

## THESE STATEMENTS ARE EITHER TRUE OR FALSE

But can you tell the truth from the nonsense for all 28 statements?

1	Wines from warmer regions will generally be less alcoholic than wines from cooler regions.
2	Chianti is made from the Soggivionio grape variety.
3	An ice bucket, with water as well as ice cubes, will chill a bottle of wine quicker than a bucket with ice cubes only.
4	Wine bottles are often made with thicker glass for marketing purposes, to make the content appear to be higher quality.
5	The town of Pinot in Virginia, USA, was named by its first mayor Tobias Finkelburg, who was a big fan of Burgundy wines.
6	A vertical wine tasting event involves tasting wines with the same provenance, from different vintages.
7	At a bar in the Shard tower in London, the house white wine is labelled Onnay in honour of the ubiquitous grape variety that originated in Burgundy.
8	White wine can be made from either light or dark skinned grapes.
9	The word Symposium, originally meaning "drinking together", took on its current meaning because the ancient Greeks drank wine during academic and philosophical debates.
10	Vines planted in soils with poor fertility will generally produce wines of higher quality.
11	The French grape variety Syrah is known as Shiraz in Australia.
12	The wine journalist for a UK consumer magazine, whilst praising Grand Mayne wines, commented that the Merlot Cabernet would go well with just about anything including beans on toast.
13	Cabernet Sauvignon is the world's most widely planted grape variety.

14	Cork is a natural product, harvested from the bark of a type of oak tree, with a large proportion of the world's supply now coming from Poland.
15	Sauvignon Blanc is used to make Pouilly Fuissé, whereas Chardonnay is used for Pouilly Fumé.
16	A wine might be described as "cooked" if it has suffered excess heat in storage.
17	The drink called Duraine is made in the region around Grand Mayne, by adding fresh grape juice to local red wine.
18	A standard bottle of wine (75cl) typically has about 6 units of alcohol.
19	It takes about 2,500 grapes to make a regular 750ml bottle of wine.
20	The famous wine town of Chateauneuf du Pape was so-named because the Pope moved the papal home to nearby Avignon.
21	The classic Southern Rhône valley wine blend is known as GSM: grape varieties Grenache, Syrah and Moutarde.
22	Sangiovese is Italian for Sauvignon.
23	France has more land covered by vineyards than any other country.
24	Chaptalization is a technique in wine-making, in which sugar is added to make the wine more alcoholic, and is named after the French chemist Chaptal.
25	Despite what some dog owners might claim, dogs should not be encouraged to drink wine as their livers are not generally capable of processing alcohol.
26	The Grand Mayne winemaker, Mathieu Crosnier, sleeps out amongst the vines during harvest, in accordance with Crosnier family tradition.
27	The vintage of a wine from the Southern Hemisphere is based on the year when the grapes are picked.
28	Screw caps became more popular after a political fall-out led to Iberian cork producers refusing to supply South American importers.