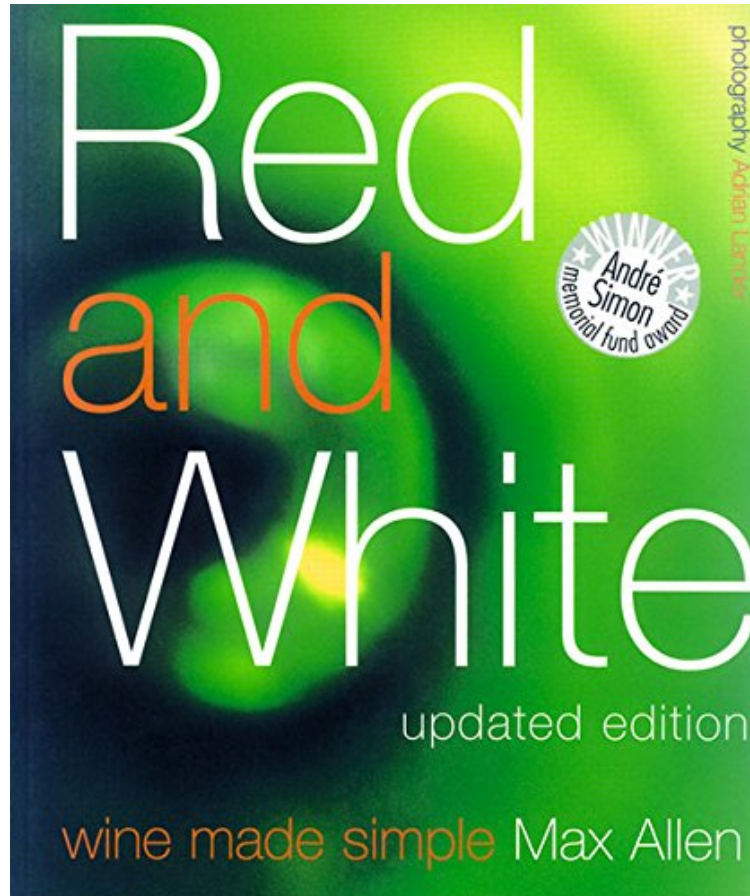


(Free read ebook) Red and White: Wine Made Simple

Red and White: Wine Made Simple

Max Allen

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#4231121 in Books Wine Appreciation Guild 2003-09-01 Original language: English PDF # 1 10.00 x .40 x 8.00l, 1.25 #File Name: 189126737X154 pages | File size: 29.Mb

Max Allen : Red and White: Wine Made Simple before purchasing it in order to gage whether or not it would be worth my time, and all praised Red and White: Wine Made Simple:

0 of 0 people found the following review helpful. A decidedly Australian GuideBy PAUL DEBARYAs an Australian, Allen's perspective is decidedly New World. This allows him to forsake the traditional approach and write a different kind of introductory guide to wine. His novel approach is to start with the vineyard, where he discusses varieties and climate. He then progresses to the winery, where he discusses winemaking technique and then to the "bottle", where he addresses issues of storage and serving. Although born in England, he established himself as a wine writer in Australia and has a decidedly anti-establishment orientation. The book is laid back and has numerous interesting anecdotes that expand on the theme, no doubt popular to Aussies, that hard working farmers and winemakers in Australia make great wines and you don't need to pay much attention to the wines in the rest of the world to enjoy them. Of course, you could say that in reverse, as well, but outside of mentioning a few French wines to explain the origins of Australian wines, the rest of the world is pretty much ignored. One of the strengths of this book is that Allen provides good descriptions of the taste characteristics of various varietals. He only describes the way these wines taste when made in

Australia, however, which could be confusing for folks who drink wines made from these varieties in other places, where they don't taste quite the same. This could also explain the rather curious assertion that there is no salt taste in wine. Perhaps this is true in Australia, but not anywhere else (I've even tasted iodine in Australian wines, although I've never actually been in Australia when I did it, so maybe that makes a difference.) If you're Australian and have little interest in wines from the rest of the world, this book is an easy and fun read for the most part. Allen has lots of enthusiasm for Australian wines, even likes the sticky sweet varieties. He's so bullish on wine he even argues that there are never any health issues. As far as he's concerned, wine's been around for thousands of years, so we shouldn't worry. You could say that about a lot of things. This isn't so much an introduction to wine as a breezy overview of Australian wines and a few paragraphs on related subjects like aging and serving wine. For some reason it has a six-page list of definitions, although only a few of the defined terms are used in the book. The book is short, easy to read and beautifully illustrated with photographs. The photos are fun to look at in their own right, although they don't have much relation to the text. It can be read in a few hours, enjoyed and can provide the novice with a greater familiarity with wine and a few helpful hints.

