiliya ezingaziwa ngubani) ukuze kuthambe iithanini.

Ukongezwa kwePinotage, i-30% ubuncinane kunye ne-70% ubuninzi, kuyenza uMxube waseKapa (Cape Blend. Ngokokutsho kweSAWIS, ilawulwa yimigaqo yokhuphiswano, ayisosimbo sokwenza iwayini sibekelwe imithetho okanye sibhalisiweyo). Xa ixutywe neMerlot, neCabernet Franc, nePetit Verdot, okanye neMalbec, kuthiwa ngomxube wesimbo saseBordeaux.



I**Stellenbosch**, i**Paarl** kunye ne**Robertson** kulapho yenza kakuhle kakhulu khona eMzantsi Afrika. E**Swartland**, kancinci, nangona lukhona utyalo olubalulekileyo.

Yeyona diliya ityalwe kakhulu eMzantsi Afrika - yenza u-11% yazo zonke zibomvu izityalo zemidiliya.

Akukho siqiniseko ngoyena mhla, kodwa iCabernet mhlawumbi yafika eMzantsi Afrika kwiinkulungwane ezimbini ezidlulileyo. Oko yayisoyanyaniswa neewayini ezintlobo-nye zodidi ukususela ngeminyaka yee-1920.

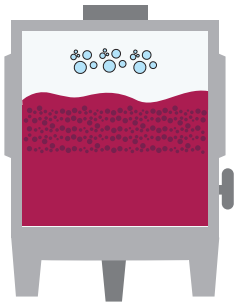
1920's



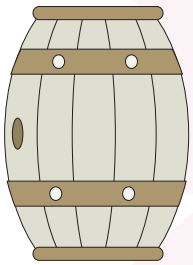
ICabernet Sauvignon yaseMzantsi Afrika inanaze kumda ophakathi kweHlabathi eliDala kunye neHlabathi eliTsha. Iziqhamo zivuthiwe kwaye zibusiqhamo ngaphandle kokuzama. Ummandla ngamnye unikezela owalo uhlobo (lwediliya) ngenxa yemihlaba kunye nemozulu. ICabernet eqhelekileyo yaseStellenbosch ibonisa iplam, iqunube lwasendle, iqunube elimnyama, ikhasisi (cassis), itshokolethi kunye nebhokisi yesiga (cigar) kum-oki omtsha ongenakungawuqapheli.

Ukwenziwa kwewayini

ICabernet Sauvignon ngumdiliya okhula ngamandla, ngoko ke kufanele uwuchebe kuba wenza ngcono kwizivuno ezisezantsi. Ngokunyanzela ivengethe ukuba ivelise iidiliya ezimbalwa, uyakwazi ukuvuna idiliya yodidi oluphezulu.



Ukuthambisa ngokunyakamisa kubalulekile kuba amaxolo adeki ngendalo, i-asidi aphezulu, kunye neethanini ezininzi zediliya kufuneka zitsalwe (okanye zithathwe). Eyona nto ibalulekileyo kwisimbo oza kusivelisa kukwazi ukuba iidiliya uza kuziyeka ixesha elingakanani kwinkqubo yokuthambisa ngokunyakamisa kwaye kweliphi iqondo lobushushu. Ngendalo, iwayini iza kuba mnyama ekuqaleni. Umbala nencasa ziza kutshintsha, kodwa oku kuxhomekeke kubude bexesha idiliya eyekwa ngalo kumaxolo ayo, kunye nokuphakama kwamaqondo obushushu ovubela kuwo, kwaye nokuba ukhetha ukucudulela okanye ukumpompela etankini.



Ungakwazi ukuvubela kwintsimbi ekhazimlayo okanye kwikonkile ukuze ufumane isimbo esihlaziyeke kunye nesibuqhamo ngakumbi. Kodwa, ekugqibeleni, um-oki omtsha uhambisana neCabernet Sauvignon. Le diliya iyamthanda um-oki omtsha waseFansi okanye eMelika. NjengeChardonnay, um-oki kunye nale diliya zinomtshato omangazayo. ICabernet yenye yeediliya ezimbalwa ezikwaziyo ukumelana nesixa esikhulu som-oki ixesha elide. Um-oki udibana nediliya kwaye uthambisa uburhabaxa bethanini.



Emva kweminyaka eyi-10, 20 okanye eyi-30 ebhotileni, um-oki kunye newayini zinxulumana (zidibana) kangangokuba enye iba yinxenye yenye.

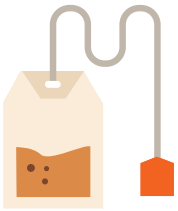
Ngenxa yeepholifinoli, ukunika umbala kwisiqhamo, ubumuncu kunye neethanini zendalo, kungcono ukuziyeka iiwayini zeCabernet zihlale ixesha elide kuba, ngesiqhelo, zidinga ixesha lokukhula ebhotileni. IiCabernet ezigqwesileyo zidinga iminyaka emihlanu ubuncinane ebhotileni phambi kokuba ziqale ukuqava.

Iinkcukaca yongcamlo

ICabernet Sauvignon iza kusoloko ineethanini ezininzi. Ziyafuneka ukuze ziyinike umqolo, imo, kunye nemvisiswano iwayini. Iithanini zikwayinceda iwayini ukuba ikhule kangangamashumi eminyaka.

Uza kuziqaphela iithanini njengophawu lokungabinaswekile nolushwabanisa umlomo, oluvakala kwiintsini zakho. Lumkela iithanini eziluhlaza, eziyawu-yawu, ezishwaqeleyo kunye nezikrakra – ezi azilunganga zonke. Kungcono ukhangele iithanini ezivuthiweyo. Xa usitya inyama, amakhowa, okanye ukutya okusindayo, iithanini ziza kunyibilika emlonyeni kwaye awuyi kuzazi nokuba zikhona. Musa ukuzoyika iithanini, endaweni yoko, qwalasela ulungelelwaniso lwazo.

ICabernet Sauvignon iza kusoloko ineethanini ezininzi, obumuncu obuninzi, igcwele ngokomzimba, kwaye, phantse lonke ixesha, iza kungabinaswekile. Utywala buza kuba yi-13,5% nangaphezulu. Khangela amavumba kunye neencasa ze-**blackcurrant**, ze**khasisi**, ze**plam**, kunye nee**tsheri ezimnyama**. Ziza kusoloko zikhupha iinowuthi zemifuno (ipepile eluhlaza), eziphuma kuninzi lweemethokhzoprayizini. Um-oki nawo uphuma njenge**vanila**, **iziqholo**, **imoka (mocha)**, **ibokisi yesiga (cigar)**, kunye **nomsi**.



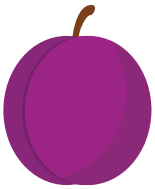
IITHANINI



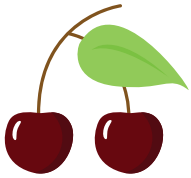
IIBLACKCURRANT



IKHASISI



IPLAMU



IITSHERI EZIMNYAMA



IMINTI



IPELEPELE ELUHLAZA



UMHLABA



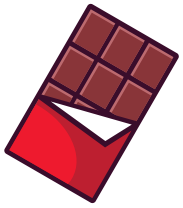
IVANILA



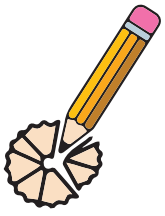
IICLOVE



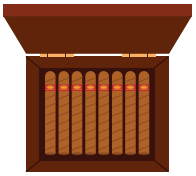
IZIQHOLO



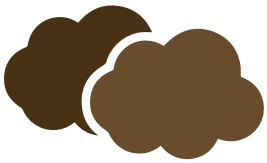
ITSHOKOLETHI



IMITSHEZO YEPENSILE UMSI



IBOKISI YESIGA (CIGAR)



UMSI

Uhambelwaniso lokutya

Ihlabathi lokutya sisibatyisi sakho xa usela iCabernet. Phofu ke, ukuba siyanyaniseka, izibatyisi azinokuhambelana kakuhle newayini!

ICabernet Sauvignon kunye nenyama ebomvu zifanelene. Iithanini eziphezulu kunye nobumuncu obuphakamileyo kwiCabernet zinceda ukwahlula iiprotini ezifumaneka kwinyama ebomvu. Kwaye inyama ebomvu ibonakala idambisa iithanini kwiwayini.

Yizame iCabernet yakho kunye nenyama yenkomo enesosi ye-peppercorn. I-peppercorn iza kuhambelana kakuhle nee-clove kunye nomsi wewayini. kunjalo nakwinyama eyosiweyo. Ngamanye amaxesha ufuna nje i-burger entle, eginyisa ingwiqi – lonto ayithethi ukuba awunokuyithoba ngebhotile yeCabernet esemgangathweni, enexabiso eliphinda-phindene kathathu kwele-burger.

Inyama yenkomo ephekwe ngamanzi, iimbambo, inyama yegusha enqunqiweyo okanye egcadiweyo zizidlo zosapho ezithandwa kakhulu ezihambelana kakuhle newayini. Kwaye xa uzipholele esituleni ubukele umabonwakude, ikhona into enokuba mnandi ukodlula umqwayito onetyuwa? Ndiyawuthanda umqwayito weqhude kuba iincasa zayo (zendawo yezilwana) zongeza uncasa-ninzi (okanye ukuntsokotha) ngakumbi.

Sisathetha ngendawo yezilwana njalo, kuyafuneka uzame inyama yenyamakazi, ingakumbi xa iphekwe ngewayini ebomvu. Inyama yenciniba efafazwe iwayini ebomvu, imifuno kunye namakhowa. Isosi entubululu, emnyama njengewayini ebomvu eyenziwe deki okanye isosi ye-peppercorn iza kusoloko ihambelana kakuhle neCabernet Sauvignon.

Ngaphandle kwenyama ebomvu, cinga nangoku okunye ukutya onokukhetha:

Amakhowa kunye nemifuno egcadiweyo, i-lasagna yemifuno okanye i-moussaka ziyakwazi ukumelana namandla eCabernet enkulu.

Malunga nesidlo setshizi, itshizi eziqinileyo njengeCheddar ziyamangaza.

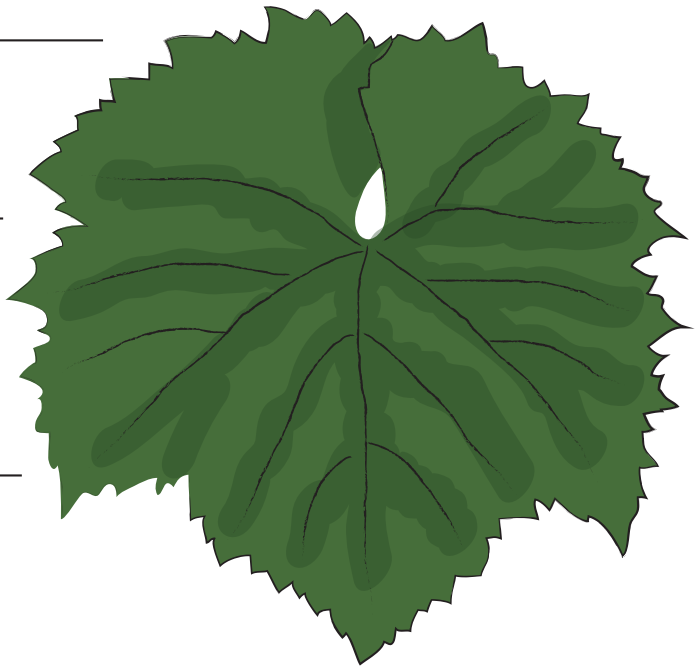
Isimuncumuncu sasemva kwesidlo? Itshokolethi! Kodwa lumka; mayibe yitshokolethi entsundu eyenziwe ngekoko ekrakra. Isosi yetshokolethi entsundu, ikeyiki yetshokolethi (torte), okanye nje isilebhu setshokolethi entsundu yodidi siza kuwenza umsebenzi. Ukuba lubisi lwetshokolethi eliswiti elithengiswayo…kuza kubangcono ukuba usela iwayini enyangiweyo.

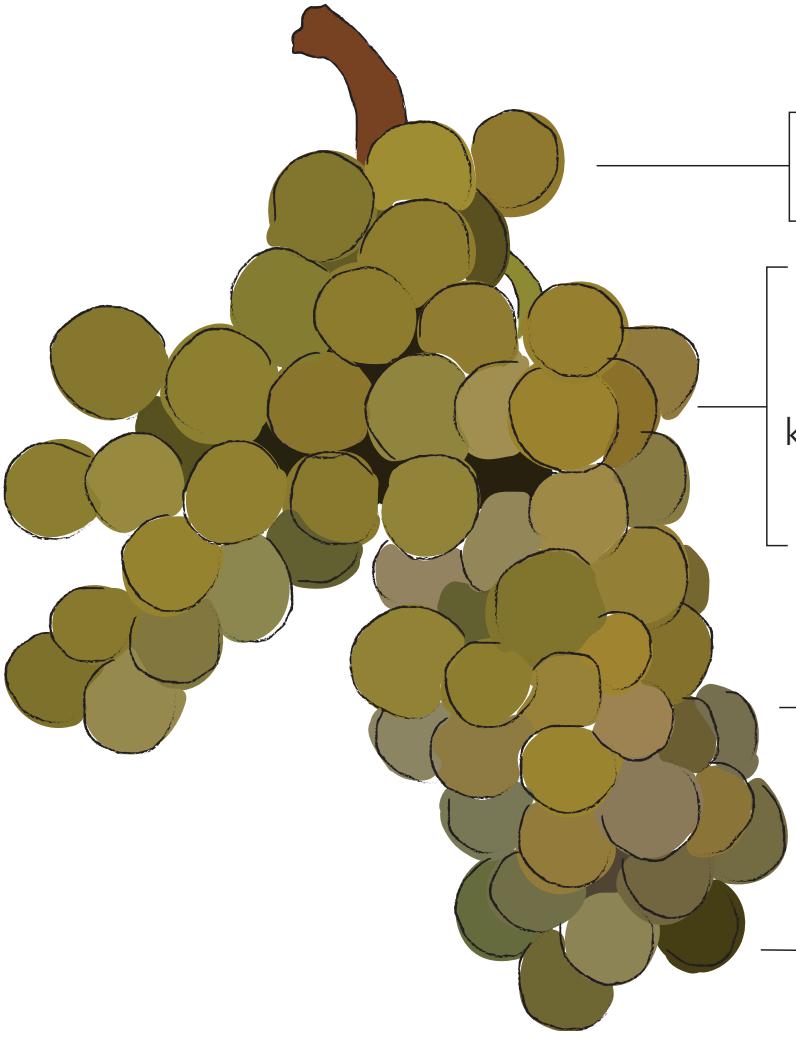
10. CHARDONNAY

Kulula ukuyikhulisa kwaye yomelele. Inexesha elide lokuvuthwa.

Iyaxolela kuzo zombini ivengethe kunye novimba wewayini, kodwa kunzima ukuba igqwese ngokwenyani.

Ikhula kwiintlobo zemozulu ezahlukahlekeneyo, kodwa idla ngokuphulukana nobumuncu ngokukhawuleza ukuba indawo ifudumele kakhulu.





Gouais Blanc x Pinot = Chardonnay

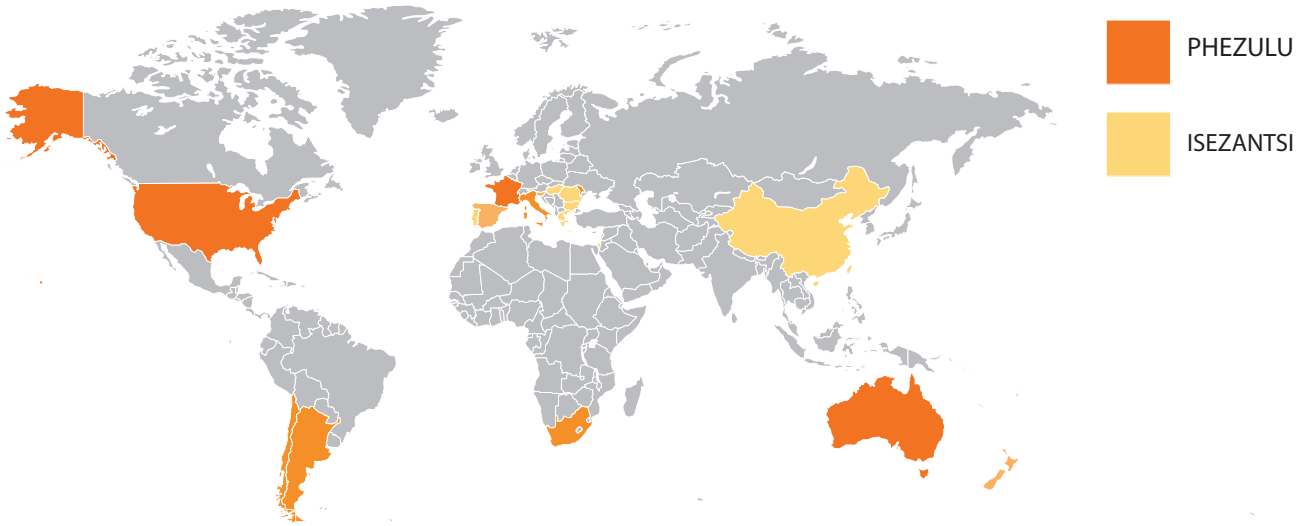
Yomelele kwaye iyakwazi ukumelana nezifo, kodwa inokutyekela (ithandwa) kwiqabaka lasentwasahlobo kuba idubula phambi kwexesha.

Iqhuba kakuhle kumhlaba wamatye ekalika, nakudongwe le-kimmeridgian, umzekelo, iChablis.

Amaqunube amancinane, angqukuva, atyheli ukuya kulubhelu (xa evuthiwe).

Chardonnay

IChardonnay yeyona diliya emhlophe ithandwayo ehlabathini, yodlulwa yi-Airén kuphela, isambuku sohlobo olukhuliswa eSpeyin. Ililovane lwediliya kwingevethe kwaye ikhuliswa lula naphi na, noxa ikhetha amatye ekalika ukogqitha yonke enye into.



kumntu oselula ofundele ulimo lwediliya okanye umenzi-wayini oselula osandula ukuphuma esikolweni, le diliya, ekwazi ukumelana nezifo kwaye engadingi kuhoywa kakhulu kwiivengethe, iza kubanika isivuno esamkelekileyo esizakwenza iwayini elungileyo.

Yenza iintlobo ezininzi ezahlukahlekeneyo zezimbo zewayini, ngendlela echazwa kakuhle njengelovane.

Izinto ezimbini ezenza umdla:

- Luhlobo lwediliya oluthathe ihlabathi lewayini emhlophe, ukusukela ekuzazini ngamagama eendawo ezisuka kuzo iwayini (umzekelo, iChablis okanye iCorton Charlemagne okanye iMeursault eBurgundy) ukuya kufikelela ekwazini iiwayini ngediliya.
- Yidiliya eyangenisa ihlabathi kwiHlabathi eliTsha ekupheleni kweminyaka yee-1970.

Ngaxesha-nye, kwakukho izikhalo (okanye izikhalazo) ngeChardonnay, kusetyenziswa isimfinyezo u-'ABC' ("anything but Chardonnay" ethetha ukuthi nantoni na engeyoChardonnay) ngamaxesha amaninzi ngabo ababengenanto intle yokuthetha ngeeChardonnay ezazinom-oki kakhulu, zicace kakhulu, ziswiti kakhulu, kunye neewayini ezityebileyo ezazithengwa kakhulu ezivenkileni.

UNINZI LOMDILIYA OLITYALIWEYO

Cabernet Sauvignon - 340,000 Iihektare

Merlot - 266,000 Iihektare

Tempranillo - 231,000 Iihektare

Airén - 218 000 Iihektare

Chardonnay - 211,000 Iihektare

Syrah - 190,000 Iihektare

Grenache Noir - 163,000 Iihektare

Sauvignon Blanc - 121,000 Iihektare

Pinot Noir - 115,000 Iihektare

Trebbiano / Ugni Blanc - 111,005 Iihektare

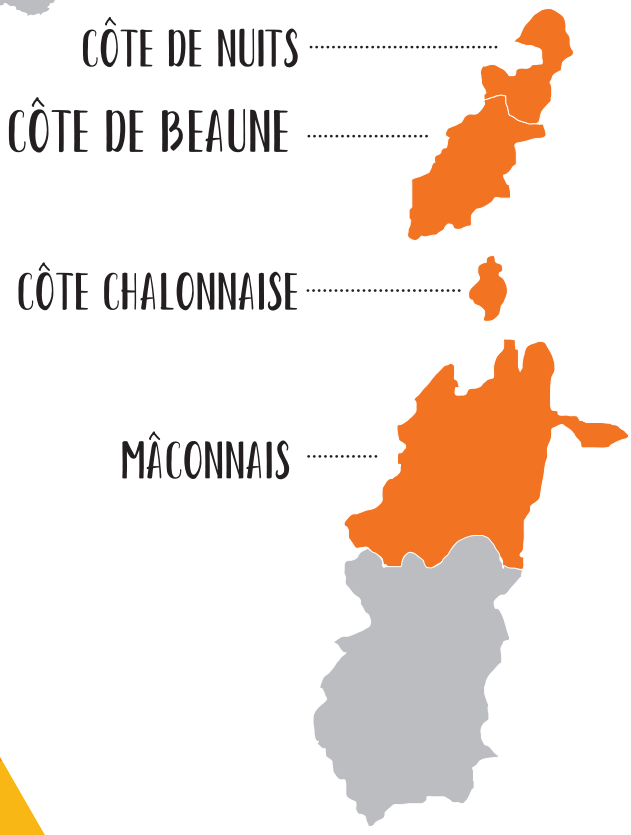
Burgundy

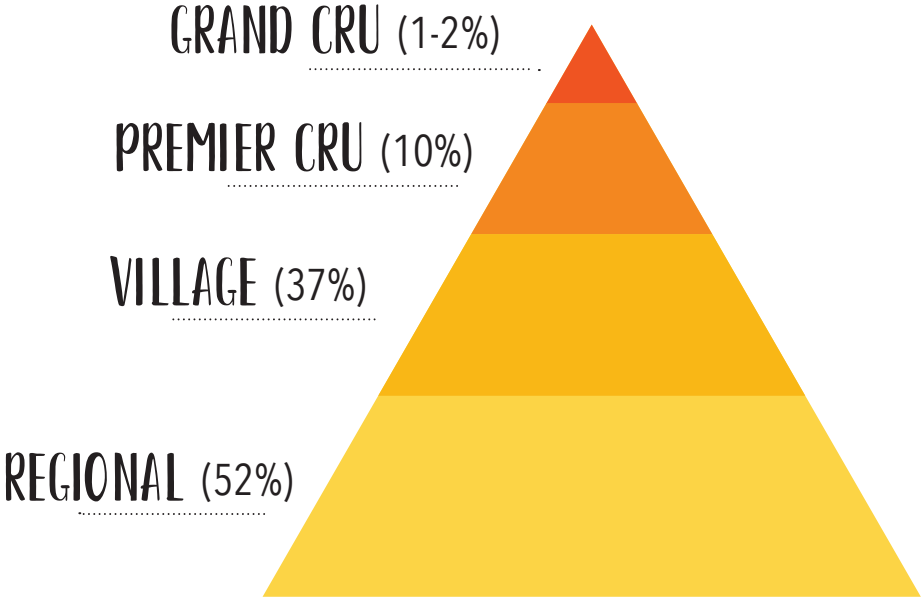




Ikhaya leChardonnay yi**Burgundy** ekumbindi-mpuma weFransi.

