

CHAPTER I

INTRODUCTION

1.1 Background of Study

Wine is a fermented fruit juice drink that contains alcohol. Grapes can ferment without the addition of sugars, acids, enzymes, water, or other nutrients because of a natural chemical balance. Oenology is the science of preparing wine, and oenologists are those who specialize in it (Dewi, 2022).

Wine is an alcoholic drink with various ingredients that can affect the quality of the wine. So many types of wine make it difficult for people to sort out the types and quality of the wine (Khakim *et al.*, 2023).

The history of wine was well-known in Indonesia in the 1980s, and it got more and more popular there in 2000. The increase in wine-related conversation is a global phenomena that occurs not only in Asia but also in Indonesia. The rise in international travel among Americans has made people's perspectives on wine more varied, which has contributed to the appeal of wine today. However, newcomers who are knowledgeable about wine are happy to share their expertise with the locals. Wine enthusiasts' simplicity in selecting it is further enhanced by the variety of wines that are offered. (Khakim *et al.*, 2023).

Variations in grape quality have a significant impact on the finished wine product. This can be deceived by utilising various types of fruit to create wine. Indonesia is known for one of its characteristics, namely its tropical fruits, and it is anticipated that by producing this tropical fruit wine, Indonesian wine will become widely known.

Tropical fruits represent one of the most important crops in the world. The continuously growing global market for the main tropical fruits is currently estimated at 84 million tons, of which approximately half is lost or wasted throughout the whole processing chain (Chiriboga et al., 2020).

This wine is produced utilizing a fermentation procedure, in which yeast performs one type of metabolism. *S. cerevisiae*, the predominant yeast in this reaction, turns the substrate glucose into the product ethanol. Other yeasts (non-*Saccharomyces*) that participate in the fermentation process in addition to *S. cerevisiae* are crucial for enhancing the quality of wine (Elisabeth, 2021).

1.2 The Objective of The Study

The objective of this study are following below :

1. Making the commodity of wine in Indonesia develop by not only selling wine that comes from grapes, but from other fruit, especially local fruit, with the hope that local wine can be known to the wider community, especially internationally, with the presence of wine with tropical fruits.
2. Make full use of local fruits, especially pineapple, starfruit and kiwi to reduce existing food waste.