

# Wine Making Stages

	Do	Don't
Recipe Formulation	Ingredients for style Some grape content	Use too much sugar
Ingredient Selection	Use good quality Use ripe fruit Freeze fruit first	Damaged fruit Juice from concentrate
Preparation	Clean equipment well Sterilise ingredients Use pectolase with fruit	
Starting Fermentation	Get started quickly Use nutrient/acid Hold back some fruit	Add all sugar at once Use bakers yeast Leave fruit in too long
Monitoring Fermentation	Check progress regularly Use hydrometer	Let airlock dry out Ferment too fast/hot/in sun
Racking and Clearing	Rack off once ferment ends Use Campden with stabiliser	Use mix of fining types Use filters unless essential
Storage and Maturation	Dark and cool Be prepared to wait a bit	Allow air in
Tasting and Adjustment	Acid and sugar easy to add Consider blending	Careful with de-acidifier

# Wine Styles/Grape Sources

	Juice	Grape	Concentrate	Dried Fruit
Table Dry White	**	**	*	
Table Dry Red		*	**	
Table Rose	**	*		
Table Sweet White	**	**	*	
Social	*		**	*
Aperitif	*		**	*
After Dinner			*	**
Ingredient (e.g. Flower, Vegetable, specific fruit)	**		*	
Mead	Pyment only			
Sparkling	**	**		

# Table White Wine Characteristics

- Reasonable acidity
- No bitterness or sweetness
- Not too strongly flavoured
- Alcohol 8.5-13%
- Bouquet - clean, fresh and vinous
- Pale Colour – not brown

Commercial examples - white Burgundy, Alsace and dry Loire wines such as Muscadet and Sancerre.

# Constructing Recipes

Found in 'old' recipe book!

4 pineapples; 2 lemons; 3lb 8oz sugar

## The Problem

Getting sufficient body without excess of Acidity, Alcohol and Fruit

## Potential Ingredients

### Major

Apple; Apricot; Gooseberry; Peach

### Minor

Banana, Greengage, Pear, Plum, Rhubarb  
Pineapple, Mango, Lychee, Passion Fruit

### Careful with

Citrus fruits, Guava

# Ingredient Characteristics

	<b>Acid</b>	<b>Body</b>	<b>Aroma</b>	<b>Flavour</b>
Apple	Med	Med	Med	Med
Apricot	M-H	Med	High	High
Gooseberry	High	Med	Med	Med
Peach	Med	Med	High	High
Banana	None	High	Med	Med
Greengage	Low	Low	High	High
Pear	Low	M-H	Low	Low
Plum	Med	Low	M-H	M-H
Rhubarb	High	Low	Low	Low
Pineapple	Low	Med	Low	High
Tropical	Med	Med	M-H	High

# RECIPES

## **DRY WHITE TABLE WINE**

### Ingredients

1 litre apple juice; 1 tsp tartaric acid; 1 litre white grape juice; Pectolase; 200 ml pineapple juice; Yeast nutrient; Campden tablet; 2 x 250 gm cans of peaches in syrup; Wine yeast; 20 oz sugar

### Method

Day 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.

Day 3:

Chop the peaches and place in a bucket together with syrup, about half the sugar and a litre of water. Add Campden tablet, cover and leave for 24 hours.

Day 4:

Add the contents of the demijohn to the bucket and ferment for 4 days, preferably at a temperature of 60-65 F.

Day 8:

Strain off the pulp, put into demijohn. Check the gravity and provided that it is below 1010, add the remaining sugar. Continue to ferment at cool temperature.

When the fermentation has died down, top up with cold water to the gallon.

Ferment to dryness, add Campden tablet. Leave for a few days, then rack off. Fine if not completely clear. Bottle as soon as clear.

This should give you a fresh, clean light table wine, ready for drinking within 3 months.

## **Lychee Wine:**

15 oz tin lychees in juice; 1lb 4 oz sugar; 1 pint white grape concentrate; wine yeast; pectolase; yeast nutrient; Campden tablet

Put lychees with 4 pints boiled cooled water into fermenting bin. Add pectolase, yeast and nutrient – leave to ferment 2 days, stirring twice daily and keeping covered.

Strain into demijohn, add grape concentrate and 1 lb sugar. Add boiled cooled water up to shoulder of demijohn, Ferment for 5 days, then dissolve remaining 4 oz sugar and ferment to dryness.

## **Apricot**

1lb dried apricots; 250 ml white grape concentrate; ½ tsp citric acid; ½ tsp tannin (or some tea); yeast; nutrient; pectolase

Scald the apricots with boiling water in a collander, then chop them up and ferment in a bucket for 7 days with the other ingredients. Strain off the solids into a demijohn and ferment to dryness. Best kept for about 6 months.

## **Fruit juice**

2 litres white grape juice; 1 ltr apple juice; 250 ml other fruit juice; 1lb 4 oz sugar; 1tsp tartaric acid; pectolase, nutrient; wine yeast; Campden tablet

Mix the grape and apple juices and half the sugar plus acid, nutrient, pectolase and yeast, and allow to ferment for 4 days.

Then add the other fruit juice and remaining sugar and ferment to dryness. Add Campden tablet and rack when settled. Use finings followed by further Campden tablet if wine does not clear of its own accord