

Wine Making Key Areas

Cleanliness and Sterilisation	Sulphite, chlorine-based compounds, boiling water
Ingredient Quality	Quality, ripe fruit Specialist wine yeasts Fruit Juices preferably not from concentrate
Ingredient Preparation	Sterilise ingredients Freezing
Additional Ingredients	Use pectolase with fruit Use nutrient/acid
Monitoring Fermentation	Check progress regularly Steady ferment Use hydrometer Keep air out
Sugar Addition	Calculate impact of fruit, concentrate and fruit juice Don't add all at once
Racking and stabilising	Rack off lees once settled Use of Campden with sorbate
Storage and Maturation	Dark and cool Patience! Acid, tannin and alcohol content

Wine Styles

Style	Alcohol	Acid	Sweetness	Grape Source 1	Grape Source 2
Table Dry White	8.5-13	***	Dry	Juice	Conc
Flavour not too strong					
Table Dry Red	10-14	*	Dry	Conc	
Substantial flavour with aftertaste and some tannin					
Table Rose	10-12	****	Med Dry	Juice	
Light and fresh					
Table Sweet White	<14	*****	Sweet	Juice	Conc
Richer than dry but not cloying					
Social	10-15	***	Med Sweet	Conc	Juice/DF
Strong flavour for drinking without food					
Aperitif	14-17	*****	Dry	Conc	Juice/DF
Strong flavour, clean & fresh. Some bitterness OK					
After Dinner	>14	**	Sweet	DF	Conc
Rich fruity & vinous. Preferably mature					

RECIPES

DRY WHITE TABLE WINE

Ingredients

1 litre apple juice; 1 tsp tartaric acid; 1 litre white grape juice; Pectolase; 250 ml pineapple juice; Yeast nutrient; Campden tablet; 2 cans of fruit in juice; Wine yeast; 20 oz sugar

Method 1

Mix the fruit juices in a demijohn. Prepare a yeast starter and add to the demijohn together with acid, nutrient and pectic enzyme. Ferment at room temperature. After 3 days, chop the fruit, place in a bucket with juice, half the sugar and a litre of water, add Camden table, cover and leave for 24 hours. Then add starter and ferment on pulp for 4 days before straining into a demijohn.

Method 2

Mix all the ingredients in a bucket except yeast and leave for 24 hours. Then add yeast and ferment on the pulp for 4 days.

Fruit	Method 1	Method 2
Peaches	Graham B	Kevin
Apricots	Chris	Robert
Lychees	Graham S	Elaine
Mango	Allan	Peter

CHIANTI RECIPE

	A GB	B AH	C CE	D GS	E RF	F KM	G ER	H PR
Red grape conc.	1 pt	1 pt	1 pt	1 pt	1 pt	1 pt	1 pt	1 pt
Morello Cherries	1 lb	1 lb	1 lb	1 lb	1 lb	1 lb	1 lb	1 lb
Blackberries		1 lb	1 lb	1 lb	8 oz		1 lb	
Elderberries	Dried				8 oz	Dried		1 lb
Raspberries	4 oz	4 oz	4 oz		4 oz		4 oz	4 oz
Strawberries	4 oz		4 oz	4 oz				
Fruits of Forest						2 pcks		
Sugar	20 oz	20 oz	20 oz	20 oz	20 oz	20 oz	20 oz	20 oz
Oak Shavings 10 gm			✓		✓	✓	✓	