



Speaking  
of **Wine**

**ACTIVITIES**  
**CHAPTER 2**  
**THE WINERY**

# Activity 1

## The Winery



Answer these questions on Chapter 2: The Winery to check your understanding of the language learned.

1. The de-stemmer is used to crush grapes, separating the skins from the stems.
- True
  - False
2. Hoses and pipes are used to transport grapes, fermenting juice or wine from one vessel to another.
- True
  - False
3. We use a vessel made of this material when we want the winemaking process to be completely air-tight.
- Cement
  - Terracotta amphora
  - Stainless-steel
  - Wood
4. White wine is made...
- Sorting, de-stemming, crushing, fermentation
  - Selection, crushing, fermentation, aging
  - Sorting, de-stemming, crushing, aging
  - Sorting, de-stemming, fermentation
5. Red winemaking has one process and is the same for all types and styles of red wine.
- True
  - False
6. There are 3 types of cap management:
- Pump-over, punch-down, rack and drink
  - Pump-over, hit-down, rack and return
  - Pump-it, lock-it, rack it
  - Pump-over, punch-down, rack and return

# Activity 2

## The Winery



Think about a winery you have visited recently.

What types of recipients do they use to ferment and produce their wines? Are they aged in oak? What type of oak do they use?

How many types of wine do they produce? Premium, mass-produced....



# Activity 3

## The Winery



Make a list of the differences between French and American oak.

Which style of oak do you prefer in wine? Can you tell the difference between one and another when you taste wine?




# Activity 4

## The Winery



Cork or screw cap? This is a big debate topic anywhere in the world. If you ask any winelover (expert or not) there will be several different opinions.

Can you make a list of pros and cons for the use of natural corks and screw caps in wine today? What is your personal preference? Is it different from your professional preference?



# ANSWERS

## The Winery



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1. The de-stemmer is used to crush grapes, separating the skins from the stems.
- a. True
  - b. False**
2. Hoses and pipes are used to transport grapes, fermenting juice or wine from one vessel to another.
- a. True**
  - b. False
3. We use a vessel made of this material when we want the winemaking process to be completely air-tight.
- a. Cement
  - b. Terracotta amphora
  - c. Stainless-steel**
  - d. Wood
4. White wine is made...
- a. Sorting, de-stemming, crushing, fermentation**
  - b. Selection, crushing, fermentation, aging
  - c. Sorting, de-stemming, crushing, aging
  - d. Sorting, de-stemming, fermentation
5. Red winemaking has one process and is the same for all types and styles of red wine.
- a. True
  - b. False**
6. There are 3 types of cap management:
- a. Pump-over, punch-down, rack and drink
  - b. Pump-over, hit-down, rack and return
  - c. Pump-it, lock-it, rack it
  - d. Pump-over, punch-down, rack and return**



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