IBurgundy intsokothile, ineelali ezincinane apho i-150 hektare yeziza zomhlaba zahlulahlulelwa iiwayini zeGrand Cru (1 - 2 % yemveliso. 'Grand Cru' ligama lesiFrentshi elithetha 'ukhulo olukhulu'), zePremier Cru (10%. 'Premier Cru' ligama lesiFrentshi elithetha 'ukhuliso lokuqala'), kunye nezeCommune (ekuhlaleni) okanye zeVillage (elalini) (37%). Eziseleyo ziphantsi kohlelo lommandla waseBourgogne AC.





Okubalulekileyo kukuba xa uphumelela kwi-lottery okanye une-IPO, imali yakho yisebenzise kwiChardonnay Grand Cru.

I-Chablis, engentla eBurgundy, yenza olona hlobo luyawu-yawu lweChardonnay eneempawu zentsimbi, zetyuwa , kunye nezeqokobhe lwesibatyisi ezingenakuphindwa naphi na ehlabathini. Ngowona mmandla usemantla kweBurgundy, okufutshane e**Shampeyini** apho iChardonnay ikwakhuliselwa iiwayini ezinamaqamza. Zihlutshwa liqabaka lentwasahlobo, kwaye izivuno ziyohluka.

IChablis ineewayini zomgangatho weGrand Cru, nePremier Cru, kunye neVillage.

Umlingo weChablis ukwidongwe leKimmeridgian elenziwe ngamaqokobhe esibatyisi aziifosili kwimihlaba. Isimbo esidala, esithandwayo seChablis, xa senziwe kakuhle kakhulu, ingafaniswa kakuhle nokuya kumfula osentabeni apho uza kuchola igqalutye lomlambo uze ulifake emlonyeni. Ubukho kwegqalutye, belitye, ukungabinaswekile kunye nobuyawu-yawu kuhlaziya ngokwenene kangangokuba kukwenza ufune ukusela enye iglasi.

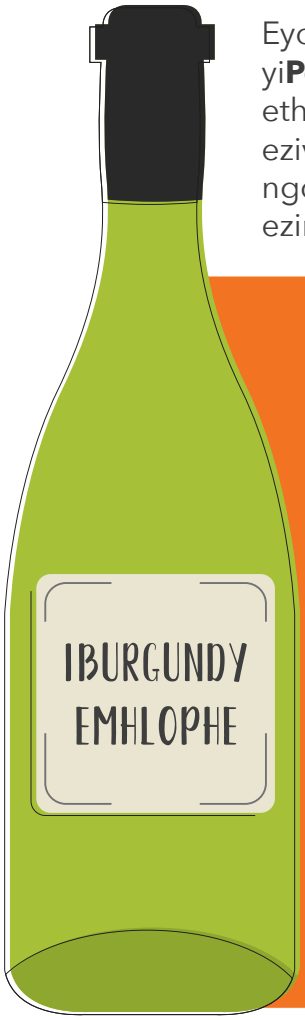
Yeyona nto isondeleyo emanzini, kodwa yona inencasa! Ezona zaziwayo, zinamandla, zinokuhenda, ziphambanisayo-zibe-zingqiba-nemali iiwayini ziphuma kwiilali ezintathu ezidumileyo e**Côte de Beaune**: i**Meursault**, i**Puligny-Montrachet** kunye ne**Chassagne-Montrachet**, kunye neeGrand Cru zazo ezisixhenxe.

Ezi wayini zibalaseleyo, zinom-oki zeGrand Cru ziyakwazi ukumombatha um-oki ngendlela enika iiwayini ukutyeba. Kodwa um-oki akahlali ngaphezulu kwiwayini. Endaweni yoko, um-oki kunye newayini zihambelana kukahle njengesonka esihlohliweyo (sendwitshi).

Kwelona qondo lazo lokubalasela, ezi wayini zinom-oki zilunga iminyaka eli-10 ukuya kwengama-20. UCassidy uzichaza njengokubanomfanekiso-ngqondweni weyona ntwana yetshokolethi okanye yebhotolo etshisiweyo enobutyebi kunye nenobukhulu ngaphandle kokubanzima. Zingumlingo ezi wayini, kodwa zidura ngokungathethekiyo.

Emazantsi ngakumbi, une**Mâconnais** kunye ne**Côte Chalonnaise**. Le yimizekelo yeeChardonnay ezithengiswayo ezimnandi ngaphandle kokubaxwa okanye ubutropiki. Aziduri kangako futhi.

ICôte Chalonnaise izityala iivengethe zayo kumphakamo ophezulu ngakumbi, nto leyo ibangela kuvunwe kade kwaye isivuno singathembeki kangako. Azikho iiGrand Cru eCôte Chalonnaise.



Eyona mimandla yewayini (ii-apheleyishini) ibalulekileyo eMâconnais yi**Pouilly-Fuissé** kunye ne**Macon**. IMâconnais yeyona isezantsi, into ethetha ukuba inemozulu efudumele ngakumbi kwaye ineziqhamo ezivuthwe ngakumbi. IPouilly-Fuissé ivelisa iiwayini ezigcweleyo ngokomzimba, ezineziqhamo zetropiki. IMacon yaziwa ngeewayini ezinethamo elikhulu kwaye ezingenam-oki ngamaxabiso alungileyo.

IChablis yenza ezona ntlobo ziyawu-yawu zeChardonnay, ezibuntsimbi kunye nezivakala zinetyuwa. Khangela ikalika kunye neqokobhe lwesibatyisi kwezi wayini zingenam-oki.

ICôte de Beaune ngumanqanqa waseBurgundy. Cinga ngeyona ntwana imnandi yetshokolethi, yamankowane, yevanila, yama-apile atyheli avuthiweyo kunye neziqhamo zetropiki...inokutyeba kunye nobukhulu ngaphandle kokubanzima.

Iiwayini zeMâconnais zilula ngakumbi, azinam-oki ngokwesiqhelo. Zineenowuthi zeziqhamo ezivuthiweyo, zobuntyatyambo kwaye, ngamanye amaxesha, ezamandongomane xa ifakiwe kum-oki.

Melika



ICalifornia izisebenzisa zonke iindlela zokwenza iwayini (imula, MLK, um-oki) kwaye, ngokwesiqhelo, zidla ngokuba zizimbo izivuthwe kunye nezinobunzima ngakumbi. Ngokwembali, ezona Chardonnay zinamandla, zityebileyo, zigcweleyo ngokomzimba zeHlabathi eliTsha zisuka eCalifornia. Nangona kunjalo, kuyatshintsha oku njengoko ihlabathi lisuka kwiiwayini ezibubhotolo, liwelela kwiiwayni ezenziwe ngom-oki omncinane kunye nezingenaye tu um-oki. I**Oregon** nemozulu efanayo neyaseBurgundy, enamaqondo obushushu apholileyo alingana neziqhamo ezingavuthwanga ncam. Benza isimbo seChardonnay esenza imincili, seHlabathi eliTsha, esifana nezo zifunyanwa eMzantsi Afrika. I**Washington** yenza iiwayini ngesimbo esiphakathi kwesaseCalifornia kunye nesaseOregon.

Ostreliya



IChardonnay yafika eOstreliya ngeminyaka yee-1920. I**Margaret River,** ngemozulu yayo efudumumelyo yolwandle, yenza isimbo esahlukileyo esikhupha iincasa zothuli, ishebhethi yelemoni, ipere elisikiweyo, ipere elomisiweyo kunye namakhiwane. I**Adelaide Hills** inemozulu epholileyo eyenza iiwayini ezinobumuncu obufanelekileyo; iiwayini ezinomfaneleko, eziphuculiweyo, ezinezambiwa, kunye nezibanda ngakumbi. Iiwayini zodidi olulungileyo ziyafumaneka nase**Yarra Valley** kunye nase**Mornington Peninsula**. I**Tasmania** inemozulu yolwandle kwaye, njengenye yeyona mimandla ipholileyo eOstreliya, ibandakanya iiwayini ezinobumuncu obuphezulu.

New Zealand



Okubangela umdla kukuba iChardonnay yayiyeyona diliya ityalwe kakhulu eNew Zealand ukusuka ngo-1990 ukuya kuthi gaa ngo-2002, yodlulwa yiSauvignon Blanc ngelaxesha. Ikhuliswa e**Gisborne** kunye ne**Marlborough**.

Argentina



IChardonnay yafika kumazwe aseMelika kwinkulungwane ye-17. EArgentina, yeyesibini, emva kweTorrontés, kwezona diliya zimhlophe zityalwe kakhulu. Iivengethe ezikwi-altura ephakamileyo zase**Uco Valley** zenza iiwayini zeChardonnay ezingumxube owahlukileyo weHlabathi eliDala kunye neHlabathi eliTsha.

Chile



IChardonnay iyiqhele kakuhle imozulu epholileyo yemimandla yaseChile efana ne**Casablanca,** i**San Antonio**, kunye ne**Aconcagua**. IiChardonnay zaseChile zineempawu ezicacileyo zepere kunye nevatala. IChardonnay yase**Limarí** inevumba kunye nencasa eyahlukileyo yesambiwa ngenxa yobuninzi bekhalsiyam kwimihlamba yommandla kwakunye neempepho zolwandlekazi.

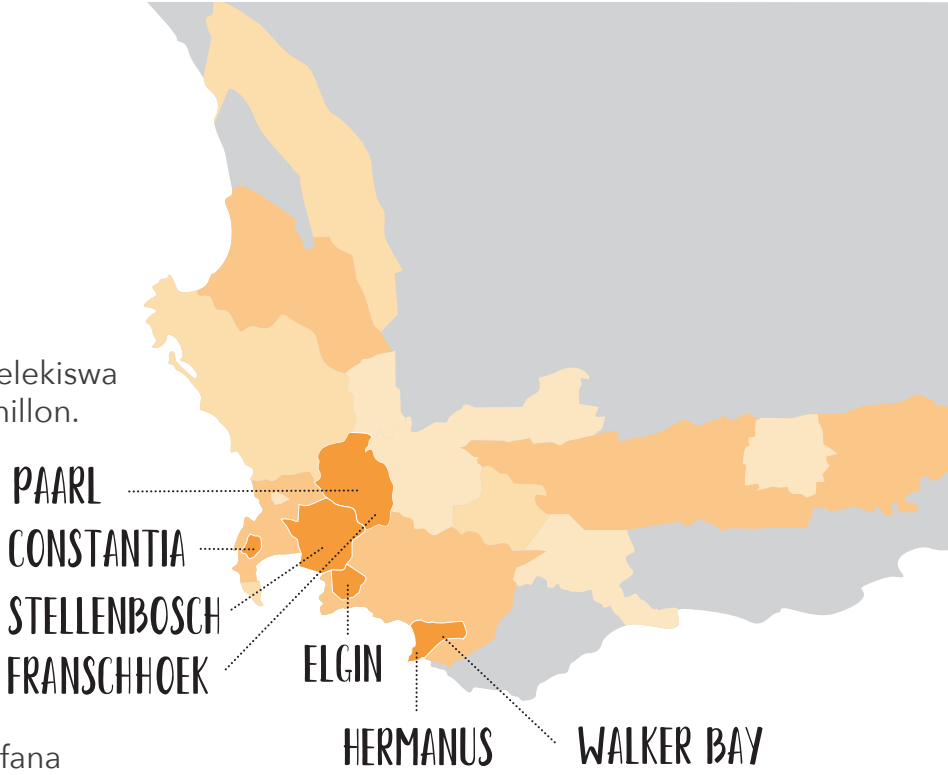
Itali



Ixesha elide, iChardonnay yayiphazanyiswa nePinot Blanc eItali. Ezi diliya zimbini zityalwa ndawonye kwaye ziyaxutywa kwiiwayini ngamaxesha amaninzi. IChardonnay yeyesine kwezona diliya zimhlophe zityalwe kakhulu eItali (2015). Izityalo ezininzi zeChardonnay zufumaneka kwimimandla esemantla eItali.. I**Friuli,** ekumntla-mpuma weItali, yenza iChardonnay ebalaseleyo, edla ngokuxutywa nePinot Blanc. Le diliya yanikwa olwayo uhlelo lweDOC (*Denominazione di origine controllata*) e**Alto Adige**, emantla eItali, ngo-1984.

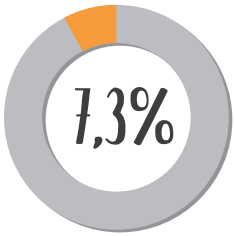
Mzantsi Afrika

IChardonnay ngumafika-izolo xa ithelekiswa neChenin, Colombard kunye neSemillon.



Kwiindawo zaseRobertson, ePaarl, kunye naseStellenbosch, nganye, kutyalwe kwiihektare ezingaphezulu kwe-1,000. Inqwaba yoku kuya kwiiwayini ezimhlophe ezithengiswayo kwakunye nakwimarike yococo-lwelo. Malunga nodidi, imimandla efana ne**Walker Bay**, i**Hemel-en-Aarde Valley**, i**Elgin**, kunye ne**Constantia** ivelisa iiwayini ezikumgangatho wehlabathi. Iinduli kunye nemihlaba ephakamileyo epholiswe yi-altura kunye neempepho zolwandle zivumela indawo ezifana ne**Stellenbosch**, i**Paarl**, kunye ne**Franschhoek** ukuba nazo zivelise iiwayini zodidi.

Ukuba ubugqunywe amehlo, kwathiwa thelekisa iiChardonnay ezinom-oki zaseMzantsi Afrika ziyafana nezinye zezona zibalaseleyo ehlabathini kodwa ngexabiso eliphantsi. UMzantsi Afrika wenza iChardonnay enom-oki ebalaseleyo!



Kwi-7,3% yazo zonke izityalo zediliya, iChardonnay yeyesine kwezona diliya zimhlophe zityalwe kakhulu emva kweChenin Blanc, iColombard kunye neSauvignon Blanc.

Inxunguphaliswe yiteyiphu ebomvu ngeminyaka yee-70 kunye nee-80, imidiliya yokuqala 'yayinyebeleziswa (ngokungekho-mthethweni) kwiisutikheyisi' kodwa kwaphela kucaca ukuba yiAuxerrois Blanc. UDanie de Wet, weDe Wetshof Estate, wayengomnye woovulindlela bale diliya.

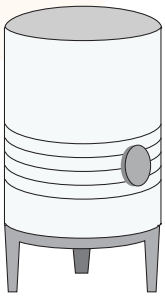




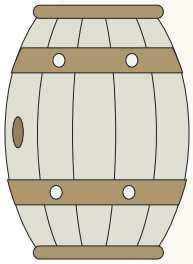
IiChardonnay zaseMzantsi Afrika zahlukene ngezimbo ngokweendlela ezisetyenziswe kwinkqubo yokwenziwa kwewayini. Ukusukela kwizimbo ezingenam-oki, ezinciphileyo, ezibusiqhamo, ezibonisa ubuntyatyambo, i-apile eliluhlaza, isitrasi kunye nepere, ukuya kwiziqhamo ezivuthwe ngakumbi ezifana nama-apile atyheli, ipayinapile kunye nemengo.

Imizekelo entubululu, etyebileyo, enom-oki inika iziqhamo zetropiki, ibhathaskotshi, ivanila, itshizi yelemoni, ii-clove ze-apile ezibhakiweyo kunye nekhokhonathi.

Ukwenziwa kwewayini

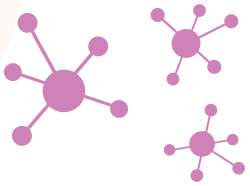


Malunga nokwenziwa kwewayini, ungayenza njengeSauvignon Blanc yentsimbi ekhazimlayo – vuna iidiliya ngexesha ocinga ukuba lilungile, uzifake kwitanki lentsimbi, uza kufumana iwayini ethengiswayo elula,



ephakathi (ngesimo) kunye nengenam-oki.
Apho yenza umdla, kunye nalapho isigqibo kufuneka senziwe malunga nokwenziwa kwewayini, kulapho ivutyelwa khona – ifatyi vs intsimbi vs um-oki omdala, ukukhulisa kum-oki, oluphi uhlobo lom-oki. IChardonnay emnandi ngokwenene ingathatha i-30% ukuya kwi-50%, kanti ngamanye amaxesha ingathatha ne-100% yom-oki omtsha.

Iqhuba kakuhle kakhulu nom-oki waseFransi (hayi ncam nowaseMelika). Into ebalulekileyo kukuyenza isebenze koyena mgangatho uphezulu – apho um-oki kunye newayini zidibana de ungakwazi ukuzahlula. Kunzima ukwenza kakuhle oku.



Uvundiso lobumuncu be-apile nobobisi – ukuthanjiswa kwemaliki asidi oyifumana kwiintlobo zama-apile ezine-asidi ephezulu ukuze ibe yi-asidi ye-lakthikhi – kungazenzekela okanye kwenziwe (okanye kuncediswe) ngumenzi-wayini. Xa izenzekela, iza nophawu ekuthiwa yidayasithayili, elithetha ukuba iwayini inuka iyogathi.

Masingayilibali imula (iiseli ezifileyo zegwele ezikhusela kunye nezondla iwayini, nto leyo inika uvakalo olukhulu kumbindi wenkalakahla)

Ibonisa iterroir yayo – yidiliya efaka izithambiso zokuzihombisa kakuhle kakhulu. Um-oki 'sisithambiso sokuzihombisa' kwiwayini. Njengesithambiso sokuzihombisa emntwini, um-oki angafakwa kakubi okanye kakuhle.
IChardonnay isifaka isithambiso sokuzihombisa ngcono kunazo zonke ezinye iintlobo. IChardonnay lihashe lokusebenza kwivengethe – ayiyidingi imveliso ephantsi ukuze ukhule kakuhle.

Ukuba konke oku kwenziwe kakubi, ufumana iiwayini ezicacileyo ezibuvanila, ezithambileyo, ezibusuphu, kunye nezibukhokhonathi eyomileyo. Ukuba yenziwe kakuhle, ukufaka ivumba elimnandi kwifatyi kufana nenyama yenkomo emnandi kakhulu eyinika uncedo olongezelelekileyo ngaphandle kokuvakala kom-oki ngokucace gca. Into ebalulekileyo ngokwenza iChardonnay bubudlelwane nom-oki kunye nemula. Imichako ekrwada iza kusoloko ibalulekile, kodwa isandla somenzi-wayini weChardonnay sibaluleke kakhulu, ngaphezu kwesandla somenzi-wayini kwezinye iintlobo.

Iinkcukaca yongcamlo

IChardonnay ingenza ishampeyini yodidi oluphezulu engaphelelwa lixesha, ebusambiwa blanc de blanc (emhlophe kwemhlophe), enetshova, ene-asidi ephezulu, kunye nesisivula-mqala sesiqhelo. Ingayenza kunye neChablis eyawu-yawu yeqokobhe lwesibatyisi, engowona mmandla usemantla apho iChardonnay ikhula khona. Ingohluka ukusukela kwisimbo esibuntsimbi, busambiwa ukuya kwiwayini egcweleyo ngokomzimba, etyebileyo, ebutropiki, eyolisayo, enzulu, enamandla, eyenza umdla kunye nenencasa, esuka kumvelisi ogqwesileyo waseBurgundy, eOstreliya okanye eMzantsi Afrika. Ingayiwayini apho um-oki uyinxenye yentlolo-fuzo (DNA) yayo. Ingasebenza nakwiwayini yesivuno sasemva kwexesha, echatshazelwe ngumngundo.

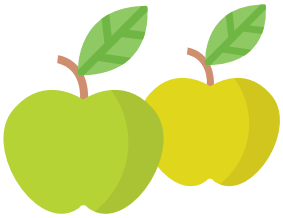
Malunga nencasa, inovakalo olubanzi kwinkalakahla – ukuba ucinga ngeSauvignon Blanc ingumgca ongqale ngqo, iChardonnay yiwayini enolwakhiwo ngakumbi. Inokutyeba ngakumbi. Idla ngokubanotywala obuninzi. Ungayisela ku-12.5%, kodwa ngokwesiqhelo, idla ngokubangcono phakathi kwe-13% kunye ne-13.5%.

Ayinavumba kakhulu xa iyodwa – ayinavumba ukufika kwiSauvignon Blanc okanye iViognier. IChardonnay, ngokwesiqhelo, ibaphakathi okanye igcwale ngokomzimba kwaye
Ifumaneka kwiintlobo zezimbo. Ukusukela kwiiwayini zeChablis **ezibutshoko**, **ezinciphileyo**, **ezibusambiwa**, **ezinetyuwa**, iinowuthi eziphantse zabutyuwa kuhlobo lwama-apile namapere. Ukuya kuthi gaa kwiimpawu **zetropiki**, **zepayinapile enkonkxiweyo**, **zepiña colada**, **zepesika**, **zevatala**, zekhokhonathi kunye nelekese yetofi, eziqaqambileyo, ezibanzi ngolwakhiwo kunye nezenza iiwayini ezinamagxa agabalala.

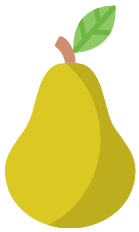
Isenokungabinazo iimpawu eziyahlulayo kwaye ingabinancasa kumgangatho wentengiso. Ichardonnay egqwesileyo ifanele ukuhlala iminyaka eli-10 ukuya kwengama-20.



ITSHOKWE



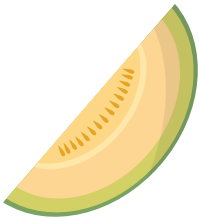
IAPILE



IPERE



LAMONI



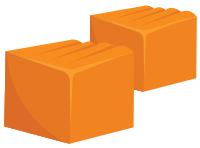
UMXOXOZI



IPAYINAPILE



IKHOKHONATHI



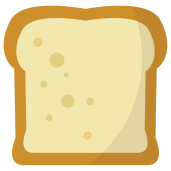
ITOFFI



IALMONDS
IHAZELNUTS



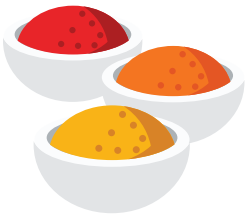
IBHOTOLO



ITHOWUTSI



IVANILA



IZIQHOLO

Uhambelwaniso lokutya

Iiwayini eziselula, ezingenam-oki, ezisuka kwiimozulu ezipholileyo zihambelana kakuhle kakhulu nentlanzi. IChablis ihambelana kakuhle nezibatyisi. Iiwayini ezishinyeneyo zingahambelana nentlanzi ekrwada njengesushi okanye i-ceviche. Zonke iinqonci, intlanzi ebilisiweyo okanye eyosiweyo, inkukhu, ipasta, imifuno yasentwasahlobo kunye neesuphu zemifuno ezintubululu zimnandi kakhulu newayini ekhaphukhaphu.

Iiwayini ezibusiqhamo, ezingenam-oki okanye ezinom-oki omncinane zihambelana ngcono nokutya okuphekiweyo okunefutha. Izidlo ezinjengepayi yentlanzi, ikeyiki yentlanzi, isalmoni eyosiweyo, inkukhu okanye inyama yehagu. Ipasta kwisosi entubululu okanye kwikheri ephakathi kobushushu nokubanda luhambelwano olulungileyo. Iisaladi ezinepesika, imengo kunye namandongomane kamacadamia zilukhetho oluhlaziyekileyo lwe-vegan.