2 of 2 people found the following review helpful. A Truly Useful and Enjoyable Addition to the Wine Bookshelf

By Elliot Essman

This excellent book begins with an encouraging statement that could also be considered a warning: "This is a new look at a very old subject, a modern taste of an ancient liquid. It gives you, the reader, a feeling that you can smell, savour and enjoy the subject while learning a little more about it." Given the plethora of wine books (or, for that matter, wine labels) with which we are constantly bombarded, "learning a little bit more" may be a tall order, but *Red and White* gives a refreshing, and lingering, account of itself. Written by an Australian and from an Australian perspective, the book nevertheless gives wine appreciation basics we all can use, without, as its stated purpose, duplicating the work of extant wine encyclopedias, atlases and buying guides. The book would be a joy to read without the lush photographs, but its overall large-format breadth is a pleasure on paper. It is clearly divided into three major segments: "Vineyard, The Flavours of Wine," subdivides into one syllable subsections: White, Red, Air, Water, Earth, Sun, Harvest, nicely covering the basics regarding grapes, soil issues, climate. "Winery, The Styles of Wine," takes the reader through the full winemaking process, giving excellent enrichment sections like "Gas" (how sparkling wines are made) and "Spirit" (all about fortified wines like port and sherry), in addition to basics on the book's namesake reds and whites. "Bottle, The Enjoyment of Wine," brings in details and insights about tasting, buying, storing, serving and otherwise optimizing the experience of having to do with wine. The "Nose" subsection teaches you to "Squint," "Swirl and Sniff," "Swig and Suck," "Spit or Swallow." I admit to being one who appreciates the Anglo-Saxon heritage of short and alliterated words, but actualizing these verbs is the real point; reading about wine ought to lead to some tasting, as it does here. A nice subsection under the heading "Wine Waffle (and what it all means)" gives me a greater handle on vocabulary treasures from "acidic," "aggressive," and "austere" to such gems as "terroir," "ullage" and "vinous." While I have not yet adopted every one of these terms into my wine lexicon, *Red and White* is likely, until I wear the book out, to increase the scope of my enjoyment of the stuff. This is a wine book designed to withstand the true test: it will be used, and nicely stained, by red, white, and the myriad shades in between.

Food writer Elliot Essman's other reviews and food articles are available at [...]

An unashamed romp through the flavors, sensations, and joy that wine can give us, this book shines a light into the darkest cellars of wine appreciation, illuminating the mysterious delights to be found within. Author Max Allen shares about grape varieties and food and wine matching and the wine novice will learn to feel comfortable about which wine to select and enjoy, while the experienced wine aficionado will thrill at the insightful iconoclasm. With details on how to select, taste, and enjoy wine in simplified chapters, this guide is a celebration of an ancient liquid written for a new generation of wine drinkers.

"The best book of the year...sharp-witted, irreverent and paced with Adrian Lander's rich, evocative photographs." -- *Wine and Spirits Buyers Guide 2000*

A great gift book for anyone who wants to learn about wine, but believes the mechanics are too stiff. -- *San Francisco Chronicle*

Brash, clever and witty, Max Allen has produced the liveliest basic beginner book on the shelf. -- Harvey Steiman, *Wine Spectator*

The best read I have come across for those becoming passionate about wine. -- Charles Olken, *Los Angeles Times*

About the Author

Max Allen is a regular columnist for *G* and the *Weekend Australian Magazine*, among other publications, and is the wine editor for *Australian Gourmet Traveler*. He runs popular wine education courses in Melbourne and is a regular presenter and judge at wine tastings around the world. He is the author of *The Future Makers* and *The Really Useful Pocket Wine Book*. Adrian Lander is a professional photographer.