

TRUVINO

CLASSIFICATIONS + DEFINITIONS



The South Africa Integrity & Sustainability Seal is a government certification that is strictly regulated by the Wine & Spirit Board. The objective is to communicate to the consumer full transparency regarding wine of origin, cultivar, farming and wine-making processes by providing detail down to the liter of each production. - *Wine.co.za*



There are two types of organic listings on wine bottles. Wines can be made from certified, organically grown grapes, avoiding any synthetic pesticides or additives or, to take it a step further, "organic" wines are made from organically grown grapes and are also made without any added sulfites (though naturally occurring sulfites will still be present). - *The Wine Spectator*



Similar to organic farming, in that both take place without synthetic chemicals, but biodynamic farming incorporates ideas about a vineyard as an entire ecosystem, and also takes into account things such as astrological influence and lunar cycles. - *The Wine Spectator*



Sulfites = Sulfur Dioxide (SO₂) and is critical in wine-making (and most consumables). It is a preservative that's widely used for its antioxidant and antibacterial properties. Free SO₂ (FSO₂) and pH determine how much SO₂ is available in the active, molecular form to help protect the wine from oxidation and spoilage. Total Sulfur Dioxide (TSO₂) is the portion of SO₂ that binds to oxygen, sugars and other elements in the wine. The TSO₂ level is regulated by the TTB, allowing 350 ppm (mg/L). For more on this topic, check out our videos. - *Jesse Balsimo*



100% of wine is made from grapes grown and bottled on the estate. - *Jesse Balsimo*



Natural fermentation: Utilizing the yeast naturally occurring on the grape skins, in the vineyard, and in the atmosphere, which carries the same unique geographical thumbprint as the fruit (as opposed to introducing foreign commercial yeast which tends to burn hot and fast during the fermentation process). Natural/Spontaneous/Wild fermentations are a much longer and gentle process, preserving site identity, terroir, structure, finesse and freshness. - *Jesse Balsimo*



Truvino definition: Organically farmed, naturally fermented with wild, native yeast, low sulfur, unfiltered/unfined, no chemicals. Funky, wild wines for the hipsters. - *Jesse Balsimo*



Wines that are naturally irrigated, without an artificial water source. - *Jesse Balsimo*



(South Africa only) The term "Single Vineyard wine" may only be used for wine produced from grapes derived from a unit officially registered for the production of single-vineyard wine. Such a unit must consist of a single variety and the area may not exceed six hectares (15 acres). - *SAWIS.co.za*



Terroir: All encompassing elements in a natural environment in which a particular vine or plant is planted, grown, and produced. It is the harmony of all elements that make up the identity of a specific site: Climate, wind, humidity, rain, slope, sunlight, altitude, and soil type. - *Jesse Balsimo*



Traditionally, the most commonly used fining agents were casein (a milk protein), albumin (egg whites), gelatin (animal protein), and isinglass (fish bladder protein). These fining agents are known as processing aids. They are not additives to the wine, as they are precipitated out along with the haze molecules. Vegan-safe wines have not gone through the above process. - *TheKitchn.com*