Iiwayini ezigcweleyo ngokomzimba ezikhuliswe kum-oki ziyakwazi ukumelana nezidlo ezityebileyo njengamaqanda kaBenedict okanye inyama yenkomo. Iipepile ezibomvu, umbona, ibhathanathi kunye nethanga zimnandi neChardonnay egcweleyo ngokomzimba.

Iiwayini zeChardonnay ezikhule zagqiba, ezivutyelwe kwifatyi zihambelana kakuhle nokutya okufana neembaza ezosiweyo, ezojiweyo okanye ezigcadiweyo. Inyama yenkukhu egcadiweyo, amakhowa asendle, kunye namankowane (okanye ukudityaniswa kwazo zontathu) zihambelana kakuhle newayini enkulu. Izidlo ezine-hazelnut zingahambelana kakuhle neenowuthi ezinom-oki kwiwayini.

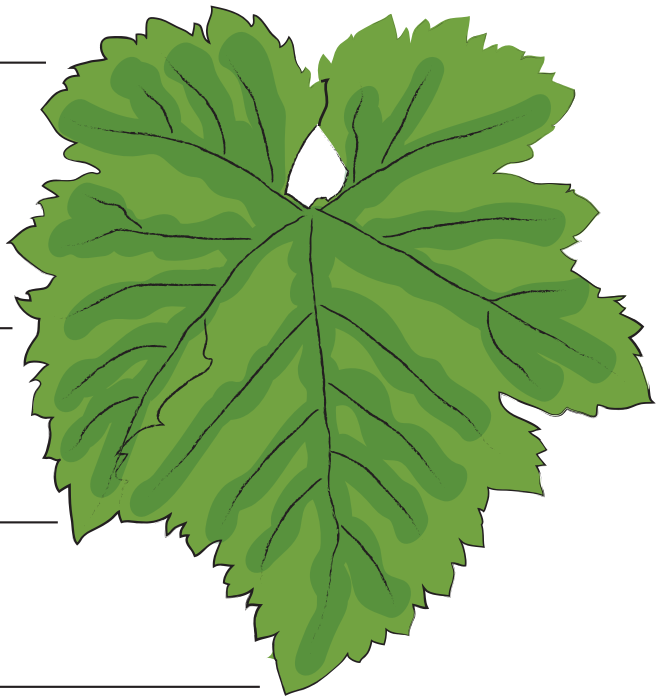
11. SYRAH / SHIRAZ

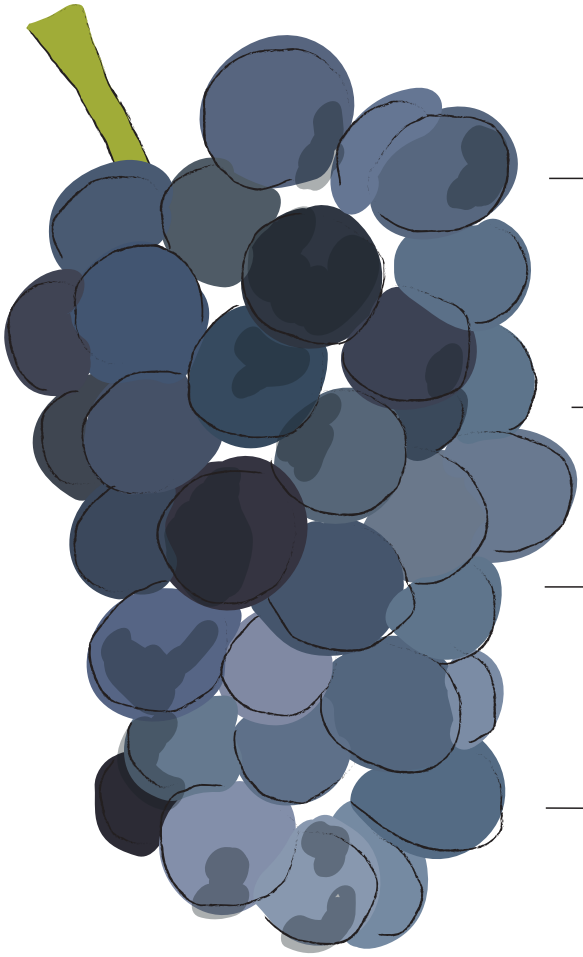
Iintsomi ngentsusa yayo ziquka: uMbindi Mpuma (Shiraz & Persia), Ukungeniswa kwamaRoma eGaul, eSyracuse (Sicily), kunye naseSyrah Island, eGrisi.

Udlamko lokukhula olufanelekileyo, imveliso ephakathi, ukudubula emva kwexesha kunye nokuvuthwa esiphakathini sexesha lonyaka.

Iphulukana nevumba kunye nobumuncu xa kunyuka imveliso

Amagqabi amakhulu aluhlaza (anganiki mdla), anamadlebe amathathu ukuya kwamahlanu.





Amaqunube amancinane ambhoxo kwaye aluhlaza-mnyama ngombala, adla ngokuntshwenya xa evuthiwe.

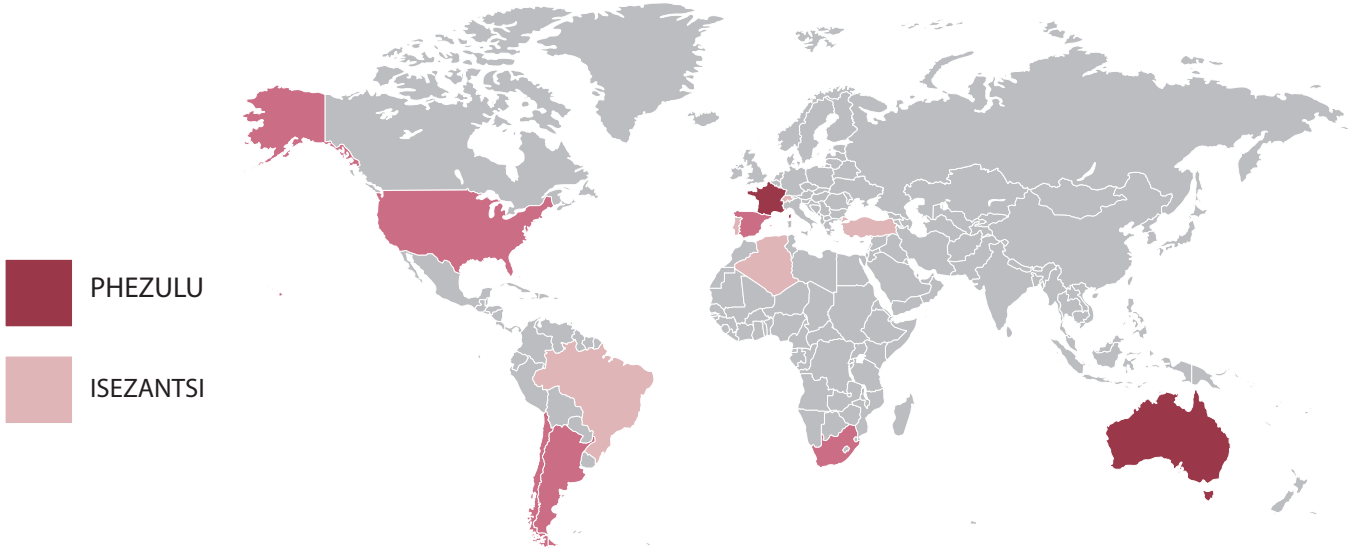
Iyamelana nezifo.

Yenza kakuhle kukhuliso em-okini xa iidiliya zivuthwe kakhulu.

Amaxolo anciphileyo kodwa omeleleyo kunye nokutya kweziqhamo okunamanzi.

Syrah / Shiraz

Eli gama iSyrah libhekisa kwizimbo zewayini eziqhelekileyo zaseRhone neziqhamo zazo ezingavakali kakhulu. Le wayini ibizwa “Shiraz” namhlanje kwiHlabathi eliTsha. Eli gama lithi “Shiraz” kucingwa ukuba intsusa yalo isePersia, apho kukho ilali ebizwaShiraz, nto leyo ilenza igama elidala nangona lisoyanyaniswa neHlabathi eliTsha. IShiraz idla ngokubhekisa kwisimbo esinamandla, esityebileyo, esingayiwayo, esinamaqunube avuthwe ngakumbi, utywala obuninzi, kunye neziqhamo ezivakala ngakumbi. Ukwahluka (kwayo) akusanyanzelekanga ukuba kubeluncedo. Kwakukho ixesha iShiraz eyiyisoloko inkulu kwaye iingqindilili, kodwa ngoku ziyinqwaba iiShiraz ezilula kakhulu.



IShiraz yeyesine kwezona diliya zibomvu zityalwe kakhulu ehlabathini. Le diliya iyakwazi ukuqhelana noluhlu lweemozulu ezahlukeneyo kwaye ingaqhuba kakuhle kakhulu kwimozulu eshushu yaseBarossa Valley eOstreliya (iiwayini ezivuthiweyo, ezinencasa epheleleyo), kwakunye nakwephole ngakumbi yaseNorthern Rhône (ezinciphileyo, ezibuntyatyambo, ezinomfaneleko ngakumbi). Yenziwa ngoluhlu olwahlukeneyo lwezimbo, ukusukela kweziphakathi ukuya kwezigcweleyo ngokomzimba.

Xa ithelekiswa neCabernet Sauvignon, iSyrah ayifani ngethanini kunye nangobumuncu neCabernet. Ayigcwelanga (ngokomzimba) okanye ayixinenanga njengeCabernet. IRotundone ngumchiza onuka njengepepile – ifunyanwa kwii-oli zepepile emnyama, irosemary, ibasil, kwaye ihambisana neSyrah/Shiraz.

Iinowuthi ezibalulekileyo kwiSyrah/Shiraz yipepile, iziqhamo ezimnyama, izimuncumuncu (ezibunyama, ezinefutha lebheyikhoni) kunye netshokolethi entsundu (kwizimbo zaseBarossa).

UNINZI LOMDILIYA OLITYALIWEYO

Cabernet Sauvignon - 340,000 Iihektare

Merlot - 266,000 Iihektare

Tempranillo - 231,000 Iihektare

Airén - 218 000 Iihektare

Chardonnay - 211,000 Iihektare

Syrah - 190,000 Iihektare

Grenache Noir - 163,000 Iihektare

Sauvignon Blanc - 121,000 Iihektare

Pinot Noir - 115,000 Iihektare

Trebbiano / Ugni Blanc - 111,005 Iihektare

Rhône



Ikhaya leSyrah yi**Northern Rhône**, emalunga neeyure ezintathu xa uhamba ngemoto usuka eBurgundy. INorthern Rhône ayifudumelanga njengasemazantsi eFransi.

Côte Rotie ingafunyanwa emantla, inemihlaba engamatye enyengane ubukhulu becala. Ziiwayini ezibomvu kuphela eziveliswa apha, kwaye ezi wayini ziyaqholwa kwaye zichubekile.

Ngezantsi nje yi**Condrieu**, ummandla wewayini owenza iiwayini ezimhlophe qha ngediliya yeViognier.

ICôte Rotie, kunye ne**Hermitage**, likhaya leSyrah. Induli yaseHermitage, esezantsi kakhulu kunye nejongene neRhône River, inezona wayini zinamandla ngenxa yemihlaba yekristale.

I**Cornas** kunye ne**Saint-Joseph** yimimandla emibini yewayini eyenza imizekelo emihle yeSyrah nayo. Iiwayini zase**Côtes du Rhône** zidla ngokuba yiGrenache ixesha elininzi kodwa ikhona neSyrah.

ISyrah yaseNorthern Rhône inako ukuzibamba kakhulu ngeziqhamo ezimnyama, iivayolethi, ipepile emnyama, itapenade yomnquma, ibhosisi (uphawu lwemifuno yasendle). Zinokuchubeka okuthandekayo kunye nomfaneko wokwenyani. Ngokuya zikhula, ziya zibanesiqholo sofele oludala, olunxityiweyo. Zisesona simbo seSyrah sinomfaneleko.



Iivengethe zaseNorthern Rhône zityalwe ecaleni kwamathambeka aneminqantsa kunye namxinwa eRhône River. Iivengethe ezigqwesileyo zijonge ngezantsi ukuze zifumane ilitha lelanga kakuhle.

Ukutyala iivengethe ecaleni kweentlambo kuzikhusela kwiMistral, umoya ongqwabalala kunye nobandayo onokuzonakalisa iivengethe. Iivengethe zityalwe kwipali zokuxhasa ezizimele zodwa, ngamanye amaxesha kwizakhiwo zetipi (teepee), ukuze zikhuseleke kulo moya.

ISyrah yaseNorthern Rhône, ngokufanelekileyo, umbala wayo unzulu kwaye ineethanini eziphakathi. Iiwayini zinika iinowuthi zeziqhamo ezimnyama, itapenade yomnquma, kunye neziqholo ezifana nepepile emnyama. Ibhosisi (okanye imifuno yeMeditera eFransi) inika iiwayini uphawu lwemifuno yasendle. Kukho ukuchubeka okuthandekayo kwezi wayini, okuhambelana nemfaneleko yokwenyani. Njengokuba zikhula, ziba neziqholo ngakumbi kwaye uye uve iinowuthi zofele oselunxityiwe kakhulu. Ezi zezona zimbo zeSyrah zinomfaneleko.

I**Chateauneuf-du-Pape** e**Southern Rhône** idumile ngokuvumela kangangeediliya ezilishumi elinesithathu ubuninzi ukuba zixutywe kwiiwayini zayo. Ezinye zezi diliya zinokungavakali okuvunyelwayo (okanye okwamkelekileyo) kodwa okungabalwayo kolu luhlu lweediliya ezilishumi elinesithathu. Ezi diliya zezi:



ISyrah yongeza umbala kunye neethanini kule mixube.

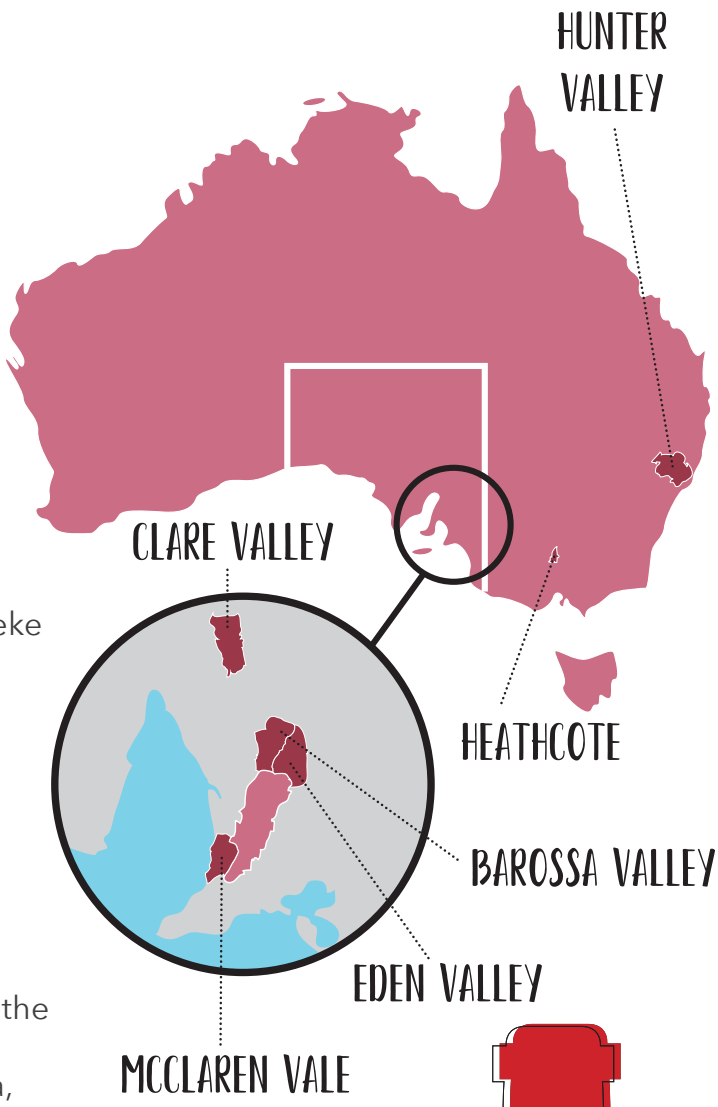
ESouthern Rhône, imbonakalo-mhlaba imthebelele kwaye ibanzi ngakumbi. Imozulu nayo ifudumele kakhulu. Noxa kunjalo, ngenxa yokungabikho kweentlango ezinokwahlula ukuqukuqela komoya, iMistral ingafikelela kwizantya ezimangalisayo ezinokuphaphathekisa indoda endala. Uphawu olukhethekileyo lalo mmandla ngamatye amakhulu angqukuva abizwa ngee-*galets*.

Ostreliya

IShiraz lolona hlobo lwediliya laziwayo kunye nelityalwe kakhulu eOstreliya. Yatyalwa okukuqala ngeminyaka yee-1700. Ikhuliswa phantse kuyo yonke indawo eOstreliya kodwa iqhuba kakuhle ngakumbi kwiindawo ezinemozulu ephakathi ukuya kwefudumeleyo. Yenziwa nangezimbo ezahlukeneyo, kuxhomekeke kwesifunwa ngumvelisi.

Ngamaxesha amaninzi, le diliya ixutywa neGrenache okanye iCabernet Sauvignon, umzekelo, Grenache + Mourvèdre + Shiraz (GSM). Ikwayinto eqhelekileyo ukuyivubela neViognier (njengoko kusenziwa emntla-Rhône).

I**Barossa Valley** inezinye yezona vengethe zindala kunye nezaziwayo, ezidume ngeewayini ezigcweleyo ngokomzimba, ezityebileyo ngovakalo, ezineempawu zequnube, ipepile, kunye nesiqholo.

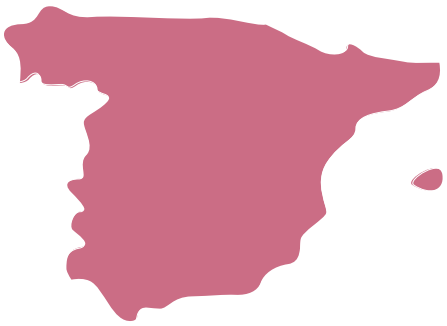


IBarossa kunye ne**McClaren Vale** zenza iiwayini ezingqindilili, ezine-okhtheyini ephezulu, ezibutshokolethi, ezinotywala obuninzi, ezidla ngokukhuliswa kum-oki waseMelika okanye kowaseFransi. Ezi ziiwayini ezibalaseleyo eziza kukhula ixesha elide. Kodwa ukwenziwa kwewayini kutshintshile, kwaye isimbo sokubaxa seShiraz enkulu yaseBarossa akusasoloko siku-16% ABV.



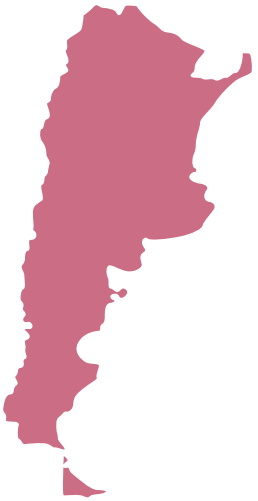
Ukwenziwa kwewayini kutshintshile, kwaye iiwayini zaseOstreliya azisenziwanga zonke ngesimbo esinye esingqindilili, esine-okhtheyini ephezulu, esibutshokolethi kunye nesinotywala obuninzi. Kodwa zisahambisana neewayini ezinamandla kunye nezigcweleyo ngokomzimba; ezibunyama, butshokolethi, kwaye ezibufele.

Speyin



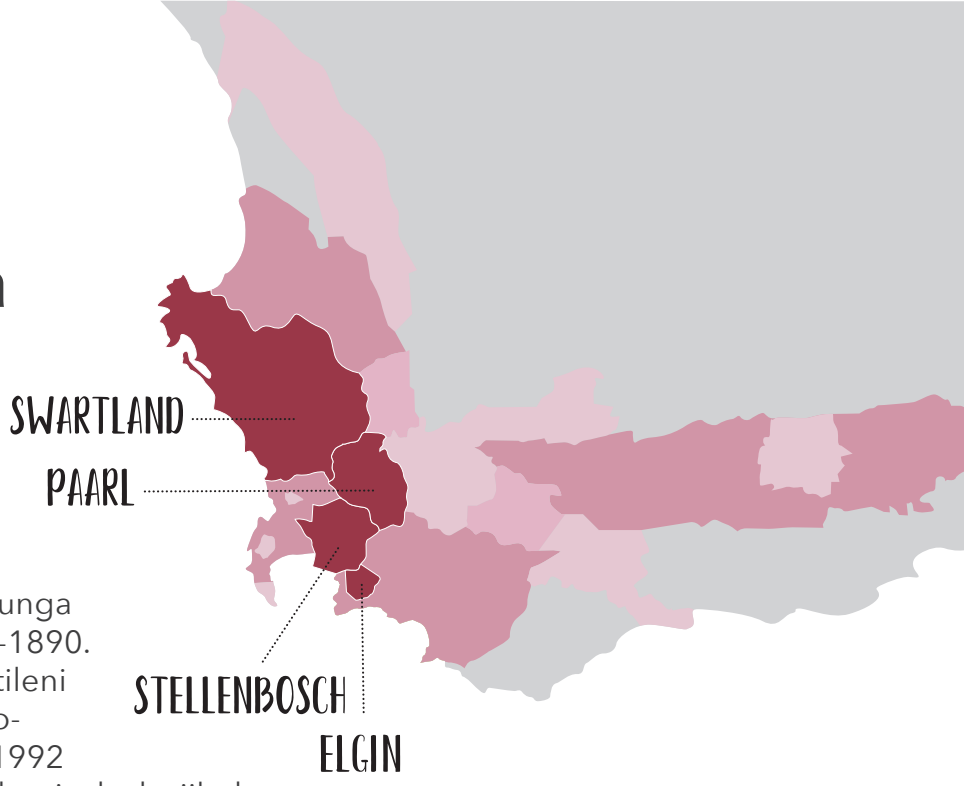
ISpeyin yazonyusa izityalo zayo ukusukela kwiihektare ezingama-4, 000 ngo-1990 ukuya kwezingaphezulu kwama-20, 000. Ngoku, yeyesixhenxe kwiidiliya zabo ezibomvu ezityalwe kakhulu. Zityalwe kakhulu kumhlaba ongaphakathi e**La Mancha** kunye nase**Toro**, kwakunye nakwimimandla yeMeditera yase**Priorat** kunye nase**Montsant eCatalunya** kunxweme olusempuma, kunye ne**Yecla** emazantsi. ISpeyin yenza isimbo seSyrah esahluke kakhulu xa sithelekiswa neShiraz yaseRhône okanye eyaseOstreliya. ISyrah yaseSpeyin, ngokwesiqhelo, igcwele ngokomzimba kwaye inotywala obuninzi. Ikwasetyenziswa njengediliya yokuxutywa neGarnacha (igama leGrenache ngeSpanish) xa kusenziwa iiwayini ezithengiswayo.

