


Wine Components and Sensory Perception

Component	Influences the perception of...	Perception is influenced by...
Sugar	<p>Acidity: sweetness suppresses acid</p> <p>Bitterness: sweetness suppresses bitterness</p> <p>Astringency: sweetness may suppress astringency (tactile dryness)</p> <p>Viscosity: sweetness may enhance viscosity (mouthfeel)</p>	<p>Acidity/tannin/bitterness: may suppress sweetness</p> <p>Alcohol/high levels: enhances sweetness</p> <p>Bubbles: suppress sweetness</p> <p>Oak/vanillin/lactones: mimic sweetness</p> <p>Fruity aromas: mimic sweetness</p> <p>Temperature: cold temperatures suppress sweetness</p> <p>Glycerol: (glycerin) has a sweet taste</p>
Acid	<p>Sweetness: acid suppresses/balances sweetness</p> <p>Salivation: acid causes your mouth to water</p> <p>Astringency: acid enhances astringency</p> <p>Minerality: high levels of acid may mimic minerality</p>	<p>Sweetness: suppresses acidity</p> <p>Temperature: cold temperatures enhance acidity</p> <p>Note: white wines with low acid often have high levels of phenolic bitterness</p>
Bitterness/ Tannin	<p>Sweetness: bitterness suppresses/balances sweetness</p> <p>Astringency: (young/green) tannins feel astringent</p> <p>Bitterness: (young/green) tannins taste bitter</p>	<p>Temperature: cold temperatures may enhance astringency and/or bitterness</p> <p>Sweetness: sweetness suppresses tannic bitterness</p> <p>Sweetness: sweetness suppresses phenolic bitterness</p> <p>Sweetness: sweetness may suppress astringency</p>
Alcohol	<p>Sweetness: high levels of alcohol enhance/mimic sweetness</p> <p>Bitterness: high levels of alcohol enhance bitterness</p> <p>Astringency: alcohol suppresses astringency</p> <p>Viscosity: high levels of alcohol may enhance/enrich viscosity (mouthfeel)</p> <p>Aromas: high levels of alcohol may suppress fruity aromas; may lend more chemical aromas to the wine</p> <p>Chemethesis: alcohol may induce a “hot” sensation</p>	<p>Temperature: cold temperatures may enhance the taste/feel of alcohol</p>
 <p>Note: this concerns the SENSORY PERCEPTION of an individual wine.... NOT FOOD AND WINE PAIRING <i>Individual results may vary!</i></p> 