
GLOSSARY OF TECHNICAL TERMS

This glossary contains explanations of certain terms and definitions used in this document in connection with our Group and its business. The terms and their meanings may not correspond to standard industry meaning or usage of those terms.

<i>“antioxidants”</i>	refers to substances that protect cells from oxidative damage caused by molecules called free radicals. Free radicals can damage important parts of cells, including proteins, membranes and deoxyribonucleic acid (DNA)
<i>“asepsis”</i>	the process of removing micro-organisms that cause infection
<i>“base wine”</i>	semi-processed wine, after grape juice has been fermented but prior to further processing
<i>“cabernet sauvignon”</i>	a widely recognised red wine grape variety, whose popularity is often attributed to its ease of cultivation (due to the thick skins of the grapes and the vines being hardy and resistant to rot and frost), and its consistent presentation of structure and flavours
<i>“chaptalisation”</i>	refers to the process of adding sugar to unfermented grape must in order to increase the alcohol content as required after fermentation
<i>“dry wine”</i>	dry red wines with residue sugar content of less than 4gm per litre
<i>“dual-purpose tanks”</i>	the tanks used in our production process which can be used for both fermentation as well as storage
<i>“estate”</i>	a chateau or complete wine producing unit comprising the vineyards (which are owned by or under the direct control of the winery), wine-making and storage facilities and housing accommodation
<i>“estate bottled”</i>	refers to wines which are made of grapes harvested from estate-owned vineyards, which are processed (fermented, aged and bottled) within the estate, such wines being generally considered as superior in quality
<i>“finish”</i>	refers to the flavour left in the mouth after wine has been swallowed

GLOSSARY OF TECHNICAL TERMS

<i>“ice wine”</i>	a type of sweet wine which is produced from grapes that have been frozen while still on the vine
<i>“must”</i>	refers to freshly pressed fruit juice (usually grape juice) that contains the skins, seeds, and stems of the fruit
<i>“polyphenols”</i>	refers to a kind of organic compound, some of which are found in plants like tea or in the seeds and skins of grapes and are known to have antioxidant properties
<i>“pomace”</i>	refers to the solid portion of grape must
<i>“resveratrol”</i>	<p>refers to a type of polyphenol produced by certain plants as part of their natural defense system against disease. Red wine contains high levels of resveratrol, as do grapes, raspberries, peanuts, and other plants</p> <p>resveratrol has been shown in certain studies to reduce tumor incidence in animals by affecting one or more stages of cancer development. It has been shown to inhibit growth of many types of cancer cells in culture</p>
<i>“rose wine”</i>	a type of sweet wine which is produced with mountain grapes and wild mountain rose petals
<i>“sweet wine”</i>	refers generally to wines with residue sugar content of more than 45gm per litre
<i>“tannin”</i>	a substance found in the seeds and stems of grapes, the bark of some trees and in tea. Tannin is important in the making of good red wines, aiding them in long and graceful ageing
<i>“varietal”</i>	refers to the types of wines made from a specific variety of grape. For example, Merlot and Cabernet Sauvignon are 2 types of varietals
<i>“vintage”</i>	the yield of wine or grapes from a vineyard or district during a single specified year

GLOSSARY OF TECHNICAL TERMS

“ <i>vitis amurensis</i> ”	the species of grape native to the Asian continent, which is very resistant to frost. Referred to colloquially in Jilin Province and the Tonghua region as mountain grapes
“ <i>wine cellaring</i> ”	the proper and correct storage of wines after the wines are bottled for the ageing process of the wines to take place