Argentina



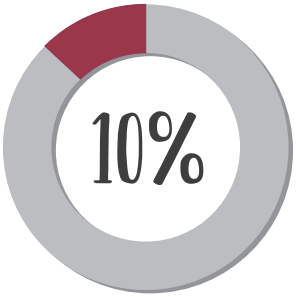
Xa ucinga ngeArgentina, mhlawumbi ucinga ngeMalbec kunye neTorrontés (idiliya yabo emhlophe enevumba) kuphela. Kodwa ngeehektare ezingama-12, 000, idiliya yeShiraz yenza i-10.3% yezityalo zediliya ebomvu eArgentina. Kudala yayisetyenziswa kwimixube kodwa ngoku, ukusukela kweli shumi leminyaka lidlulileyo, yenziwa njengewayini entlobo-nye. ISyrah iyiqhele kakuhle le mimandla ikhuselweyo. Izityalo ezininzi zise**Mendoza** kunye nase**San Juan**. Imimandla ebandayo, njenge**Uco Valley** eMendoza, ivelisa iiwayini ezinemo entle, kwaye ezikulungeleyo ukukhula. Imimandla efudumele ngakumbi ivelisa iiwayini ezinovakalo lweziqhamo kunye namavumba abuntyatyambo xa ziselula, ze abengawesiqholo emva kokhuliso kum-oki kunye nasebhotileni.

Mzantsi Afrika



UMzantsi Afrika ngowesine kwawona mazwe anezityalo ezininzi zeSyrah ehlabathini - iSyrah yenza i-10% yazo zonke izityala zemidiliya eMzantsi Afrika. Iivengethe zokuqala zatyalwa eGroot Constantia malunga nasekupheleni kweminyaka yee-1890. IShiraz eyagalelwa kuqala ebhotileni yayintlobo-nye eBellingham ngo-1957. Phakathi kweminyaka ka-1992 kunye noka-2016, izityalo zenyuke zisuka kwiihektare eziyi-900 ukuya kweziyi 10, 000. Oku kuyenza eyesibini kwezona ntlobo zibomvu zityalwe kakhulu kwilizwe lethu. Yenza kakuhle kakhulu eStellenbosch kunye naseSwartland.

IiShiraz zaseMzantsi Afrika ezibalaseleyo zimelana nazo naziphi na iiwayini ehlabathini, kuquka ezo zaseCôte Rotie, kwakunye nezaseHermitage. EMzantsi Afrika, iShiraz ineewayini ezintlobo-nye ezininzi ukodlula naluphi na olunye uhlobo, kodwa ikwaxutywa nezinye iintlobo zaseRhône kunye naseMazantsi eFransi ezifana neGrenache kunye neMourvèdre.



ISyrah yeyesibini kwezona diliya zibomvu zityalwe kakhulu, yi-10% yazo zonke izityalo zemidiliya eMzantsi Afrika.

Iivengethe zeShiraz zokuqala zatyalwa eGroot Constantia malunga nasekupheleni kweminyaka yee-1890.

1890's



Imimandla epholileyo kunye nephakamileyo nge-altura ivelisa iiwayini ezinciphileyo ezinomfaneleko kakhulu kunye nezinepelepele ngakumbi.

Iindawo ezifudumeleyo zenza iiwayini ezineenowuthi zequnube; ezigcweleyo ngokomzimba, ezityebileyo kunye nezivuthwe ngakumbi.

Ukwenziwa kwewayini

ISyrah idla ngokwenza kakuhle kwiivengethe ezindala. Ikhula kakuhle kwimihlaba eyahlukeneyo, kodwa iyagqwesa kwimihlaba yamatye ekristale kunye nawenyengane. Ungasebenzisa iziqu okanye nje amaqunube xa usenza iiwayini, kwaye iyaxhaphaka (okanye iya ithandwa) into yokusebenzisa iziqu ngenjongo yokufumana uncasa-ninzi (okanye ukuntsokotha) olongeziweyo.

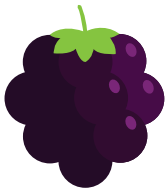
Ngokwesiqhelo, kuthanjiswa ngokunyakamisa ixesha elide, nokhuliso efatyini olumalunga neminyaka emithathu. Ukhuliso olude kum-oki kufanele iidiliya ezivuthwe ngakumbi. **Uvuvelo ngekhabhoni** lungasetyenziswa kwiiwayini ezingaxabisi kangako. Luzenza iiwayini zibe khaphukhaphu, bunesiqhamo, kwaye zibentsha (okanye zihlaziyeke). Noxa kunjalo, kukho umngcipheko weencasa kunye namavumba etshungam.

Ulawulo lwethanini lubalulekile, i.e. ukuvuna negexesha elifanelekileyo ukuqinisekisa ukufikelela kwimigangatho efunekayo yobumuncu kunye nokuvuthwa. Ukuxuba kwisibandisi phambi kokuthambisa ngokunyakamisa, kwakunye nokuvubela kumaqondo obushushu aphantsi kunye nokumpompela etankini ngononophelo, kunceda ekutsaleni umbala ngaphandle kweethanini.

ISyrah nayo iyazuza ekuhlaleni ebhotileni ixesha elincinane phambi kokuba ithengiswe.

Inkcukaca yongcamlo

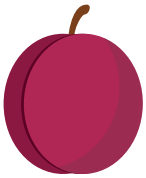
Iinowuthi ezibalulekileyo kwiSyrah/Shiraz zezi: **ipepile emnyama** kunye neziqhamo ezinyama **njangamaqunube amnyama**, **iiblackcurrant**, **iitsheri ezimnyama**, kunye **neeplam**. Khangela iinowuthi ezibuntyatyambo njengee**vayolethi** okanye **iinyibiba**, kwakunye neenowuthi zezimuncumuncu ezifana **netapenade yomnquma omnyama** okanye **ifutha lebheyikhoni**. Izimbo ezinkulu, ezivuthwe ngakumbi zingabonisa **itshokolethi entsundu**. Xa zifakwe kum-oki, ungava iinowuthi ezongezelelekileyo **zevanila**, **iiclove**, **icuba** kunye ne-**liquorice**.



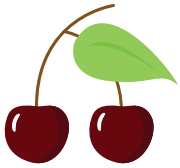
AMAQUNUBE AMNYAMA



IIBLACKCURRANT



IPLAMU



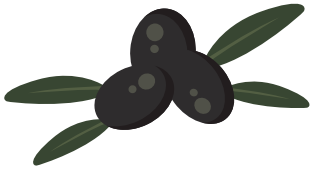
IITSHERI EZIMNYAMA



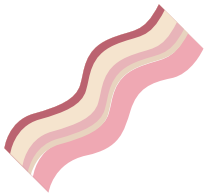
IVAYOLETHI



IPEPILE EMNYAMA



YOMNQUMA OMNYAMA



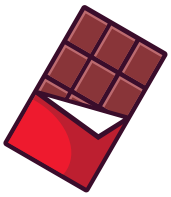
IBHEYIKHONI



IVANILA



IICLOVE



ITSHOKOLETHI



ICUBA



ILIQUORICE

Uhambelwaniso lokutya

Mna, into endiyithandayo ngeSyrah ziimpawu zayo zezimuncumuncu, zenyama, zepelepele emnyama kunye nezomnquma omnyama. Ukuba ungongeza ifutha lebheyikhoni, ingangathi sisidlo eglasini. Yenza ezi mpawu zayo zezimuncumuncu zikusebenzele ngokuzihambelanisa nokutya okushinyeneyo, obumsirha, nokutyebileyo (okanye okunamafutha).

I-aubergine eyosiweyo, efafazwe iviniga yebhalsam enyenziwe yantubululu, izigaqa zetshizi eluhlaza okanye ifeta, amaqhekeza epepile emnyama.
IRatatouille neengcamba (okanye iileya) zayo zemifuno enencasa ezibekwe ngoyena mfuziselo mhle (okanye ongemhlanga, akukho xinzelelo).
Imifuno yasebusika eyosiweyo esesona sidlo sixolisayo kwiinyanga zengqele.
Iipasta zemifuno kwisosi etyebileyo kunye nentubululu (ungakulibali ukutsho kwepepile emnyama).

Itshizi endala yegouda, yecheddar, okanye eluhlaza (kakhulu). Ungazibeki esityeni esimcaba zontathu nje kunye namaqebengwana, isitya seminquma, kunye nemicwe ye-charcuterie xa uziva ungumntu ebantwini?

Kakade, yonke le ncasa yenyama kwiShiraz iza kuhambelana kakuhle nenyama eyosiweyo ebekwe kwisiqholo esibumsirha. Ubumuncu bewayini buza kuphumela kwinyama etyebileyo eyosiweyo, njengeembambo zenyama yehagu kunye neesoseji, kwaye buhambelane neziqholo zayo.

Inyama yenkomo eqhotsiweyo eqhelekileyo ngeCawe, enesosi yepepile ikhalela ukuthotywa ngeShiraz.

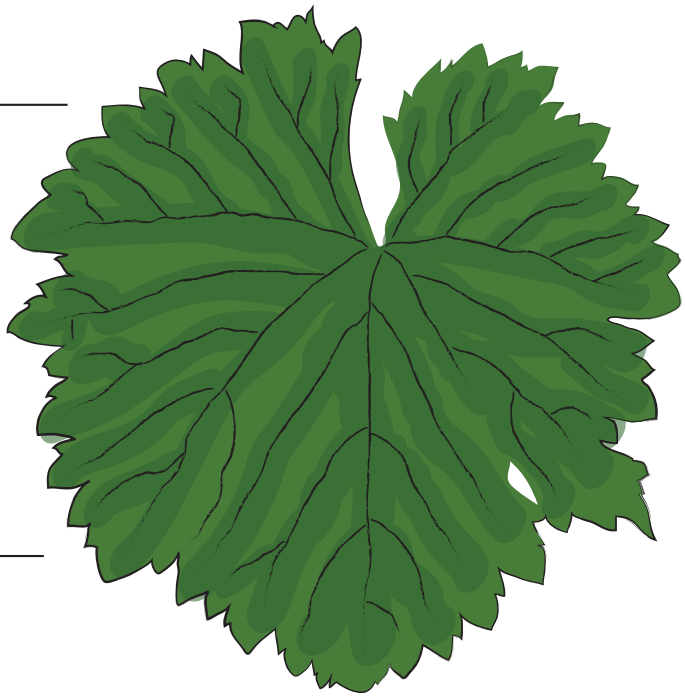
Musa ukulibala ukongeza iglasi yewayini kwisityu senyama yenkomo okanye se-oxtail esinesiqholo esibumsirha kunye netshilisi.

IShiraz ndiyonwabela kakhulu nenyama yeqhude okanye eyenyamakazi esongelwe kumaleko wepepile emnyama. Enye yezidlo endizithandayo, yi-burger yenyama yenciniba eneslebhu se-brie enyibilikayo kunye nesixa sejem yequnube engekho switi kakhulu. Iwayini iphinda incasa yasendle esiyinikwa yinciniba, igqobhozela ngapha kokutyeba kwe-brie kwaye itshata nencasa yesiqhamo kwijem.

IBobotie kokona kutya sikuthandayo eMzantsi Afrika okuhambelana kakuhle lakhulu neShiraz ngenxa yezinongo.

12. CHENIN BLANC

Yayibizwa “Chénere”, kodwa eli gama latshintshwa kwinkulungwane ye-15 yabizwa “Chenin Blanc” (ithiywa ngegama lentaba, iMont Chenin, ekula mmandla).



Idubula phambi kwexesha kwaye ivuthwa phakathi kwexesha.

Amagqabi angqukuva anamadlebe ama-3 ukuya kwama-5, aluhlaza yaka ngombala kunye naphakathi ngobukhulu.



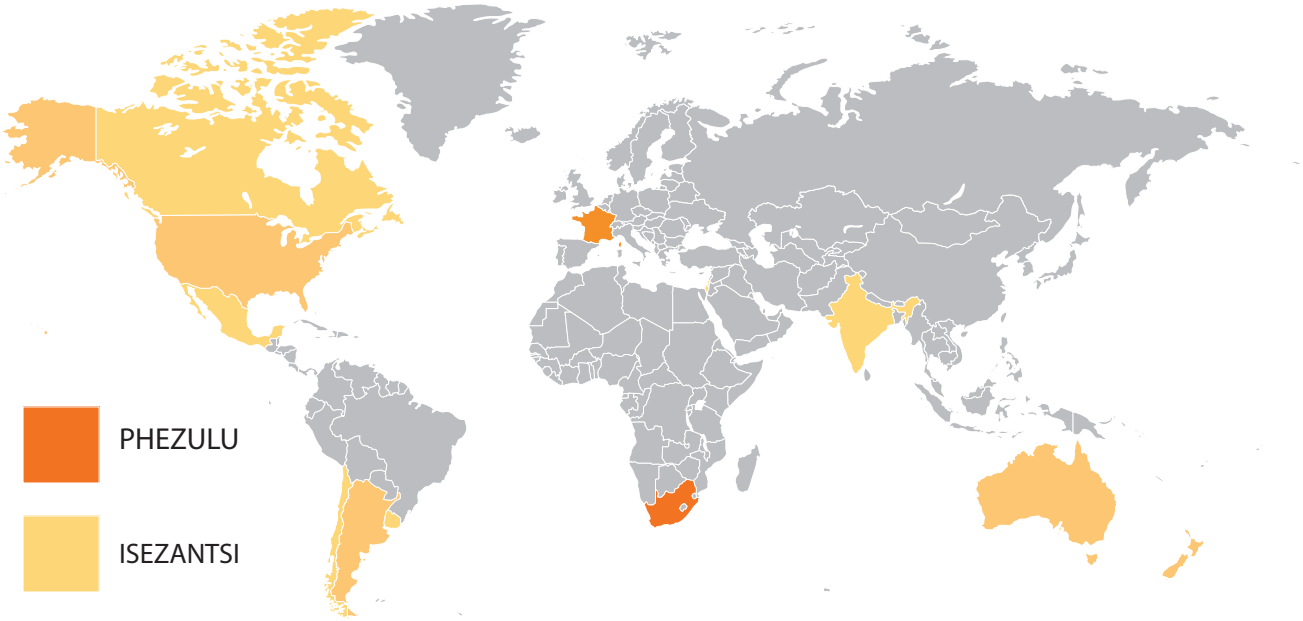
Ikhula ngodlamko xa ikhuliswa ngengcambu zayo kumhlaba ongalunganga ncam ukuya kolungileyo (ngovakalo) – kodwa iqhuba kakuhle kwiintlobo ngeentlobo zemihlaba.

Amaqunube amboxo, atyheli naluhlaza ngombala, aphakathi ngobukhulu, anamaxolo adeki (iifenoli) kunye nokutya (kwesiqhamo) okunamanzi.

Isemngciphekweni wokufunyanwa lula yibotrytis, imbolisa-diliya, umngundo wangaphatsi kunye nobumgubo. Ukudubula phambi kwexesha kuyenza buthathaka kwiqabaka lasentwasahlobo.

Chenin Blanc

IChenin Blanc yeyona diliya ikwazi ukwenza iiwayini ezahlukeneyo ehlabathini, ikwazi ukuvelisa inqwaba yezimbo ezahlukahlukeneyo. Ngeendlela ezininzi, iyafana neRiesling ngokukwazi ukwenza iiwayini ezahlukeneyo (ukuthintela um-oki kunye nococo-lwelo). Isebenza kakuhle ifakiwe okanye ingafakwanga kum-oki, kwaye utywala kuyo bungaphakathi okanye bube phezulu ngokomlinganiselo. Ukusukela kwimizekelo engenaswekile tu, enezambiwa, ebukhali; ukuya kwenobuswiti bobusi, evunwe emva kwexesha kunye nezingundileyo, ezinobusi. Engahlwahlwaziyo okanye enamaqamza.



Noxa ingenavumba kakhulu njengeRiesling, ixolo layo elideki ngendalo lithetha ukuba ayithandwa ngumngundo qha, kodwa inayo nencasa yefenolikhi ngendalo le wayini (yicinge ngokuba yithanini yewayini emhlophe). Le wayini iyacingisa (okanye isebenzisa ingqondo) ngaphezu kokuba ikhuthaza ukuziyolisa kwaye ifuna umthengi athathe inxaxheba ngakumbi, ingakumbi le mizekelo yodidi.

Thatha iiglasi ezinkulu. Thatha ixesha uyijikelezisa iwayini – thatha ixesha lakho ngezi wayini. Zizihlala lula iiyure ezingama-24 ukuya kwezingama-36 zintsha emva kokuba zivuliwe. Ungakwazi nokuzidikhenta. Kwaye uqiniseke ukuba azibandi kakhulu xa uzinika abantu.

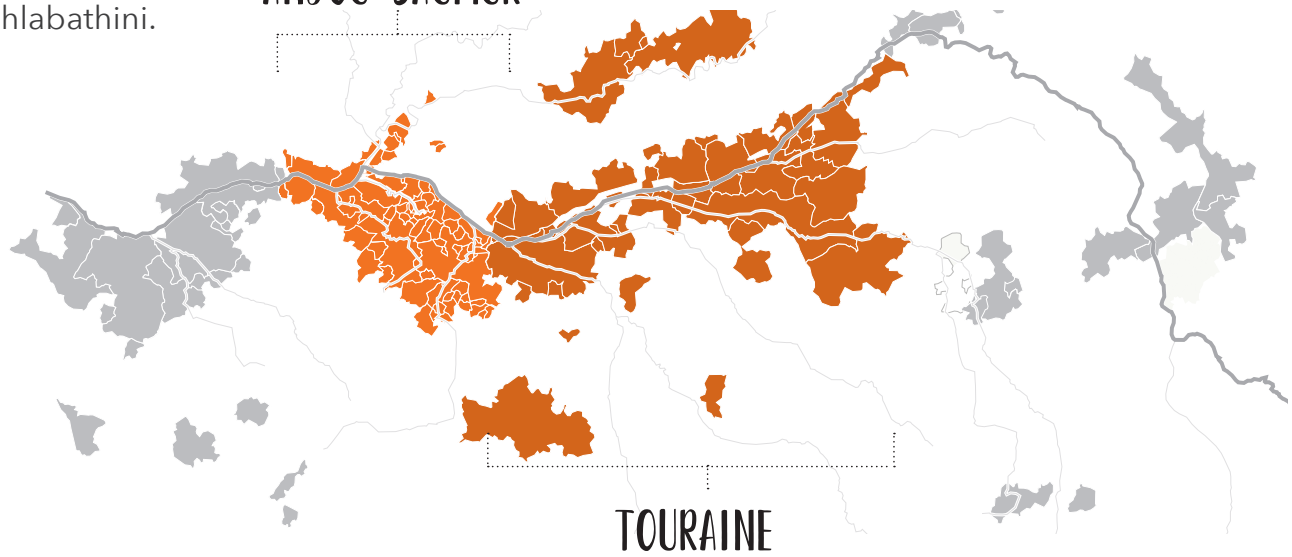
Uphawu oluyinika eyona mpumelelo iChenin Blanc bubumuncu bayo obunetshova kunye nendlela obalukwe ngayo kwiwayini. Oba bumuncu busoloko bukhona kwaye buyintsika yewayini. Iwayini idinga ixesha ukuze ubumuncu budibane ngokupheleleyo kuyo njengoko amavumba evela (kwaye eqaqamba) ekuhambeni kwexesha (Ubumuncu abuthambi, kodwa iimbono ngencasa yabo ziyatshintsha njengoko amavumba ewayini onke efikelela kwinqanaba lokugqibela). Kwimeko yeChenin yaseMzantsi Afrika ebalaseleyo, iminyaka elungileyo yokhuliso iqala kwesibhozo ukuya kwelishumi, nangona imizekelo yezigqwese ngakumbi inokuhlala ixesha elide kuneli.

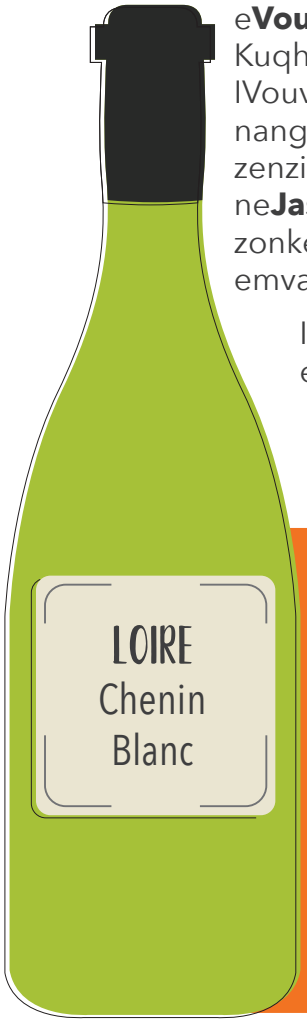
IChenin ikwaziwa nge**Steen** (eMzantsi Afrika) nange**Pineau de la Loire** (eFransi). Icebiso: Khangela igama lommandla kwiileyibheli zeewayini zaseFransi: **Vouvray**, **Quarts de Chaume**, **Bonnezeaux**, **Savennières**.

Loire Valley

ILoire Valley likhaya leChenin Blanc kwaye yenza 90% yawo wonke umhlaba okutyalwe kuwo iChenin Blanc eFransi. Yenza i-28% kwimihlaba elinyiweyo ehlabathini.







IChenin yeyesine kwezona diliya zimhlophe zityalwe kakhulu eFransi. Iveliswa e**Vouvray**, e**Anjou**, e**Saumur**, e**Savennières** kunye nase**Coteaux du Layon**. Kuqhele ukubakho iswekile encinane eshiyekeleyo kwiiwayini zaseLoire. IVouvray inesimbo esibizwa ngetender, esinokubaneegrems ezili-15 zeRS nangaphantsi ubuninzi. Nayo ngokunjalo iAnjou. Izimbo ezingenaswekile zenziwa kwiilali ezifana ne**Saumur Champigny**, iSavennières kunye ne**Jasnières**. ICoteaux du Layon, i**Bonnezeaux**, kunye ne**Quarts de Chaume** zonke zivelisa izimbo eziswiti ezichatshazelwe ngumngundo okanye ezivunwe emva kwexesha.

IChenin iveliswa eVouvray (neRS ngesiqhelo), eAnjou, eSaumur, eSavennières kunye naseCoteaux du Layon.

Iiwayini ezinamaqamza ezenziwe ngendlela eqhelekileyo zibizwa "Crémant", umzekelo, Crémant de Loire.

IChenin yaseLoire xa ithelekiswa neyaseMzantsi Afrika, inophawu lwe-apile elityheli elikrwelekileyo, loboya obumanzi, lendiza kunye nelefula kakhulu. Ayivakali ziqhamo ngokugqithisileyo. Kuba benemozulu epholileyo, bayasokola ukuvuthiswa iidiliya zabo. Koonyaka abanzima besivuno (esihle), iiwayini zinemaliki asidi eluhlaza yaka, erhabaxa – ezi wayini zinobumuncu ngakumbi kungenziwa ngazo iiwayini ezinamaqamza ezibizwa "Crémant de Loire".

Melika

IChenin Blanc yayibonwa njengehashe LaseCalifornia lokusebenza njengoko babesebenzisa ubumuncu bayo obuphezulu ekuphuhliseni imixube yeewayini ezimhlophe. Kwiminyaka yee-1970 kunye neyee-1980, kwakukho iihektare eziyi-16,187 zezityalo e**Central Valley**, eCalifornia. Oko kwafika iChardonnay, inani lehla - ngoku lidlule nje kancinane kwiihektare eziyi- 2,000. Phezu kwako nje ukwehla kwenani lweediliya, i-85% kuqikelelwa ukuba ziidiliya ezikhule zagqiba okanye ezindala. Ngenxa yoku, sibona ukuvumbuka kwabavelisi abatsha kwaye abazimeleyo e**Sierra Foothills**, e**Mendocino,** e**Santa Barbara** kunye naseCentral Valley. Aba bavelisi bafuna ukwenza isimbo esitsha ngakumbi, esinesambiwa, esiyeleleneyo kwesi saseLoire Valley.

