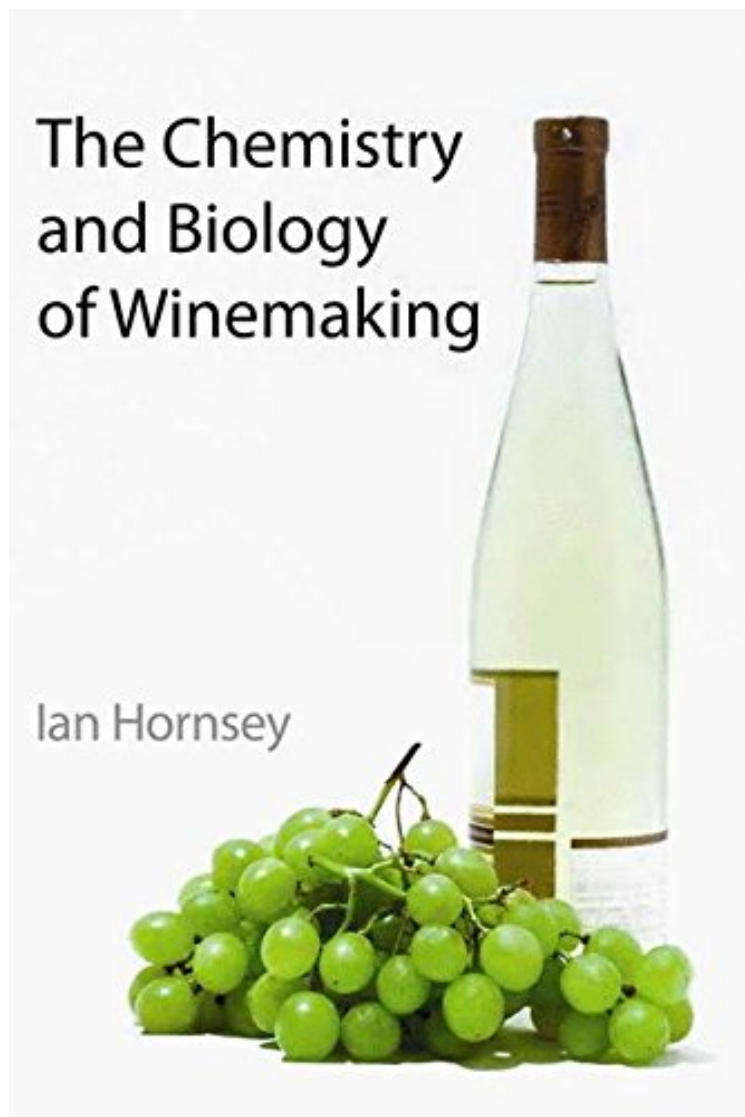


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The Chemistry and Biology of Winemaking: RSC

Ian S Hornsey

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Ian S Hornsey : The Chemistry and Biology of Winemaking: RSC before purchasing it in order to gage whether or not it would be worth my time, and all praised The Chemistry and Biology of Winemaking: RSC:

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reference and explanations of the biological/chemical interaction are wonderful. 0 of 0 people found the following review helpful. Great book. By gabriela vazquez It has all the information required for the study of winemaking, from the history to the science of winemaking. Great book for begginers.

Someone once said that 'wine is a mixture of chemistry, biology and psychology'. It has certainly fascinated people over the centuries and without a doubt been enjoyed by many. Indeed, from its serendipitous roots as an attempt to store fruit, wine has been woven into the fabric of society; from its use in religion to today's sophisticated products sampled over a meal. The Chemistry and Biology of Winemaking not only discusses the science of winemaking but also aims to provide the reader with a wider appreciation of the impact of oenology on human society. Beginning with a history of wine the book discusses a wide range of topics, with particular emphasis on the organisms involved. Starting with the role of yeast in fermentation, it goes on to discuss so-called 'killer yeasts', lactic acid bacteria and the role that genetically modified organisms may have in the future. This book is ideal for anyone interested in the process of winemaking and will be of particular use for those with an interest in the chemical and biological sciences.

A thorough work....resembles most closely a textbook in terms of style and readability. Overall, I was pretty impressed by this book, and in particular in the historical context to modern winemaking which Hornsey provides. I can't think of many competing books around the same price that do as good a job. (Chemistry World, December 2007, 67 (Jamie Goode)) "The book is written in an easy-to-read style and would suit undergraduate and other students training in the area of oenology. Likewise, any reader interested in gaining a deeper understanding of, in particular, the biology of winemaking, will appreciate this book. I thoroughly enjoyed reading this book, well done Ian Hornsey." (ChemBioChem, 2007, 8, 2315-2316) From the Back Cover The Chemistry and Biology of Winemaking not only discusses the science of winemaking but also aims to provide the reader with a wider appreciation of the impact of oenology on human society. Beginning with a history of wine the book discusses a wide range of topics from the vine, yeast and fermentation the winemaking processes, lactic acid bacteria and malo-lactic fermentation, through to maturation, ageing pests and diseases, with particular emphasis on the organisms involved. This book is ideal for anyone interested in the process of winemaking and will be of particular use to those with an interest in the chemical and biological sciences.