

Wine



Wine is an alcoholic beverage, made of fermented fruit juice, usually from grapes. The natural chemical balance of grapes lets them ferment

without the addition of sugars, acids, enzymes, or other nutrients. Grape wine is produced by fermenting crushed grapes using various types of yeast. Yeast consumes the sugars in the grapes and converts them into alcohol. Different varieties of grapes and strains of yeasts produce different types of wine.

The final step in the wine making process is putting the finished liquid into its bottle and labeling it. Some wines will be ready to drink right away. Some (particularly reds) will be aged for a time before they are released to the public.

Wine has a rich history dating back thousands of years, with the earliest known production occurring around 8,000 years ago on the territory of modern-day Georgia. It first appeared in the Balkans at about 4500 BC and was very common in ancient Greece, Thrace and Rome. Wine has also played an important role in religion throughout history. The Greek god Dionysus and the Roman equivalent Bacchus represented wine, and the drink is also used in Christian Eucharist ceremonies and the Jewish Kiddush.

Varieties of white wines include Chenin Blanc, Chardonnay, Melon, Pinot Blanc, Pinot Gris, Riesling, Sauvignon Blanc and Viognier while varieties of red wines include Cabernet Sauvignon, Malbec, Merlot, Pinot Noir, Pinotage, Ruby Cabernet, Syrah/Shiraz, Tempranillo and Zinfandel.

Other wine varieties include Sparkling Wines, Rosé, Fruit Wines and Meads.

Bahama Mama Cocktail

The Bahama Mama is a great tropical cocktail that features two potent rums, dark and 151 proof. The coffee and coconut liqueurs along with pineapple juice add that extra tropical touch.

Ingredients:

- 1/4 oz coffee liqueur
- 1/2 oz dark rum
- 1/2 oz coconut liqueur
- 1/4 oz 151 proof (high proof) rum
- juice of 1/2 lemon
- 4 oz pineapple juice
- strawberry or cherry for garnish

Preparation:

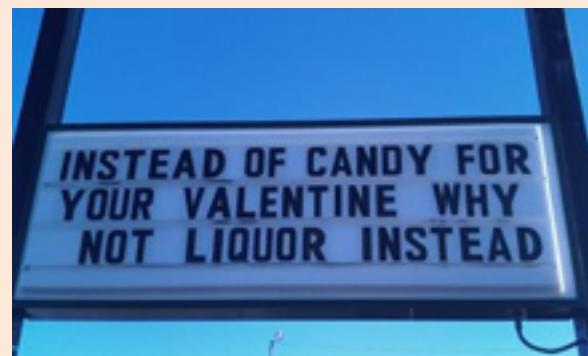
1. Pour all the ingredients into a cocktail shaker filled with ice.
2. Shake well.
3. Pour into a Collins glass with cracked ice.
4. Garnish with a strawberry or cherry.

Liquor Quote

Candy is dandy, but liquor is quicker.

~ Ogden Nash

Humour Corner



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