Argentina

Ngeehektare eziyi-1830 ekutyalwe kuzo, iChenin Blanc yenza ngaphantsi kwe-1% yenani elipheleleyo loveliso lwediliya eArgentina. Le diliya sele iqhelene kakuhle nemozulu, kodwa uninzi lwayo lusetyenziswa ekwenzeni iwayini enamaqamza. IChenin Blanc ivana kakhulu newayini enamaqamza ngenxa yobumuncu bayo obuphezulu ngendalo.

Ostreliya

IChenin Blanc Ityalwe phantse kuyo yonke imimandla yewayini kodwa ininzi kakhulu eMargaret River, eWestern Australia. Idla ngokuxutywa neChardonnay, neSémillon, kunye neSauvignon Blanc xa kusenziwa iiwayini eziveliswa ngobuninzi.

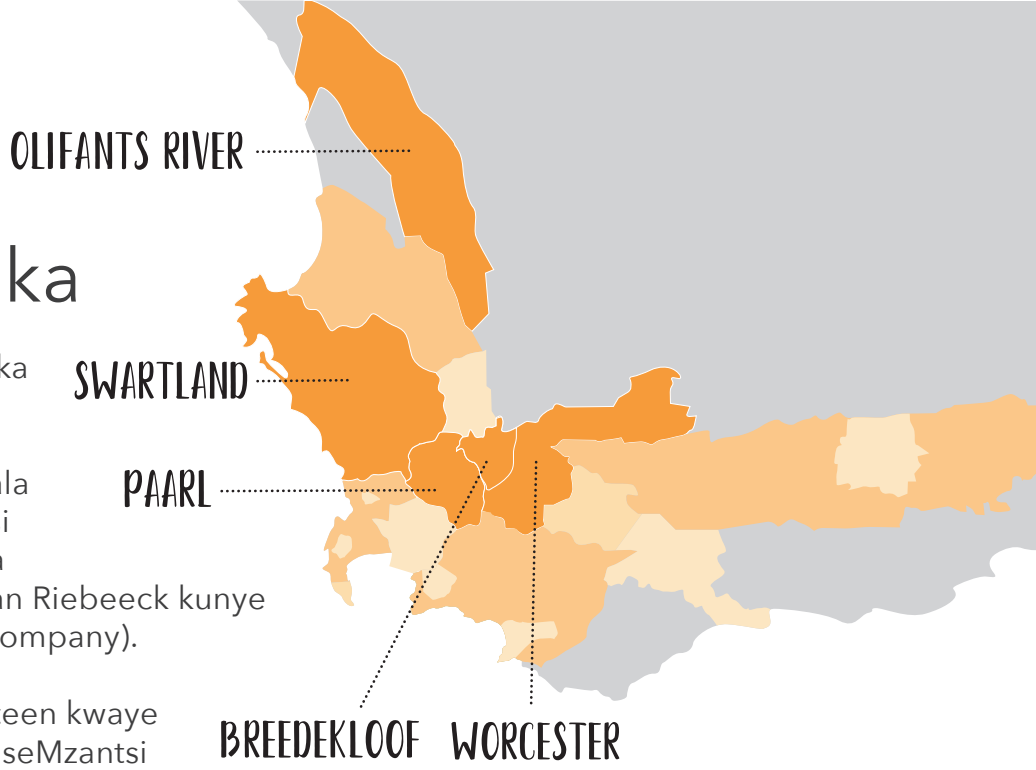
New Zealand

IChenin Blanc, ngokwesiqhelo, yayixutywa neMüller-Thurgau ukuze kuveliswe izambuku zemixube yodidi oluphantsi. Le diliya yayityalwe kakhulu eNorth Island kodwa ngoku sele yadlulwa yiSauvignon Blanc ngobuninzi.

Enye

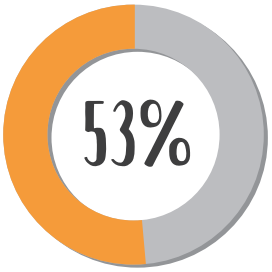
Le diliya iyakhuliswa naseBrazil, eCanada, eIndia, eIsrael, eMexico, eSpain, eThailand kunye naseUruguay, kodwa lamazwe akadlali ndima ibalulekileyo kurhwebo (okanye kwintengiso) lwewayini.

Mzantsi Afrika

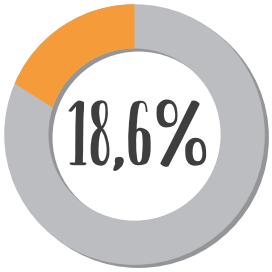


I-"Steendruiven" kungenzeka ukuba yayiyenye yeediliya zokuqala ezacudiswa ngo-1659, unyaka iwayini eyaqala ukwenziwa ngawo eMzantsi Afrika, ekubeni yangeniswa Ekapa ngo-1655 nguJan van Riebeeck kunye neVOC (Dutch East India Company).

IChenin Blanc yayibizwa iSteen kwaye kwakukholelwa ukuba yeyaseMzantsi Afrika phambi kokuba uNjingalwazi uC.J. Orffer angqine ukuba iSteen siyafana neChenin Blanc. Kukho into ethi eli gama lithi Steen lalisetyenziswe yirhuluneli uSimon van der Stel kuba wayekholelwa ukuba le diliya yavela eJamani, ngenxa yodidi, i.e., Stein. Ikhona nento ethi luguqulelo lwegama le-Afrikaans u-'*hoeksteen*', into ebonisa ukuba iChenin sisiseko semizi-mveliso yewayini yaseMzantsi Afrika.



UMzantsi Afrika yinkokheli yehlabathi, uvelisa i-53% yazo zonke iiChenin Blanc ezenziwe ehlabathini jikelele, nangona yehlile imveliso (ukhumbule ukuba ukutyala kwakhona okuninzi kuqale ngo-1997).



Yeyona diliya ityalwe kakhulu eMzantsi Afrika - yenza u-18.6% yazo zonke izityalo zemidiliya.

IChardonnay yaseMzantsi Afrika iveza iintlobo zeziqhamo ezifana ne-apile, ikwepile, umxoxozi, i-apelkosi, igwava kunye nepayinapile. Ngokwesiqhelo, inophawu lwentyatyambo olusikhumbuza ihoneysuckle. IChenin isoloko inobumuncu obuphezulu ngendalo obenza iiwayini zihlale zintsha kwaye zingenaswekile.

Ukongezwa kom-oki kunye nemula kungongeza uncasa-ninzi kunye novakalo olutyebileyo emlonyeni, ngokwesiqhelo kusongeza iinowuthi zobusi, amandongomane, ilekese (itoffi) kunye nethowusti.



35+

I-‘Old Vine Project’ ibhiyozela imidiliya eneminyaka engama-35 nangaphezulu ubudala. IChenin luhlobo olubandakanya eyona midiliya midala, eneehektare ezingaphezulu kwe-6, 000 ezineminyaka engama-20 nangaphezulu.

Isambuku (okanye uninzi) seChenin Blanc sivela e**Olifants River**, ilandelwa yi**Breedekloof** kunye ne**Worcester**. Ezi zidla ngokusetyenziswa ekwenzeni iiwayini ezithengiswa ngexabiso elifikelelekayo, eziveliswa ngobuninzi, kwakunye nakwimveliso yebranti. I**Swartland**, i**Paarl**, kunye ne**Stellenbosch** zineyona midala kakhulu kunye neyenza umdla imidiliya eme ngeepali, eyenza imizekelo ebalaseleyo.

Ukwenziwa kwewayini

Ipesenti yefatyi entsha kam-oki waseFransi + ukusetyenziswa kwemula kusisondeza kuvakalo lweChardonnay enom-oki. Ubutropiki buxhomekeka kwixesha esivuna ngalo iidiliya.

Amatanki entsimbi ekhazimlayo + ukugalelwa kwewayini ezibhotileni phambi kwexesha = isimbo esithengiswayo, esimnandi, esivakala sineziqhamo.

Um-oki omdala + ukuncitshiswa (kwendibano phakathi kwewayini nomongomoya) = imizekelo enciphe ngakumbi (edinga ixesha), eyawuyawu, evakala inesambiwa.

Ukwenza iChenin Blanc ethengiswayo kulula. Iidiliya zingavunwa ngesandla okanye ngomatshini. Songeza igwele elihlaziyiweyo (okanye eliphinde laveliswa), sisebenzisa intsimbi ekhazimlayo, sivubele kude ingabinaswekile (iwayini), okanye siyeke kusekho iswekile eshiyekeleyo, kwaye sigalele iwayini ezibhotileni phambi kwexesha ukuze sifumane isimbo sewayini emnandi, ebusiqhamo kwaye edla ngokuvalwa ngesiciko esijijwayo ngokwesiqhelo.

Esi simbo sewayini silawulwa lixesha ovuna ngalo iidiliya. Ukuvuna phambi kwexesha kukunika isimbo esinciphileyo kunye nesinesambiwa, ngelixa ukuvuna ezivuthiweyo kuza kunika iimpawu zeswekile kunye nezifenoli ngakumbi. Kusekho izimbo zeewayini ezisebenzisa ipesenti yom-oki omtsha waseFransi (uvubelo kunye nokhuliso efatyini) kwakunye nesixa esifanelekileyo somsebenzi wemula. Malunga neminyaka eli-15 eyadlulayo, abantu babezama ukuyenza ifane neChardonnay iChenin ukuze idure ngeyona ndlela. Inqwaba yesi simbo seChenin Blanc isafumaneka eMzantsi Afrika – utywala obuninzi, ukuvuthwa, ukutyeba, ukubanemula, kunye nokubanom-oki. Ngamanye amaxesha ungade usiphazamise neChardonnay, ngaphandle nje kokuba sona sinobumuncu kakhulu (kuneChardonnay).

Isimbo esiya ngokuxhaphaka kowona mgangatho ugqwesileyo wolwenziwo-wayini kukwenza iwayini ngokuthintela ngakumbi ukudibana kwayo nomongomoya. Iiwayini ziyekwa ixesha elide kwimula yazo ukuze iiseli ezifileyo zegwele zifake iincasa ezitsala umdla kwiwayini. Zigalelwa ebhotileni emva kwexesha elide zihleli kwiifatyi ezindala zom-oki. Oku kwenza umzekelo wewayini onciphileyo, onesambiwa, kunye noyawuyawu ngakumbi. Ezi ziiwayini ezidinga ixesha…kwaye ziduru. Ziyeyona mizekelo yeChenin Blanc ibalaseleyo kwaye nexabiso lazo libonisa lonto.

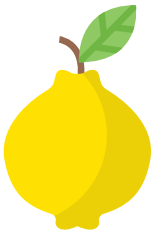
Abenzi-wayini bakwafunisela ngokusebenzisa amaqanda ekonkile kunye nengqayi enemiqhebe emibini.

Inkcukaca yongcamlo

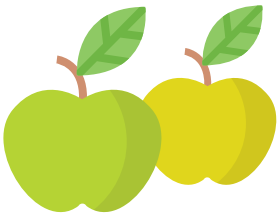
Iiwayini zeHlabathi eliDala, neemozulu zazo ezipholileyo, yimizekelo ene-asidi ephezulu ekuluhlu **lwekwepile**, **ama-apile** kunye **nepere**. Njengokuba unyukela ngamaqondo obushushu kunye nokuvuthwa, ugilana neenowuthi ze**honeysuckle**, **ijinja**, **umxoxozi**, kunye ne**payinapile**.

IChenin iqhele ukuba neempawu zobusi kunye nefula. I**tofi** kunye **nemengo** zingumsebenzi wokuvuthwa kwediliya. I**Vanila** kunye ne**thowusti** zinxulunyaniswa nom-oki kunye nemula. I-**almond**, i**hazelnut**,kunye nethowusti zivela kum-oki. Njengokuba ufikelela kwizimbo eziswiti ngakumbi, ufumana iinowuthi ze**marzipan**, ze**mengo**, **zejinja** kunye neze**bhotolo yelemoni**.

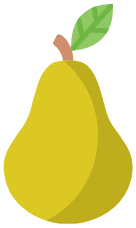
Kukho iintlobo negeentlobo ezibanzi zezimbo zokwenza iChenin Blanc.



IKWEPILE



IAPILE



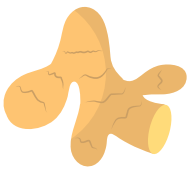
IPERE



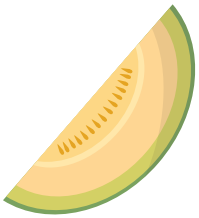
UBUSI



IHONEYSUCKLE



IJINJA



UMXOXOZI



IPAYANAPILE



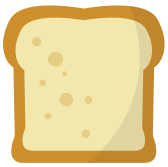
IMENGO



ITOFI



IALMONDS
IHAZELNUTS



ITHOWUTSI



IVANILA

Uhambelwaniso lokutya

IChenin Blanc ihambelana nezidlo ezahlukahlekeneyo. Izimbo eziswiti ngakumbi zihambelana kakuhle kakhulu nokutya okuqhwethayo. Imizekelo ebalaseleyo yeewayini zebotrytis kufanele iphathwe ngokufanayo nezinye iiwayini eziswiti, njengoko zikwazi ukumelana neetshizi ezinamavumba abukhali kunye nezimuncumuncu eziswiti zasemva kwesidlo. Kodwa yizame nemnandi itshizi eqinileyo okanye nje itshizi eluhlaza yodwa, okanye nesitya samandongomane, iziqhamo, kunye neerasentyisi.

Eyona mizekelo yeChenin Blanc inondileko ingaselwa nayo nantoni na kuba ubumuncu buza kudibana neentlobo ngeentlobo zokutya ngaphandle kokuba bunyhobhanyhobha. Ezi wayini zinobutsha obuzenza zihambelane nokutya kolwandle kunye neenyama ezahlukahlukeneyo.

Iiwayini zoyolo zingaselwa neentlobo ezahlukeneyo zeziqhamo. Iiwayini ezinondileko ngakumbi zihambelana kakuhle kakhulu nokutya okunondileko – izidlo zentlanzi etyebileyo kunye nenyama yenkukhu egcadiweyo. Inyama yenkukhu egcadiweyo ungayihambelanisa nayo nayiphi na iwayini elungileyo. Le yeyona ndibano isebenza kakuhle.

ENCINANE, EBUSIQHAMO & ENENCASA

Izidlo zemifuno kunye neesaladi – ingakumbi xa ziquka i-apile okanye ipere

Konke ukutya kolwandlwe, kuquka nezibatyisi

Intlanzi kunye neetshipsi

Isushi

Imvane elinywayo & ii-ertyisi

Ipasta ekhaphukhaphu yokutya kolwandle & irisotto

EPHAKATHI NGOKOMZIMBA/ UMDILIYA OMDALA

Iikeyiki zentlanzi

Izikalopu (Scallops)

Iiquiche, ifrittata kunye namaqanda angazanyiswayo xa eqhotswa

Itart yetswele

Iitshizi ezingavakali kakhulu njenge-brie engavuthwanga kakhulu

ETYEBILEYO, EKHULISWE EFATYINI

Izidlo ezityebileyo zentlanzi

Iipayi zentlanzi

Iisosi ezintubululu nakwintoni na

Izibindi zenkukhu

Imifuno egcadiweyo njengee-parsnip (uhlobo oluthile lomnqathe) & iibhatata & ibathanathi

Inyama yesisu sehagu egcadiweyo, enesosi ye-apile

Inyama yenkukhu egcadiweyo

UBUSWITI

Ukutya okuqhwethayo njengeekheri zeCape Malay okanye ezinye ezingaqhwethi kakhulu kodwa ezibusiqhamo iikheri

Ukutya kwase-Asia njengeesaladi kunye netshipsi ezigcadiweyo

IIWAYINI EZISWITI

Iitshizi ezinokutyeba kunye nevumba elibukhali

Iitart ze-apile okanye zepere

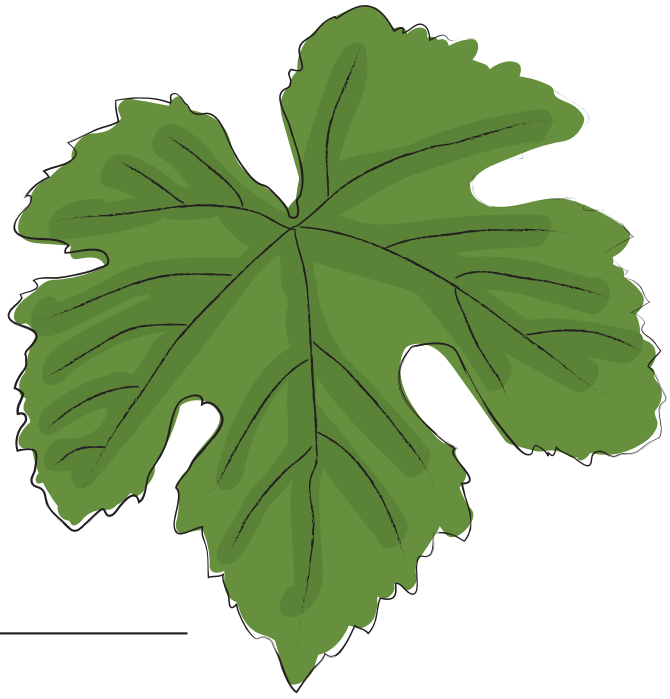
Izimuncumuncu zasemva kwesidlo zepere kunye ne-apilkosi njenge-peach cobbler

13. PINOTAGE

Umxube wePinot Noir kunye neCinsault owenziwa ukuze kufunyanwe incasa yePinot Noir ethandwayo neempawu zokukhula okulula zeCinsault.

Iphakathi ukuya kubukhulu, iluhlaza-bumnyama, ixande namadlebe amahlanu.

Amandla aphakathi ukuya kwafanelekileyo, ivuthwa phambi kwexesha.





Amaqunube amancinane ambhoxo, anamaxolo ancangathe adeki kunye nokutya kwesiqhamo okuthambileyo nokunamanzi. Aluhluza-mnyama ngombala, kwaye avuthwa phambi kwexesha.

Izihlahla zediliya ezincane ukuya kweziphakathi ezibusilinda, ezibanzi & ezishinyeneyo.

Azikho mngciphekweni wokuchatshazelwa lula sisifo esibunkowane, kodwa zisemngciphekweni wokuchatshazelwa yibotrytis (akukho siqiniseko ngezinye iingxaki kuba ivuthwa phambi kwexesha).

Pinotage

97TH

IPinotage ikwisikhundla sama-97 kuluhlu lwezona diliya zityaliweyo ehlabathini jikelele, ngaphandle kwamathandabuzo, yidiliya yoMzantsi Afrika. IPinotage ngumxube phakathi kwePinot Noir kunye neCinsaut (eyayisaziwa ngeHermitage eMzantsi Afrika ngoko), yenziwa okokuqala ngo-1925 nguAbraham Izak Perold, owayeyinjingalwazi yokuqala yezifundo zolimo lweediliya kwiDyunivesithi yaseStellenbosch. Injongo yakhe yayikukwenza iPinot Noir enamandla ngakumbi, enezona mpawu zibalaseleyo zePinot kunye nezona zinokuthenjwa zeCinsault.

Le diliya inyelisiwe - kudume into yokuba ineenowuthi zevili lerabha kunye neze-asethoni kwezinye zeewayini ezithengiswayo. Kwaye inembali yokuvelisa iiwayini ezingenancasa phambi kuka-1994 (ixesha i-"South African Co-Operative Wine Growers Association" eyayigxininisa ngalo ubuninzi ngaphezu kodidi), le diliya ikusokole ukucoca igama layo elibi.

Iimpawu eziqhelekileyo: yiwayini engenaswekile, egcweleyo ngokomzimba, eneethanini ezininzi, eneziqhamo ezintsundu kunye nezibomvu kodwa ingenziwa ngeentlobo ezahlukeneyo zezimbo – ezintlobo-nye kunye nemixube. Indlela ekhuliswe ngayo idiliya, ukhetho loluthi olufakelelweyo, kunye nezigqibo kwinkqubo yokwenziwa kwewayini - zonke ezi zinto zidlala indima kwisimbo sewayini eyenziwayo.

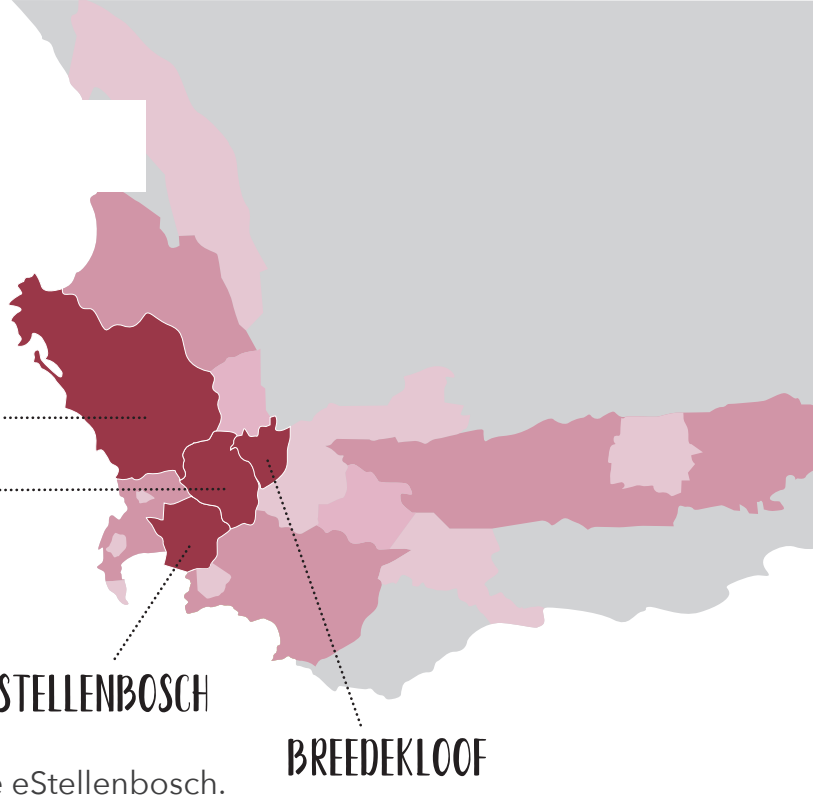
Izimbo ezintathu zePinotage eziqapheleka kakhulu zezi:

- Izimbo ezilula, ezintsha, ezimnandi, eziveza iziqhamo ezibomvu kwaye ezinokufana neediliya ezenziwe ngazo.
- Iiwayini ezigcweleyo ngokomzimba apho ukusetyenziswa kom-oki ngononophelo kwenza amaqunube abomvu kunye namnyama atyebileyo, abumsirha, aneenowuthi ezincinane zetshokolethi kunye nezekofu.
- Iiwayini ezithengiswayo ezisebenzisa amaplanga eefatyi ngabom ukuze zivelise amavumba akhethekileyo etshokolethi okanye etofi.



