



Behind the Glass

The Chemical and Sensorial Terroir of Wine Tasting

Gus Zhu

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- A completely new approach to learning about wine and wine tasting
- Why do we taste the way we do?
- Aimed at the non-scientist curious wine lover as well as the wine professional
- Looks at the visual appreciation of wine, the taste of wine on the palate and the smell of wine, and explains the chemical and sensory aspects of each
- The text is illuminated by accompanying graphics
- Readers can put into practice what they've learned by tasting six pairs of wines

In **Behind the Glass** readers will discover the science involved in wine tasting and learn why wine tastes the way it does. Wine is chemically very complex, while sensory appreciation can be subjective, meaning that our perception of wine is multi-layered. **Behind the Glass** is aimed at the non-scientist curious wine lover or wine professional and uses flavour chemistry and sensory science to help readers understand what is going on when they taste a glass of wine. The book is divided into three sections, on the visual appreciation of wine, the taste of wine on the palate and the smell of wine, and explains the chemical and sensory aspects of each. The text is illuminated by accompanying graphics. The book concludes with six pairs of wines to taste, to allow readers to put into practice the ideas explored in the book. By understanding more fully the chemical and sensorial aspects of wine tasting readers will equip themselves to better appreciate each glass of wine they taste.

Gus Zhu is the first Chinese national Master of Wine. He is a research and development scientist focusing on the development of creative cork product with the Harv 81 Group. He graduated with a Master of Science degree in Viticulture and Enology from UC Davis in 2017, and gained his MW qualification in 2019. Gus provides wine education and consulting services to global wine professionals and consumers. He also gives tutorials and feedback to worldwide Diploma candidates in the WSET Online Classroom.