IPinotage ikhuliswa eOstreliya, eBrazil, eKhanada, eJamani, eIsrael, eNew Zealand, eMelika, kunye naseZimbabwe. Kodwa eMzantsi Afrika kulapho inkaba yale diliya ileli khona, kwaye kulapho iiwayini ezinentsingiselo kakhulu ziveliswa khona ngobuninzi.

Mzantsi Afrika



Ekuqaleni, le midiliya yayisaziwa nge-"Perold's Hermitage x Pinot". Kwakucingiwe nangegama l-"Herminoire". Iidiliya zokuqala zakhuliswa kwiKholeji yezolimo yaseElsenburg, kwaye iiwayini zePinotage zokuqala zenziwa apha ngo-1941. Iwayini yokuqala yePinotage yenziwa eElsenburg ngo-1941. Imidiliya yokuqala ethengiswayo yayityalwe eMyrtle Cove kufuphi neSir Lowry's Pass okanye eMuratie eStellenbosch.

1961

IKanonkop nayo yatyala imidiliya ngo-1941. IPinotage yaseBellevue yeza nodumo kule diliya ngelixa yazuza indebe yeGeneral Smuts kwi-'Cape Wine Show' ngo-1959. Ngo-1961, iPinotage yeKanonkop Estate yaphumelela kwa eli wonga. Kodwa eli gama iPinotage laqala ukubonakala kwileyibheli ngo-1961 – kuthengiswa iPinotage yeBellevue Estate yango-1959, phantsi kwegama leLanzerac.

IPinotage yeyesithathu kwezona diliya zibomvu zityalwe kakhulu eMzantsi Afrika. Yenza i-7.2% yazo zonke izityalo zemidiliya yaseMzantsi Afrika, iphambi kweMerlot kwaye isemva kweShiraz. I**Paar**l, i**Swartland** kunye ne**Stellenbosch** zonke zineehektare ezisondele kuma-2,000 nganye. Zilandelwa yi**Robertson** eneehektare ezingama-875.



Izimbo ezintathu zePinotage eziqapheleka kakhulu zezi:

- Izimbo ezilula, ezintsha, ezimnandi, eziveza iziqhamo ezibomvu kwaye ezinokufana neediliya ezenziwe ngazo.
- Iiwayini ezigcweleyo ngokomzimba apho ukusetyenziswa kom-oki ngononophelo kusenza amaqunube abomvu kunye namnyama atyebileyo, abumsirha, aneenowuthi ezincinane zetshokolethi kunye nezekofu.
- Iiwayini ezithengiswayo ezisebenzisa amaplanga eefatyi ngabom ukuze zivelise amavumba akhethekileyo etshokolethi okanye etofi.

Ukwenziwa kwewayini

IPinotage inako ukuvelisa iimveliso eziphakamileyo ezidinga ukulawulwa. Oku kungenziwa ngoxinizelelo lwamanzi okanye ngokususa izihlahla zediliya. Le midiliya idla ngokuma nkqo xa ikhula, ngoko ke iqhuba kakuhle xa imiswe ngeepali. Isiqhamo esidala sisoloko sicingelwa ukuba sinencasa eqaqambileyo

Unobangela wophawu lwerabha etshileyo awukaziwa. Kodwa iDyunivesithi yaseStellenbosch sele yenze uphando oluninzi, kwaye kucingwa ukuba ingasisiphumo sokonakala kweentsholongwane. Ukuvuna kubushushu basehlotyeni kuvumela ukuphuma kweentsholongwane ezininzi ekuphela zingeniswa kwikoyi yewayini. Kwaye ukuba azikhawuzelelwanga zacocwa ekoyini yewayini, ezi ntsholongwane zingafunekiyo zinganda. Olu phawu lwerabha etshileyo kungenzeka ukuba yindibaniselwano yeediliya ezonakeleyo kunye nendlela elambathayo yokwenza iwayini. Ukuphepha ubushushu basehlotyeni kunye nokungavuni emva kwexesha kakhulu kuyanceda ekunciphiseni lo mba werabha kunye nehlobe le-asidi elinxulunyaniswa nale diliya.

IPinotage ivubela msinya ngokumangazayo kuvimba wewayini, nto leyo ibangela ingozi yokukhutshwa kweethanini ngokugqithisileyo kunye nencasa yebhanana eninzi kakhulu. Uvubelo olude, olupholileyo, kwakunye nenkqubo emfutshane yokumpompela etankini rhoqo - ezole ngakumbi kunokucudulela – lukhupha zonke iincasa ezibalaseleyo, ngaphandle kwethanini eninzi kakhulu. IPinotage ihambisana kakuhle nom-oki kwaye inceda ukulawula iithanini.

IiPinotage ezininzi ezikumgangatho ophezulu eMzantsi Afrika zidla ngokuba ntlobo-nye, hayi imixube.

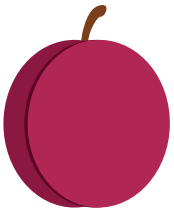
ICape Blend (umxube waseKapa) sisimbo sokwenza iwayini esingamiselwanga mthetho kwaye esingabhaliswanga ngokutsho kweSAWIS. Kunoko, izikhokelo zePinotage ze-30% ubuncinane kunye ne-70% ubuninzi yimigaqo yokhuphiswano xa ungenisa iwayini kwiinkqubo zeembasa.

Into emnandi ngePinotage, iSyrah, kunye nePinot Noir kukuba azibonakalisi mpawu zemethokhzoprayizini njengokuba iintlobo ezahlukeneyo zeBordeaux zisenza.

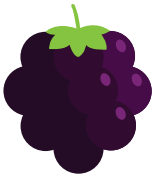
Inkcukaca yongcamlo

Ungalindela ntoni kwiglasi yakho yePinotage? Konke kuxhomekeke kwesi simbo usiselayo. Khangela **amaqunube abomvu**, **amaqunube amnyama**, **iiplam**, **iitsheri** kunye **nekhiwane**. **Ibhanana** nayo sisiphawuli esixhaphakileyo kwiiwayini ezikhutshwe iithanini.. **Ihoisin**, **ibheyikhoni, ufele**, kunye **nomsi** zizichazi ezihle endidla ngokuzinxulumanisa neewayini endizithandayo zePinotage – zindikhumbuza iiPinot Noir ezindala, ezinomdlako. **Umsi**, **icuba**, **itshokolethi** kunye ne**kofu** zibonisa um-oki.

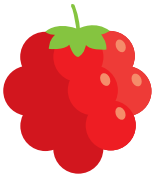
Khangela iiwayini apho ezi nowuthi zom-oki zidibeneyo kwaye kungekho ngquzulwano – kufanele zinike iwayini imo kunye nobunzulu ukuze ziyenze itsale umdla kwaye ibencasa-ninzi endaweni yokuba ziqaqambe zodwa kwiwayini.



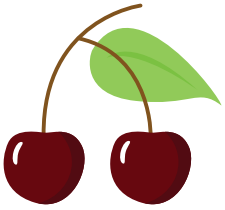
IPLAMU



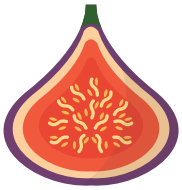
NJENGAMAQUNUBE AMNYAMA



IRASBHERI



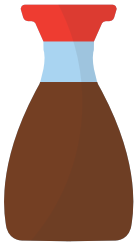
IITSHERI



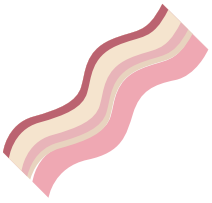
IKHIWANE



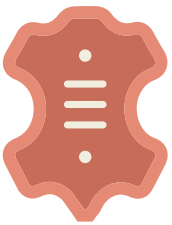
IBHANANA



IHOISIN



IBHEYIKHONI



UFELE



ITHA



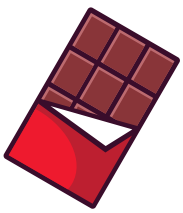
UMSI



IKOFU



ICUBA



ITSHOKOLETHI

Uhambelwaniso lokutya

IPinotage ihambelana kakuhle kakhulu neentlobo ngentlobo zokutya kwaye kufanele ucinge ngayo xa usitya ukutya okuqhwethayo, okudla ngokubanzima ukuhambelanisa neewayini.

Noxa iPinotage ingeyoPinot Noir okanye iCinsault, idla ngokuhambelana kakuhle kakhulu nezidlo ezihambelana nazo zombini. Inyama yedada idibana kakuhle nePinot Noir kunye nePinotage. Izidlo zaseMeditera ezifanelana neCinsault, njengeepepile ezibomvu kunye nee-aubergine, ziyafanelana nayo nePinotage.

Mhlawumbi ndithe phithi nje yiMoussaka, kodwa umbhako obumsirha, ontubululu we-aubergine mnandi kakhulu nePinotage. Amnandi nawo amankowane osiweyo ne-umami yawo egqithisileyo xa ehamba nePinotage. Imifuno ebugqabi entsundu ene-oli yomnquma, igalikhi, amanqoba agcadiweyo, kwaye efafazwe ityuwa yolwandle yodidi oluphezulu ingamelana nale wayini.

Ipizza enezinongo ozithandayo (ndizithandela i-“plain jane margherita” enetshizi ethe kratya) ihambelana kakuhle nayo nayiphi na iwayini ene-asidi ephezulu. Yindibano yesosi yetomato kunye ne-asidi yewayini le yenza olu hambelwaniso luthandwe kakhulu.

Sisathetha ngetshizi njalo, iPinotage ingamelana nesigaqa esidala se-cheddar. Ngamanye amaxesha ukutyeba kwequiche kunye nelasagna kufuna iwayini enobumuncu obuninzi ehlaziya inkalakahla.

Ukutya kwaseAsia, okwenziwa ngesosi yeteriyaki kunye neyeplam, kuyahambelana neenowuthi ze-umami ezifunyanwa kwiiwayini ezininzi zePinotage. Ihoisin yinowuthi endidla ngokuyiva kwiPinotage. Ukuhambelanisa la mavumba kunye nezancasa nezidlo zaseAsia kuyazicacisa kwiwayini nasekutyeni.

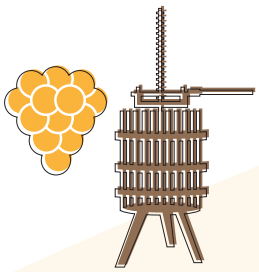
Uhambelwaniso lwenyama eyosiweyo nesityu esiphekwe ngembiza encinane kunye nePinotage lungafaniswa nolwesonka esisandula kubhakwa kunye nebhotolo. Zingoosofa-silahlane. Akukho sidlo siza engqondweni ngalo mzuzu, esinokumela eli lizwe ukodlula esi.
Iinyama eziphekwa isidala, njengenyama yembanda yetakane legusha okanye inyama yehagu ecukuceziweyo okanye isityu se-oxtail, zilukhetho olulula kuba zimnandi kakhulu.

IPinotage lukhetho lam xa ndisitya iipayi zenyama yenyamakazi kunye nenyama yenciniba enesosi yeplam

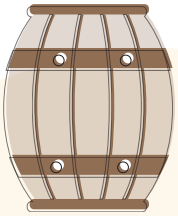
Kodwa ezona zidlo ndizithanda nePinotage zezamaNdiya, ezifana ne-biryani kunye neekheri. Ziziqholo ezintsokothileyo ezenza ubunzulu kunye nezongeza ubunzulu kwiPinotage. Kwaye xa unewayini elula, ebunesiqhamo, ingabupholisa ubushushu besidlo.

14. IWAYINI ENAMAQAMZA

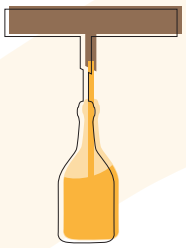
Ngokungenamathandabuzo, ukuhlwahlwaza kwiiwayini zethu kuyawutsala umdla wethu singabantu.



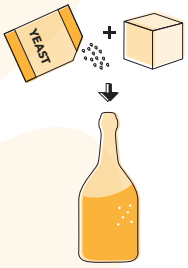
UKUCUDISA KANCINANE UKUZE UFUMANE IWAYINI EVUTYELWE KABINI ENGENASWEKILE, ENE-ASIDI EPHEZU-LU, KUNYE NENOTYWALA OBUNCINANE



IWAYINI EVUTYELWE KABINI ENGAHLWAHLWAZIYO INGADLULISWA KWI-MLF, KUM-OKI, EKUXUTYWENI



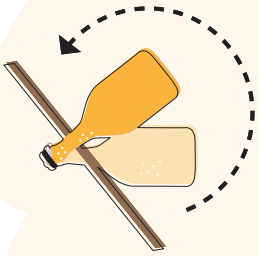
IIBHOTILE ZIGCWALISWA NGEWAYINI EVUTYELWE KABINI



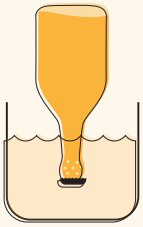
LIQUEUR DE TIRAGE & IVALWE NGESIVALO SESICIKO SENTSIMBI



ZINGQENGQISWA NGECALA UKUZE ZITHATHE IXESHA UKUVUBELA KWIKOYI YEWAYINI EPHOLILEYO



IMULA ISUSWA NGOKUHLUKUHLA



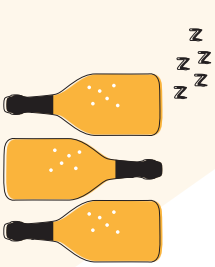
IWAYINI KWINTAMO YEBHOTILE IYAKHENKCEZISWA



ISICIKO SEBHOTILE YEWAYINI EHLWAHLWAZAYO SIKHUTSHIWE & ICO2 IKHUPHA INTSHWELA



LIQUEUR D'EXPEDITION (OKANYE UMTHAMO) IYONGEZWA



UKHULISO EBHOTILENI ECIKIWEYO YAZE YAKHUSELWA NGEMUSELET (UCINGO LWESICIKO ESINTLALU-NTLALU)

Iwayini Enamaqamza

Ngokungenamathandabuzo, ukuhlwahlwaza kwiiwayini zethu kuyawutsala umdla wethu singabantu. Kubhalwe iincwadi ngalo mmangaliso uyiwayini enamaqamza. Siza kuthetha ngezinto ezisisiseko seendlela ezintlanu zokuvelisa iwayini enamaqamza.

Méthode traditionnelle okanye Indlela Esesikweni

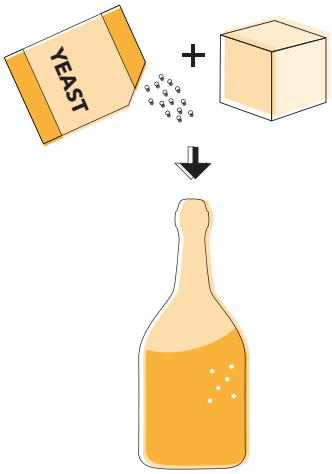
Yaziwa njengeMethode Cap Classique eMzantsi Afrika, umahluko obululekileyo owahlula indlela esesikweni kuzo zonke ezinye iindlela zokwenza iwayini enamaqamza kukuba uvubelo lwesibini lwenzeka kwakule bhotile ithengiswa kuyo iwayini.

Iwayini evutyelwe kabini

Siqala ngewayini evutyelwe kabini engenaswekile, enobumuncu obuphezulu, ephakathi ngokuvakala kwencasa, ekunokwenzeka ukuba iyile okanye ayiyanga kwinkqubo yovundiso lobumuncu be-apile nobobisi kunye/okanye nokhuliso kum-oki.

Ukuxuba

Umenzi-wayini kengoku uye axube iiwayini ngenjongo yokufumana isimbo, ulungelelwaniso kunye noncasa-ninzi. EShampeyini, apho kukho imozulu eguquguqukayo, ukuxuba kubalulekile ekwenzeni iwayini. U-NV umele "Non-Vintage" kwaye ngumxube obandakanya iiwayini zoonyaka besivuno esihle abadlulileyo. Ukuxuba kukwavumela ukuba umvelisi asoloko esenza isimbo sohlobo (seminyaka ngeminyaka) sewayini.



Liqueur de tirage

Iwayini, ixutyiwe okanye ingaxutywanga, iye igalelwe ebhotileni. I-*liqueur de tirage* (umxube wewayini, iswekile, igwele, izondlo zegwele, kunye nezinto zokungcwengisa) igalelwa ebhotileni kwaye icikwe ngesiciko sebhotile yewayini ehlwahlwazayo. Oku kuza kuvumela uvubelo lwesibini ngaphakathi ebhotileni.

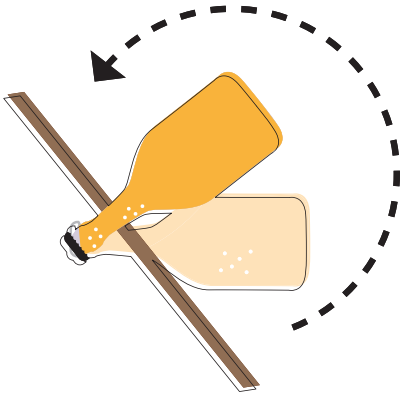
Uvubelo lwesibini

Iibhotile ziye zingqengqiswe ngamacala, zipakishwe kwikoyi yewayini ukuze zithathe ixesha ukuvubela. I-CO_2 evelayo iyanyibilika, yenze iqamza.

Ukudaleka kwentlenge

Akuba uvubelo lwesibini lugqibile, igwele liyafa libe yimula. Ekuhambeni kwexesha, imula iza kuqhekeka ikhuphele imichiza kwiwayini. Le nkqubo yaziwa ngokuba kukudaleka kwentlenge kwaye yongeza iincasa zesonka, zamaqebengwana, kunye nezethowusti. Oku kudaleka kwentlenge kwenzeka kwiminyaka emine ukuya kwemihlanu, kodwa ingahlala iminyaka elishumi ubuninzi. Okukhona iwayini ihlala kwimula ixesha elide, kokukhona iincasa ziqaqamba ngakumbi.

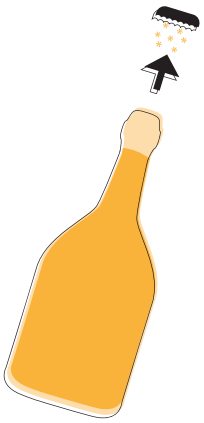




Ukuhlukuhla
Iwayini iye ihlukuhlwe kwaye ikhutshwe intlenge. Ngokusesikweni, kwakuhlukuhlwa ngazandla. Iibhotile zingqengqiswa ngecala phakathi kwistendi esimile njengo-A esibizwa i*pupitre*. Mini nganye, esi stendi sinyuswa kancinane, nto leyo yenza ukuba ezo bhotile bezingqengqisiwe ziye zijongisa phezulu, zibe zihlukuhleka kwaye zijika kancinane. Intshwela inyuka iye kwintamo yebhotile.

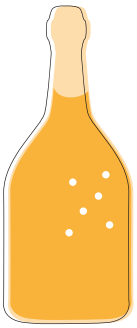
Ukuhlukuhla ngoku kwenziwa ngomatshini, kodwa oovimba abaninzi beewayini zodidi basasebenzisa ipupitre yesiqhelo, esebenzisa nzima.

Ukukhupha intlenge kwiwayini
Iibhotile esele zijongise phezulu ngoku zifakwa kwisibandisi esikhenkcezisa intamo yebhotile kunye nentshwela elapho. Xa ezi bhotile sele zijonge phezulu, isiciko sebhotile yewayini ehlwahlwazayo siyasuswa, kwaye iCO_2 ikhuphele intshwela ngaphandle ebhotileni.



Umthamo
I-***liqueur d'expedition*** (umxube wewayini kunye neswekile owongezwa njengomthamo) isetyenziselwa ukugcwalisa ibhotile. Oku kwaziwa ngokunika ithamo kwaye inokwahluka ngobuswiti, nto leyo iza kulungisa ubuswiti bewayini enamaqamza. Isiciko esintlalu-ntlalu siyafakwa, kwaye imuselet (ucingo lwesiciko esintlalu-ntalu) okanye ikheyiji yocingo ibekwa phezu kwesiciko ngenjongo yokongeza ukhuseleko.





Iibhotile ezivaliweyo zingagcinwa iinyanga ezimbalwa ngenjongo yokuvumela i-***liqueur d'expedition*** ukuba idibane newayini kakuhle. Iiwayini ezininzi ezinamaqamza zikulungele ukuselwa ngexesha ezikhutshwa ngalo, kodwa iiwayini zodidi ziza kuzuza kukhuliso olongezelelekileyo ebhotileni.

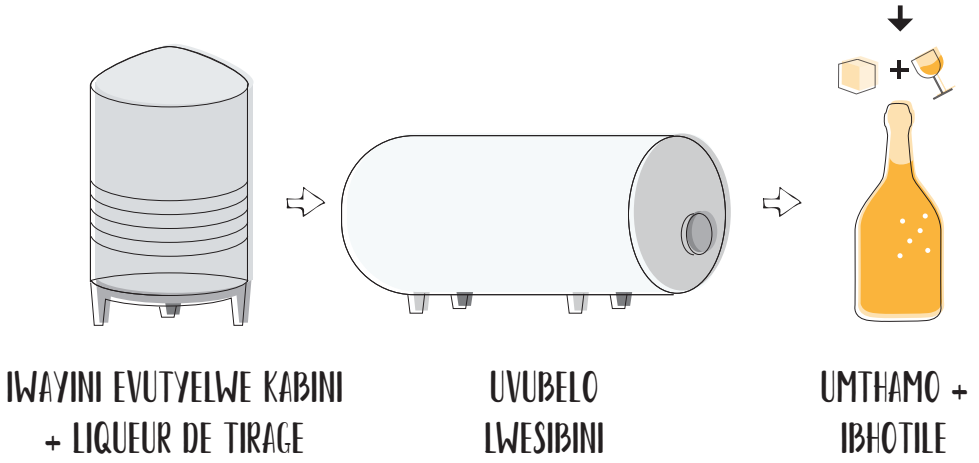
Indlela Yodluliselo

Le ndlela isekelwe kwiNdlela eseSikweni, ephepha ukuhlukuhla kunye nokukhupha intlenge kwiwayini. Ezi ndlela ziyafana de kufikelelwe kwinkqubo yokuhlukuhla, kwixesha apho iiwayini zikhutshwa intlenge ngokukhutshelwa kwitanki loxinzelelo elivaliweyo. I-liqueur d'expedition yongezwa etankini, kwaye iwayini iphinda igalelwe ebhotileni ENTSHA.

Le ndlela yenza iiwayini zodidi olulungileyo, ezinexabiso elifikelelekayo kuba ziphepha inkqubo entsokothileyo yokuhlukuhla kunye nokukhupha intlenge kwiwayini.

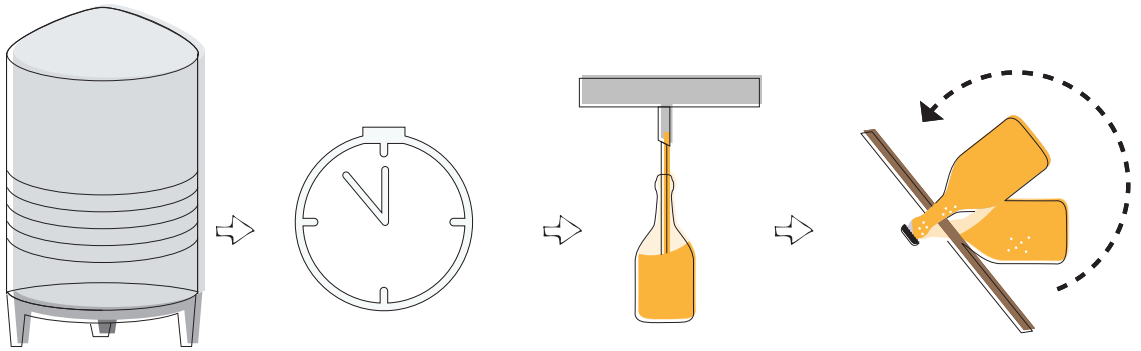
Charmat okanye Indlela yeTanki

Umahluko omkhulu phakathi kweNdlela eseSikweni kunye neNdlela yeTanki kukuba uvubelo lwesibini lwenzeka kwitanki, hayi ebhotileni. I-*liqueur de tirage* yongezwa kwiwayini evutyelwe kabini, ebidla ngokuvutyelwa kwitanki elinoxinzelelo lentsimbi ekhazimlayo ukuze kugcinwe iincasa zeziqhamo kunye nobutsha. Emva koku, umxube uye afakwe kwitanki elinoxinzelelo lentsimbi ekhazimlayo. Le nkqubo idla ngokuthatha phakathi kweveki enye kunye nezintandathu. Ayikubandakanyi ukuhlukuhla – akukho. Isambuku seewayini siyahluzwa ukuze kusuke imula,i- *liqueur d'expedition* iyongezwa, kwaye iwayini igalelwa ebhotileni phantsi koxinzelelo. Ngenxa yobuncinci kwexesha lokuzenza kunye nabasebenzi abanenxaxheba ekwenziweni kwazo, kuxabisa kancinane ukuzenza ezi wayini. Indlela yetanki ibalasele ekugcineni iimpawu ezahlukeneyo zeewayini ezinevumba njengeMaskathi, iRiesling, okanye zesimbo esibunesiqhamo ngakumbi seProsecco.



Méthode Ancestrale okanye *Pétillant-Naturelle*

I*Méthode Ancestrale* yindlela yokuqala yokwenza iiwayini ezinamaqamza. Yohluka kwiNdlela eseSikweni ngokungabinalo uvubelo lwesibini. Uvubelo lwewayini lumiswa phakathi ngokubandisa kunye nokuhluza iwayini. Emva koku, iwayini igalelwa ebhotileni, kwaye uvubelo lugqiba ngaphakathi ebhotileni, nto leyo yenza iCO2. Kwakufikelelwa kwisixa seCO2 esifunekayo, iwayini iyabandiswa, ihlukuhlwe, kwaye ikhutshwe intlenge njengakwindlela esesikweni. Noxa kunjalo, i-*liqueuer de expedition* ayongezwa.

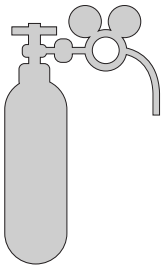


IWAYINI EVUTYELWE KABINI IQALA UKUVUBELA

UVUBELO LUMISWA PHAKATHI & IBAND-ISWE IINYANGA EZIMBALWA

IIBHOTILE ZIYAGCWALISWA & UVUBELO LUYAQHUBEKA

IIBHOTILE ZIYAHLUKUHLWA & ZIKHUTSHWE INTLENGE. ALONGEZWA ITHAMO!



Uhlwahlwaziso

Uhlwahlwaziso yeyona ndlela kulula ukuyicacisa I-CO2 iyongezwa kwiwayini egqityiweyo enokungabinaswekile, okanye ibeswiti, okanye ibephakathi. Izihlobo zam kudala zaqhula ngeMSS - Methode Sodastream! Yindlela eyolisayo, ukuba akukho sidingo, yokuphuhlisa iwayini emhlophe embi.

IVULWA NJANI IBHOTILE YEWAYINI ENAMAQAMZA KAKUHLE



15. UKWENZIWA KWEEWAYINI ENYANGIWEYO

ISherry

IPothi

IiMaskathi kunye neeJerepigo ezinyangiweyo

ISherry

Eli gama, iSherry, lingasetyenziswa kuphela xa iiwayini zikhuliswe kwiidolophu ezintathu zaseSpeyin i**Jerez de la Frontera**, i**Sanlucar de Barrameda** kunye ne**El Puerto de Santa Maria**.



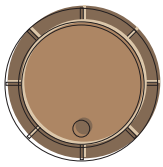
Zintathu kuphela iidiliya ekuvumeleke ukuba zenze iSherry eSpeyin. Iidiliya ze**Palomino** zezona zinezityalo ezininzi. Zinobumuncu obusezantsi ngendalo, iincasa eziphakathi, kwaye kwenziwa ngazo iiwayini ezingenaswekile eJerez. Iidiliya ze**Pedro Ximénez** (PX) zinencasa encinane kakhulu yohlobo lwazo. Amaxolo azo anciphileyo avumela ukuba zomiswe lilanga ezi diliya, nto leyo izenza iiwayini eziswiti ezibalaseleyo. I**Muscat of Alexandria** ikhuliswa ngezixa ezincinane kwaye kwenziwa ngayo iiwayini eziswiti.

ISherry ingahlulwahlulwa ibe ziiwayini ezenziwe **ngokhuliso lwebhayoloji**, **ukhuliso ngendibano nomongomoya**, kunye nomxube wazo zombini.

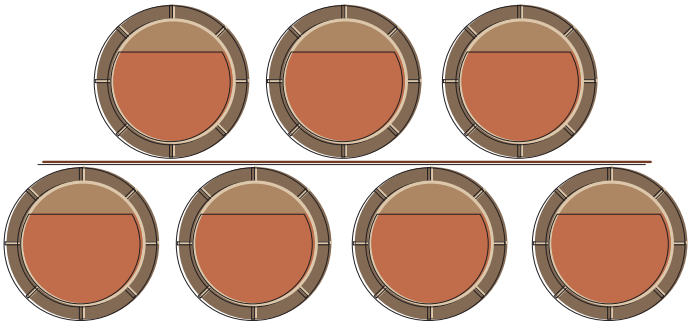
Ezi wayini ziqala iziwayini ezimhlophe ezivutyelwe kwintsimbi ekhazimlayo kumaqondo obushushu aphakamileyo kunesiqhelo ukuze zenziwe iwayini ephakathi. Emva koku, ezi wayini zihlelwa kukhuliso lwebhayoloji okanye kukhuliso ngendibano nomongomoya, kuxhomekeke kwiimpawu zencasa zewayini evutyelwe kabini. Emva koko, zithunyelwa kwi**sobretabla**, apho zomelezwa ngespiriti esingenancasa esingu-96% ABV, kwaye zigcinwa kweli ziko lezithole phambi kokuba zongezwe kwinkqubo yokuxuba imbijana.

Ukhuliso lwebhayoloji
Iiwayini ezikhuliswe ngebhayoloji zomelezwe phakathi kwe-15% kunye ne-15.5% ABV njengoko le iyindawo ekufaneleyo (okanye ekulungeleyo) ukuchuma kwegwele iflor. Igwele iflor lenziwe ziintlobo zegwele ezixhomekeke kutywala, kwizondlo ezikwiwayini, kunye nakumongomoya okumoya ojikeleze umhlaba ukuze zenze iCO_2 kunye ne-**asithaldehayidi**. I-asithaldehayidi inika iSherry ekhuliswe ngebhayoloji iincasa zayo ezikhethekileyo zamandongomane, i-almond, ityuwa, kunye nezexolo lelemoni. Ifunyanwa ingumaleko odeki ngaphezulu kwiwayini – ikwakhusela iwayini ingadibani nomongomoya. Iifatyi kwinkqubo yokuxuba imbijana azigcwaliswa ukuze igwele iflor lizondle ngewayini, izondlo zayo kunye nomongomoya.

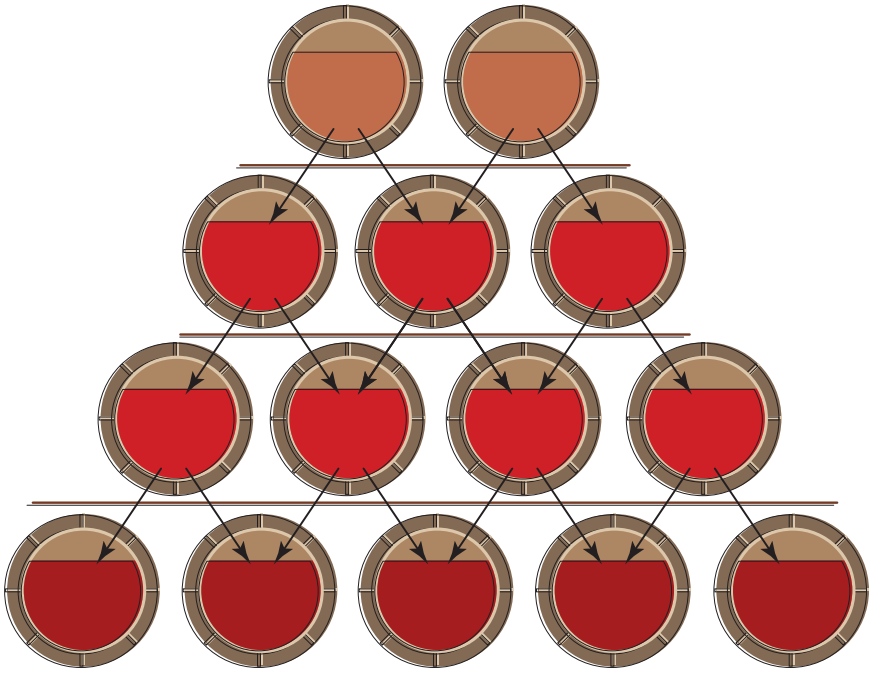
Ukhuliso ngendibano nomongomoya
Iiwayini ezikhuliswa ngendibano nomongomoya zomelezwe ku-17% ABV njengoko oku kuthintela ukukhula kwegwele iflor. I-Oloroso, iPX, kunye nezinye iiSherry zeMaskathi zikhuliswa ngokudityaniswa nomongomoya. I-Amontillado ikhuliswa ngokudityaniswa nomongomoya emva kwexesha lokhuliso lwebhayoloji. Ezi Sherry zingakhuliswa ixesha elingaphezulu kweminyaka engama-30.



Iwayini evutyelwe kabini
Igwele elenza inwebu kwiwayini elibizwa ngeflor liza kuba sele liqalile ukukhula ngaphezulu kwiwayini evutyelwe kabini.



Iziko lezithole
Iiwayini ezivutyelwe kabini zidluliselwa kwiziko lezithole.



Ukuxuba imbijana
ISherry, ukuqala kwirowu esezantsi, igalelwa ezibhotileni. Isixa ngasinye esisukayo kwirowu esezantsi, siza kugcwaliswa ngeewayini ezikwirowu engentla.

Le rowu yokuxuba imbijana ingentla igcwaliswa ngeewayini zeziko lezithole.

Iifatyi zibizwa iibutt, kwaye kwaye azigcwaliswa kakhulu ukuze kukhule igwele iflor

Iiwayini zisuswa nganye nganye kwirowu esezantsi ukuze zigalelwe ezibhotileni kodwa ZISOLOKO zigcwaliswa kwirowu engentla.

Inkqubo yokuxuba imbijana
ISherry ikhuliswa kwiifatyi ezinkulu nezindala ekuthiwa zii**butt** ukubizwa, ezingaziniki ncasa iiwayini kwaphela. Inqanaba ngalinye lewayini ekhuliswayo kuthiwa yi**criadera**. Ukuxuba imbijana kubhekisa kwibutt yokugqibela kunye neyeyona indala iSherry ekhutshwa kuyo phambi kokuba igalelwe ebhotileni. Indawo yesixa sewayini esikhutshwa kwinqanaba lokuxuba imbijana ithatyathwa yiwayini elula ngakumbi ebikwinqanaba elidlulileyo. Kwaye, ela nqanaba lidlulileyo, lala wayini ilula, ligcwaliswa yenye iwayini entsha nangakumbi. Le wayini ilula ngangakumbi isuka kwiziko lezithole. Inkqubo yokuxuba imbijana ingaqulatha iicriadera eziphakathi kwe-3 kunye ne-13 ubuninzi. Ezi criadera zidla ngokugcinwa kwizakhiwo ezahlukeneyo ukuze, ukuba nantoni na ingenzeka, kungaphulukwana nayo yonke inkqubo yokuxuba imbijana.

ISherry ingangabinaswekile okanye ibeswiti:

Izimbo Ezingenaswekile
iFino + iManzanilla + iOloroso + iAmontillado + iPalo Cortado
Ziswiti Ngendalo
Pedro Ximénez
Yenziwe Switi
UCwambu Olumbatshileyo (Pale Cream) + Phakathi (Medium) + Ucwambu (Cream)

IiSherry zeFino kunye neManzanilla zikhuliswa ngebhayoloji kuphela. IiSherry zeOloroso zikhuliswa ngokudityaniswa nomongomoya. I-Amontillado ikhuliswa ngokudityaniswa nomongomoya emva kwexesha lokhuliso ngebhayoloji. IiSherry zePedro Ximenez kunye neMaskathi ziwayini eziswiti ezikhuliswa ngokudityaniswa nomongomoya. IiSherry zoCwambu Olumbatshileyo kufuneka zibenexesha zikhuliswa ngebhayoloji phambi kokuba zenziwe switi ngePX. IiSherry eziphakathi kufuneka zibenazo zombini iimpawu zebhayoloji kunye nokudibana nomongomoya. IiSherry zoCwambu zinezokudibana nomongomoya kuphela.

Kukho iintlobo ezine zeeSherry ezikhulisiweyo:

- **VORS:** Vinum Optimum Rare Signatum (Very Old Rare Sherry) (ISherry endala kakhulu kwaye enqabileyo) - ubuncinane, inama-30 eminyaka ubudala
- **VOS:** Vinum Optimum Signatum (Very Old Sherry) (ISherry endala kakhulu) - ubuncinane, inama-20 eminyaka ubudala
- **Iminyaka eli-12:** isebenza kuyo yonke inkqubo yokuxuba imbijana (ibhetyebhetye)
- **Iminyaka eli-15:** isebenza kuyo yonke inkqubo yokuxuba imbijana (ibhetyebhetye)

Yi-Amontillado, iPalo Cortado, iOloroso kunye nePX kuphela ezilungele iwonga lokuxelwa konyaka (okanye ubudala)!

Iiwayini zesimbo seSherry zibizwa ngokuba zeziNgenaswekile eziMbatshileyo, eziPhakathi, okanye eziluCwambu, njalonjalo, xa zenziwe eMzantsi Afrika. Sisusa nje igama likaSherry.

Ubukhulu becala, zenziwe ngeChenin Blanc, noxa ezinye zenziwe ngeediliya zePalomino.



IPothi

Ziiwayini ezenziwe kwizixeko ezimbini eziselunxwemeni - iPorto kunye neVila Nova de Gaia - ezikumacala ameleneyo omlomo womlambo iDouro kuphela ezinokubizwa ngePothi.



IPothi yenziwa ngemihla apho iiwayini zaseOporto ePortugal zazithunyelwa eNgilane. Ezi wayini zazomelezwe ngesipiriti esasidlala indima yokuzilondoloza kuhambo lwazo. Ezona ntlobo zibomvu zaziwa kakhulu ziquka iTouriga Francesa, iTouriga Nacional, iTinta Roriz, iTinta Barroca, iTinta Amarela, kunye neTinto Cão, kodwa xa zizonke iindidi zediliya zePothi zimalunga nama-30. Uninzi lwazo ezi ntlobo zediliya zinamaqunube amancinane anamaxolo adeki ekuveliswa ngawo incindi eshinyeneyo nengangxengwanga efunekayo ukuze kwenziwe iPothi. Nangona ezi diliya zityalwe ngokwahlukeneyo, ngokwesiqhelo, zidla ngokuvutyelwa kunye.



Ngokusesikweni, le midiliya yayibekwa kwilagares, itanki elibanzi kunye nelifika ethangeni ngobude, apho amaqela wabasebenzi abaninzi ayechitha kangangeeyure ezi-3 ukuya kwezi-4 exovula le midiliya ngeenyawo. Ukuxovula iidiliya ngenyawo yeyona ndlela izolileyo kwakunye negqibeleyo yokukhupha ukutya kwesiqhamo. Ibiza kakhulu kwaye ayisasetyenziswa kakhulu ngaphandle kokusetyenziswa ngabavelisi ababalaseleyo.

Uvubelo lumiswa ngonyango xa utywala bufikelela ku-5% ukuya ku-9% abv ukuze kwenziwe iwayini eswiti. Uvubelo, ngokuqhelekileyo, luthatha iiyure ezingama-24 ukuya kwezingama-36. Oku kwenziwa ngokongeza i-aguardente (ispiriti esimhlophe ku-77% ABV) eshiya i-100g/l RS kunye notywala obumalunga ne-19% ABV.

Iiwayini zesimbo sePothi zibizwa “Rubhi”, “Tawni”, njalo njalo, (ngaphandle kwegama iPothi) xa zenziwe eMzantsi Afrika. EMzantsi Afrika, ubukhulu becala, zenziwa eCalitzdorp kunye naseKlein Karoo apho kukho imozulu eshushu kwaye ebaleleyo, engohlukanga kweyaseDouro kunye nefanele iintlobo zesimbo samaPhuthukezi. Ukhuliso luxhomekeke kwisimbo esiveliswayo: iiwayini zonyaka abathile zikhuliswa ezibhotileni, kwaye iiwayini zetawni zikhuliswa kwimiphanda esele isebenzile, engange -500L, ebizwa ngeepipa okanye imibhobho. IiPothi zeRubhi ziqhele ukuthuthwa ziye kukhuliswa kwisixeko esiselunxwemeni iVila Nova de Gaia. Ezinye iiPothi zeTawni zithunyelwa ngentla komlambo, apho amaqondo obushushu aphezulu kwaye ziza kukhula futhi ziphulukane nombala ngokukhawuleza.

IiPothi zeRubhi zinombala oqaqambileyo. Ubukhulu becala, zineziqhamo (zokuqala). Zikhuliswa ixesha elincinane kwintsimbi ekhazimlayo okanye kwiifatyi ezinkulu zom-oki. Ezi wayini zineethanini, ubukhali bencasa kunye noncasa-ninzi oluncinane. Zikulungele ukuselwa ziselula kwaye azizuzi nto kukhuliso ebhotileni.

IiPothi zeTawni zibonisa umbala omdaka ngenxa yokhuliso ngokudityaniswa nomongomoya (oksojini) ixesha elide kwiifatyi ekuthiwa ziipipa. Ekukhuleni, ziza kujika umbala zibe-garnet, kwaye zide zibengumbala omdaka ekugqibeleni. Ukukhula kuza kuvelisa iincasa zerasentyisi, inqoba, ikofu, ikharameli, kunye nezetshokolethi. Ezi wayini zikulungele ukuselwa ziselula kwaye azizuzi nto kukhuliso ebhotileni.

Uhlobo oluphezulu lwewayini ziiRubhi kunye neePothi zeTawni zodidi oluphezulu. ITawni yohlobo oluphezulu kufuneka ikhuliswe iminyaka emithandathu kwifatyi yeenkuni.

Isivuno sewayini esigalelwe ebotileni emva kwexesha ziiPothi ezivuthiweyo ezikhuliswe phakathi kweminyaka emine kunye nesithandathu kwiifatyi ezinkulu zom-oki phambi kokuba zigalelwe ezibhotileni. Zikulungele ukuselwa ziselula kwaye azizuzi nto kukhuliso ebhotileni.

Iiwayini zeTawni ezibonisa unyaka (ubudala) ikhuliswa ngokudityaniswa nomongomoya ixesha elide kwimibhobho. Zingaphawulwa ukuba zineminyaka eyi-10, 20, 30 okanye 40 ubudala, kwaye iileyibheli kuyanyanzeleka ukuba ziquke unyaka ezagalelwa ngaye ezibhotileni njengokuba ziphulukana nobutsha emva kokuba zigalelwe ebhotileni. Eyona mizekelo igqwesileyo intsokothile (incasa-ninzi) kwaye ayingxwengwanga.

IPothi evuthiweyo idinga ukubhaliswa xa umvelisi eceba ukuyikhupha (ifumaneke ezivenkileni). Kufuneka igalelwe ebhotileni iminyaka emithathu ubuncinane emva kwesivuno. Zezona wayini zincasa-ninzi, zingangxengwanga kwaye zineethanini ezininzi kunazo zonke iiwayini zePothi, kwaye zingakhula amashumi eminyaka ebhotileni. Ngokuqhelekileyo, zidinga ukudikhentwa ngenxa yentshwela. IPothi ezivuthiweyo ziveliswa, mhlawumbi, kathathu kwishumi leminyaka.

Iiwayini zesimbo sePothi zibizwa "Rubhi", "Tawni"(ngaphandle kwegama iPothi) xa zenziwe eMzantsi Afrika.

EMzantsi Afrika, ubukhulu becala, zenziwa eCalitzdorp kunye naseKlein Karoo apho kukho imozulu eshushu kwaye ebaleleyo, engohlukanga kweyaseDouro kunye nefanele iintlobo zesimbo samaPhuthukezi.

IiMaskathi kunye neeJerepigo ezinyangiweyo

IMaskathi kwenziwa ngayo iiwayini ezinyangiweyo ehlabathini jikelele. Kukho iintlobo ezininzi ezahlukeneyo zediliya ezibizwa ngeMaskathi. Zonke zinobumuncu obuncinane kwaye zibonisa amavumba eentyatyambo eorenji, erozi, kunye nawediliya. IMaskathi yenye yeediliya ezimbalwa kakhulu apho iiwayini zinuka njengeediliya!

Iiwayini **ezingakhuliswanga zeMaskathi** zigolide ngombala kwaye zibuntyatyambo kwaye zinevumba. Zenziwe ngeediliya ezivuthiweyo kunye neziphilileyo, ezidla ngokuyekwa zidibana namaxolo emva kokumfaxanga ukuze kunyuswe amavumba azo kangangoko, futhi kongezwe ukutyeba. Uvubelo luyamiswa, kwaye isipiriti sediliya esiku-96% ABV siyongezwa ukuze yenziwe switi iwayini. Injongo yezi wayini kukulondoloza iimpawu zevumba kunye namavumba eziqhamo.

IMaskathi endala ephuhle ngokugqibeleleyo, ngombala, ingabalubhelu ukuya kumbala omdaka. Abanye abavelisi bangazilinda iidiliya ukuba zifane neerasentyisi kwiivengethe ukuze bazokwenzwa iiwayini ezinencasa emnandi kakhulu. Uvubelo lwenzeka kumaxolo phambi kokuba lumiswe ngxi kukomeleza ngesipiriti sediliya. Emva koku, ezi wayini ziye zikhuliswe ngokudityaniswa nomongomoya kwiifatyi ezinkulu, ezindala zeenkuni, ezingazi kuzinika iincasa (ngamanye amaxesha kwiindawo ezifudumeleyo). Ezi wayini zivela amavumba omhlwa.



Iiwayini ze**Jerepigo** zenziwa ngokongeza isipiriti sediliya esingenancasa kwijusi yesivuno esitsha ekuqaleni kovubelo. Ezi zipiriti zimisa uvubelo ngxi, nto leyo ivumela ukuba kugcinwe amavumba ediliya. Ukomeleza utywala kwenza iwayini ephakathi kwe-17% kunye ne-20% ABV. Ezi wayini zidla ngokukhuliswa kumatanki amakhulu namadala ewayini iminyaka phambi kokuba zigalelwe ezibhotileni. IJerepigo ingenziwa nangeyiphi na idiliya. Ziiwayini eziswiti (ezineswekile eshiyekileyo engange-160 grems/litha ubuncinane), ezinotywala obuninzi, ezigcweleyo ngokomzimba, kwaye ezizigcinayo iicasa zediliya yazo entsha.

Iidiliya zemaskadel, kucingwa yenye yeediliya zokuqala ezine ezatyalwa nguJan van Riebeeck eMzantsi Afrika, zingenziwa kwisimbo se-vin doux naturel (apho isipiriti sebranti songezwa kwiwayini phambi kokuba lugqibe uvubelo). Ingenziwa nangesimbo seJerepigo (isipiriti songezwa phambi kokuqala kovubelo).

EMzantsi Afrika, sidla ngokuyibiza idiliya ye-Muscat d'Alexandrie ngeHanepoot. Zombini ezi diliya ziyinxenye yosapho lweMaskathi oluveza iimpawu zeziqhamo ezibuntyatyambo, musk, rozi, litshi, diliya, Ixolo (uphandle) le-orenji, kunye netye elimnandi (eliswiti). Amavumba azo azenza zizilungele iiwayini ezinyangiweyo.

16. INKCAZELO YAMAGAMA

ABC: "Anything but Chardonnay (Nantoni na engeyoChardonnay)" Ligama elichaza iwayini engathandwayo eyavela njengempendulo kwizimbo ezinom-oki kakhulu kunye nezibubhotolo.

ABV: Sisishunqulelo sikaAlcohol By Volume (utywala ngomlinganiselo) ekufuneka ngokomthetho sibandakanywe kweleyibheli yewayini.

Acidity/Ubumuncu: Zonke iidiliya zinabo ubumuncu. Bunika ukuphila nobukrobokrobo kwiwayini kwaye buchukumisa amadlala amathe. Iwayini emuncu kancinci kuthiwa ayicacanga.

Aeration/Uvulelo-moya: Kukongeza umongomoya ngabom ngenjongo yokuthambisa iwayini.

Ageing/Ukhuliso: Yenzeka kuvimba wewayini apho iwayini ingcinwa kwimiphanda, kumatanki ewayini nasezibhotileni de iguqukele kwinqanaba lomnqweno wabo.

Alcohol/Utywala: i-ethanoli (utywala obuveliswa ligwele), yimveliso yovubelo lweeswekile ngegwele.

Angula: Cinga ngonxantathu emlonyeni wakho – ngokwesiqhelo, ezi wayini zidla ngokuba muncu kwaye emlonyeni zifika kwezinye iindawo ngefuthe eliphezulu.

Anosmiya:Ukuphulukana nephunga

Anthocyanins/ukunika umbala kwisiqhamo: Izidalibala ezibomvu ezifumaneka kumaxolo eediliya, ezingunobangela wombala wewayini – ziipholifinoli ezineempawu zesilwi-nokutsha.

AOC: Isishunqulelo sikaAppellation d'Origine Contrôlée, icacisiwe phantsi komthetho waseFransi. Imithetho icacisa kwaye iqinisekisa imida yendawo iwayini ethile (okanye okunye ukutya) enokuthi iqale kuyo kunye neendlela enokuthi yenziwe ngazo.

Aperitif/Isivula-mqala: Isiselo esinotywala osinikwa phambi kwesidlo ngenjongo yokuvuselela umdla. Umzekelo: ishampeyini okanye iSherry.

Apheleyshini: Ngummandla wewayini ochazwe ngokwendawo.

Aroma/Ivumba lewayini: Livumba lewayini, ingakumbi iiwayini ezincinane apho kuthethwa ngeenowuthi zokuqala.

Astringent/ Ishwaqele: Iimvakalelo ezikrakra nezokoma ezibangwa ngumlinganiselo ophakamileyo wethanini.

Balance/Ulungelelwaniso: Yiwayini enemilinganiselo ehambelanayo yeeswekile, yeethanini, yotywala kunye nee-asidi.

Blanc de Blancs/ iblank de blank: Ligama lokuchaza iiwayini ezimhlophe ezenziwe ngeediliya ezimhlophe kwaye ezixhaphake kakhulu kwiileyibheli zeewayini ezinamaqamza.

Blanc de noirs/ iblank de Noir: Ligama lokuchaza iiwayini ezimhlophe ezenziwe ngeediliya ezibomvu kwaye zixhaphake kakhulu kwiileyibheli zeewayini ezinamaqamza.

Body/Umzimba: Isivo sobunzima nokugcwala kwewayini emlonyeni wakho.

Botrytis: Sisifo sokungunda esibangelwa yibotryis cinerea (ukungunda okungwevu) esinokuthi singalungi (ukungunda okungwevu ibotryis) okanye silunge (ukungunda kwediliya). Ukungunda kwediliya kugqobhoza amaxolo eediliya; nto leyo ibangela ukukhameka kwamanzi nenyusa ukuvakala kwencasa, iiswekile nobumuncu. Ezi diliya zenza ezona zibalaseleyo iiwayini eziswiti kodwa ziyakwazi nokwenza ezingenaswekile, ezineenowuthi eziqhelekileyo zebotrytis ezifana nemamaladi, ubusi, iapilkosi njalo-njalo.

Breathe/ Ukuphefumla: Ukubhenca iwayini kumongomoya (oksijini) ngenjongo yokuphucula incasa yayo.

Brut: Ligama laseFransi le shampeyini enganaswekile okanye iwayini enamaqamza.

Complex/Ncasa-ninzi: Ziwayini ezinamavumba neencasa ezininzi.

Cooper (cooperage)/ Umenzi weefatyi (indawo ekwenziwa kuyo iifatyi): Umenzi weefatyi ligcisa elenza nelilungisa imiphanda yeewayini.

Corked/Ukonakala kwesiciko: Okanye umonakalo wekhoki – Ukonakala kwewayini okubangelwa yiTCA (trichloroanisole) esuka kwisiciko, enika iwayini ivumba lekhadibhodi okanye umngundo.

Cuvée: kwiShampeyini, eli gama libhekisela kwisixa esixutyiweyo sewayini. Kweminye imimandla, alinantsingiselo ngokusemthethweni kodwa ngokubanzi libhekisela kumxube wezithako kavimba wewayini othile.

Decant/ Ukugalela iwayini: Ukukhuphela iwayini kwenye ingqayi (okanye isitya) ngenjongo yokubethisa iwayini encinane ngomoya, kunye/okanye nokususa intshwela kwiwayini endala okanye iPothi evuthiweyo.

Demi-sec/Ubuswiti: Ligama lesiFrentshi elithetha 'isiqingatha sobuswiti' – lisetyenziselwa ukuchaza iwayini eswiti enamaqamza.

Disgorgement /Ukukhupha intlenge kwiwayini: Yinkqubo yokususa imula kwishampeyini xa kusenziwa iwayini, eyenza iwayini icace ngakumbi.

Fermentation/ Uvubelo: kukuguqulela iiswekile zediliya kutywala negwele.

Fining/ Ukucombulula: Kukongeza la ndawo imhlophe kwiqanda, ijelathini, i- isinglas kunye nezinye izinto ngenjongo yokwenza iwayini icace.

Finish/ Incasa eshiyeka emlonyeni: luvakalo nencasa eshiyeka emolonyeni wakho emva kokuba uginyile.

Fortified Wine/ Iwayini enyangiweyo: kukongeza utywala (ngesiqhelo, izipiriti ezingenancasa zebranti) kwiwayini. Umzekelo; iSherry, iPothi, iMadeira, iJerepigo.

Full-bodied/ Gcweleyo: yiwayini enotywala, iincasa, kwaye kunokwezeka neethanini ezininzi.

Grand Cru: ligama lesiFrentshi elithetha ukukhula okukhulu – sesona sikhundla siphezulu sinikwa iivengethe ezikhethiweyo ngaphakathi kwiAOC.

Hectare/Ihekthare: Ngumlinganiselo wemetriki olingana ne-10,000 yezikwemitha (i-100 yeemitha ephinda-phindwe nge-100 yezikwemitha) okanye 2.47 hekthare.

Herbaceous/ Ivumba lemifuno: Amavumba kunye neencasa zamagqabi aluhlaza (okanye amatsha) afana nerosemary, ifynbos, kunye nebasil.

Ice Wine/ Iwayini eyenziwe ngediliya ezikhencezisiweyo: "Ice Wine" eKhanada, "Eiswein" eJamani. Ezi ziiwayini ezenziwe ngeediliya ezikhenkcezisiweyo. Amanzi akhenkcezisiwe kwiidiliya kwaye ashiywa ngemva kucinezelo lweediliya – oku konyusa ukuvakala kweswekile, ubumuncu kuye nencasa kwiwayini.

Late Harvest/ Isivuno samva: libhekisela kwiidiliya eziyekwe zajinga ixesha elide kwivengethe de zifike kumazinga aphezulu eswekile – zisetyenziselwa iiwayini eziswiti nezokuthoba.

Lees/ Imula: yintshwela eyenziwa ziiseli ezifileyo zegwele, kukutya kwediliya, ziimbewu kunye nezinye izinto ezifumaneka kwidiliya.

Malic acid/ Imaliki asidi: yenye yezona asidi zintathu ezifumaneka kwiidiliya ngobuninzi. Imaliki asidi ivakala muncu emlonyeni kwaye ngendalo ifumaneka kuma-apile, kwiiplam, kwiitsheri njalo-njalo.

Magnum: kabini ubungakanani bebhotile eqhelekileyo

Malolactic fermentation/ Uvundiso lobumuncu be-apple nobobisi:Yinkqubo evela emva kovubelo lotywala apho ibakhteriya yelakthiki asidi iguqulela imaliki asidi erhabaxa kwi-asidi yelakthikhi egudileyo. Iiwayini zinobubhotolo kwaye zintubululu ngokodidi.

Méthode Traditionnelle/ Indlela eseSikweni: Yindlela eseSikweni yokuvelisa eyodidi iwayini enamaqamza eShampeyini, eFransi, naselizweni jekelele. Uvubelo lwesibini lwenzeka ebhotileni. Ibizwa nge-"Método tradicional" ngeSpanish, "Metodo Classico" ngesiTaliyane, "Methode Cap Classique" eMzantsi Afrika, nange "Crémant" kweminye imimandla yaseFransi naseLuxembourg.

Minerality/ Ukubanesambiwa: Isichazi sewayini esisetyenziselwa ukuchaza udidi lwesimbiwa esingatyiwayo kodwa esifumaneka kwiwayini. Umzekelo ilitye elimanzi, isichumisi, iqhwitha lodongwe.

Mouth-feel/ Incasa emlonyeni: Ukuvakala kwewayini kwinkalakahla yakho.

Must/ Incindi: Yincindi yeediliya ezixovuliweyo ezinokuquka ukutya kweediliya neembewu.

Negociant (umntu othenga iwayini kubavelisi): Ligama lesiFrentshi lomrhwebi wehowuliseyile, umxubi okanye umthumeli wewayini.

New World/AmaZwe amaTsha: Ngokokuthetha gabalala, la ngamazwe enza iwayini kodwa angaphandle eYurophu – amaxesha amaninzi, la mazwe anelifa yelizwe lakudala. Umzekelo: uMzantsi Afrika, iArgentina.

Non Vintage/ Ongengowasivuno: Iwayini engumxube weediliya ezimbini nangaphezulu zoonyaka abohlukileyo besivuno esihle. Ibonakala kakhulu kwiiwayini ezinamaqamza.

Nose/ Joja: Ligama elisetyenziselwa ukuchaza indlela enuka ngayo iwayini.

Oak/Oaky/ Um-oki: Ngamavumba neencasa zevanila, izinongo zokubhaka, iikhokhonathi okanye iikoko ezibangelwa bubudala bomphanda.

Oenology/ Inzululwazi ngewayini: Inzululwazi ngewayini nokwenziwa kwewayini.

Off-Dry/ Eneswekile encinci: Yinkcazelo yewayini eneswekile eshiyekileyo nevakala iswiti kancinci.

Old World/ AmaZwe amaDala: Ngamazwe anembali ende yokwenza iwayini, aseYurophu ngokwesiqhelo kodwa angaquka uMbindi-Mpuma noMntla Afrika..

Organic/ oganikhi: Ziiwayini ezenziwe ngediliya ekhuliswe ngaphandle kokusetyenziswa kwezichumiso zamachiza, izibulali-zinambuzane, okanye izibulali-khula. Iwayini eoganikhi kuyanyanzeleka yenziwe ngediliya ekhuliswe ngale ndlela.

Oxidation/ Ukuba nomhlwa: Xa iwayini ibethwa ngumoya kubakho utshintsho kumachiza.

Petillant/ iwayini ebuhlwahlwaza: Ukuhlwahlwaza okuncinane okufumaneka kwiwayini ezingenamaqamza ngamanye amaxesha, ebangelwa yiCO2 eseleyo. Kuthiwa yi-frizzante eItali.

Phenolics (tannins)/ iifenolikhi (iithanini): Zikwabizwa ngeepolifenoli okanye iithanini, le yimixube ezivelela ngendalo; eyongeza umbala, incasa kunye nethanini kwiwayini.

Phylloxera/ Umbungu otyheli: Isinambuzane esincinane esibulala iidiliya ngokuhlasela ingcambu zazo.

Pomace/ Amaxolo ediliya: Amaxolo, iimbewu kunye neziqu ezishiyeke emva kokucudiswa (kweediliya). EFransi, icocwa ibe yibranti eyaziwa ngeMarc. EItali, icocwa ibe yiGrappa.

Premier Cru: Ngolwimi lweFrentshi, lithetha ukuthi ukukhula kokuqala. EBordeaux, aba ngabona vimba beewayini banohlelo oluphezulu. EBurgundy, olu hlelo lukwindawo yesibini, lulandela emva kweGrand Cru.

Press Fractions/ Amasuntswana entsalela zokucinezelwa kweediliya: Xa kusenziwa iwayini, ijusi mayohlulwe kwincindi yediliya. Ekuqaleni, kuza kubakho ijusi ezehlelayo kwidiliya. Emva koko, ijusi iza kukhutshwa ngokucudiswa. Oku kucudisa kukhupha incasa ethe chatha kunye neethanini. Abenzi bewayini bangazohlula iipasile ezahlukeneyo zejusi ezihambelayo kunye neewayini ezicudisiweyo, bazixube ekugqibeleni ukuze zenze iwayini elungelelanisiweyo

Racking/ ukuhluza amanzi kwintshiyekela: Yinkqubo yokukhuphela iwayini kwenye ingqayi kuvimba wewayini. Oku kwenzelwa ukususa intshwela kunye nokongeza umongomoya (ioksijini) kwiwayini.

Reserve/ uhlobo oluphezulu lwewayini: Eli gama alinantsingiselo isemthethweni kwiliZwe eliTsha kwaye lidla ngokubhekisa kwiwayini ekudidi oluphezulu. EItali nasePortugal, eli gama liyalawulwa kwaye lingasetyenziswa kuphela emva kokuba iwayini ikhuliswe kumphanda kunye nasebhotileni ngexesha elimisiweyo ngokomthetho.

Reduction/ Ukunciphisa: Ligama elinentsingiselo echaseneyo neye-oksideyshini (ukuba nomhlwa). Xa iwayini ikhuselwe kumongomoya (oksijini) ngalo lonke ixesha lokwenziwa kwayo, ingancipha ze umxube weekhemikhali ukuphe ivumba elibi.

Sec: Ligama leFrentshi elithetha ukungabikho switi.

Sediment/ intshwela: Amasuntswana amancinane aqokelelana ezantsi kwitanki okanye kumphanda ngexesha lenkqubo yokwenza iwayini. Adla ngokususwa ngokuthi ahluzwe kwaye/okanye aconjululwe. Iithanini kunye nemixube eziveleleyo zenza izicuku zeenkozo ekuhambeni kwexesha kwaye zizinza ecaleni okanye ezantsi kwibhotile. Intshwela ebhotileni isuswa ngokuthi kugalelwe iwayini ngobunono kwenye ibhotile (okanye into yokugalelela).

Simple/ lula: Yiwayini engenancasa zininzi kunye nengabonisi yantlukwano kwimigangatho yamavumba neencasa. Iiwayini ezininzi zilula, ngoondoqo nje bodwa abaneencasa ezininzi.

Sommelier/ ingcali yeewayini: Ingcali yeewayini esebenza kwishishini lokubuka iindwendwe (ngokwesiqhelo, erestyurandi) enolwazi olunzulu lwewayini.

Sound/ ukungabinaziphene: Yindlela yokuchaza iwayini engenaziphene zicacileyo. Nayiphi na iwayini eyenziwe kakhuhle kufanele ingabinaziphene. Ngoko ke eli gama alisetyenziselwa kunqula (okanye kuncoma), noxa iligama elilungileyo.

Spumante: Ligama lesiTaliyane lewayini enamaqamza. iFrizzante ligama lewayini yaseItali ehlwahlwaza kancinane.

Structure/ imo: Ibhekisa kwisakhelo sewayini – utywala, ubumuncu, iithanini, iziqhamo kunye negliserini.

Sulfites/ iisalfayiti: iSO2 lichiza eliqhelekileyo elisetyenziswa xa kusenziwa iwayini, isenzelwa ukulwa ukutsha nokunqanda ukwanda kwezinambuzane ezibangela izifo. Iisalfayiti zikhusela iincasa zewayini zingadibani ne-oksijini kwaye zinqanda ukukhula kwezinambuzane ezonakalisayo. Zizivelela ngokwazo, ngoko ke zonke iiwayini ziqulathe isalfa (sulfur).

Sweet/ switi: Liwayini eziqulatho iswekile, ezivakalayo empumlweni kunye nasemlonyeni.

Tannins/ iithanini: Ngumxube wefenolikhi ofunyanwa kumaxolo neziqu zediliya (ingakumbi kwezibomvu). Zongeza imo kwiwayini kwaye zingavakala zikrakra, zingenaswekile kwaye zimuncu emazinyweni naselwimini. Iithanini azinalo ivumba okanye incasa.

Tartaric acid/ asidi yethathariki: Yi-asidi ephambili kwiidiliya eyongeza incasa kwaye ivumela ukukhula.

Terroir/ iterroir: Ligama lesiFrentshi elithetha "umhlaba", kodwa lisetyeziselwa ukuchaza ukudityaniswa kweemeko zokukhulisa (iidiliya) kwivengethe, iquka imozulu, ulwakhiwo lomhlaba, ukuchanabeka (icala ejonge kulo), ukuma komhlaba (i-engile kunye nesikhundla kwithambeka okanye ethafeni), umgama wokuya kwindawo enamanzi amaninzi, kunye nomphakamo. EFransi, oku kukwaquka izithethe kunye nemimiselo eqhelekileyo zamagama okanye izihloko eziliqela.

Typicity/ Ukubonisa uhlobo: Ligama elichaza indlela iwayini eveza ngayo iimpawu zendalo zohlobo lwediliya.

Ullage/ isithuba sokuphefumla: Sisithuba esiphakathi kwewayini kunye nomphezulu womphanda okanye umphantsi wesiciko. Kwiwayini ezindala, isithuba sokuphefumla singayindlela yokuqonda ukugcwala kwayini njengoko iba ngumphunga ophuma ngesiciko ekuhambeni kwexesha and ivumele ukungena komongomoya (oksijini).

Varietal/ Yohlobo: Lichaza iwayini eyenziwe kuhlobo olunye lwediliya (okanye kakhulu ngohlobo olunye lwediliya), kunezi zenziwe kumxube (weentlobo ngeentlobo zediliya). Linako nokubhekisa kwilungu eliqhelekileyo kuhlobo lwediliya. Umzekelo, ipepile emnyama kwiSyrah, iguzubhele kwiSauvignon Blanc.

Vegetal/ Incasa yemifino: Inkcazelo yamavumba okanye iincasa zemifino eluhlaza okanye ephekiweyo kwiwayini. Umzekelo, iipepile eziluhlaza, ingca kunye nemvane elinywayo.

Veraison/ Uvutho ngotshintsho lombala wequnube: Ligama lesiFrentshi kodwa ngoku liyasetyenziswa kwisiNgesi – liphawula ixesha lonyaka apho iidiliya zitshintsha umbala kwaye zakha iswekile. Sisiqalo sokuvuthwa kweediliya. Iidiliya ezimhlophe zitshintsha umbala; zisuka koluhlaza, zitshintshela kotyheli ovumela ukukhanya kudlule kuwo. Iidiliya ezibomvu zitshintsha umbala; zisuka koluhlaza, zitshintshela kopinki, kobomvu, okanye komnyama.

Viniculture: Lulo lonke ushishino lokuveliswa kwewayini oluquka izifundo zolimo lweediliya, ukwenziwa kwewayini, ukubhengeza kunye neentengiso.

Vinification/ Ubuchule bokwenza iwayini: Inkqubo yokuguqula idiliya ibe yiwayini.

Vintage/ Unyaka wesivuno (sewayini) esihle: Ibhekisa kwinkqubo yokuvuna kunyaka ngamnye. Unyaka ezivunwe ngawo iidiliya ngunyaka (wesivuno esihle) obhalwa kwileyibheli yebhotile.

Viticulture/ izifundo zolimo lweediliya: Isifundo esigxile ngokukhethekileyo ekukhuliseni imidiliya – asifanele kubhidaniswa neViniculture

Vitis vinifera/ uhlobo lomthi wediliya: Iintlobo zediliya eziquka uninzi lweediliya zewayini zelizwe.

Volatile Acidity (VA)/ Ihlobe le-asidi: Iwayini igqalwa (okanye yaziwa) njengeguquguqukayo xa ihlobe le-asidi likho ngokugqithisileyo.

Yeasts/ amagwele: Igwele ziintsholongwane (okanye izidalwa) ezincinane eziguqulela iswekile kutywala nekhabon dayoksayidi. Zivela ngendalo kwixolo lediliya okanye zingenzelwa ukuthengiswa kwiilabhoretari

Yield/ Imveliso: Yimveliso yevengethe okanye yewayindri. EMelika kubhekiselwa kuyo ngeetoni zehekthare nganye. EMzantsi Merika, eOstreliya, eMzantsi Afrika, naseYurophu kubhekiselwa kuyo ngeehektholitha zehekthare nganye.

Young/ Eselula: Iwayini engavuthisiswanga efumaneka kwibhotile ngokwesiqhelo kwaye ethengiswa ngonyaka wayo wokuqala wesivuno. Ukuze zonwatyelwe (kakuhle) iincasa zayo ezintsha, kufuneka iselwe ngoku iselula. Kwiiwayini eziphuhla ngokuhamba kwexesha, kungathetha ukuba ayikaphuhli kwaye ayikakulungeli ukunambithwa.

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Zonke iinzame zenziwe ukufuna abo bangabanini abanamalungelo alo msebenzi ushicelelweyo. Siyaxolisa ngokwaphula amalungelo kwaye abanini-msebenzi bayacelwa baqhagamshelane noms-hiceleli okanye umpapashi ukuze kulungiswe le ndaba.

Imibulelo: Amaphepha 40, 50, 58 kunye 68 most planted grape varieties - www.forbes.com ; Amaphepha 45, 53, 62, 73, 81 kunye 87 Iinkcukacha-manani - www.sawis.co.za