

# EQUIPMENT/HYGIENE

## **EQUIPMENT:**

- Avoid polythene for long periods
- Metals – Aluminium, enamel and stainless steel for boiling only
- Fill airlock with glycerine/water mix to avoid evaporation

## **HYGIENE:**

Sulphite (Campden tablets) act as antiseptic and antioxidant. Needs acid present. Solution of 2 oz/pint sterilises in a few minutes and can be kept for weeks if sealed.

For must use 1 Campden tablet/gallon, and add after racking.

If using chlorine steriliser, rinse with hot water afterwards.

Boiling water is only temporary steriliser – can be used for damaged fruit and vegetables, but can lead to pectin haze.

Sterilise corks in weak sulphite and soften by soaking in cold water/glycerine. Don't soak in boiling water.

## **DEFENCE SYSTEMS:**

- Acidification – discourages bacteria, aids activity of sulphite, aids fermentation
- Sulphiting – Kills bacteria, inhibits wild yeast, prevents oxidation, aids clarification
- Fermentation – alcohol is toxic to microorganisms, creates layer of carbon dioxide over must
- Airlock – Prevents contaminants entering, enhances alcohol production by keeping air out.

# CELLARCRAFT

## **Racking and Clarification**

Racking prevents yeast autolysis, aids clarification.

First racking normally at end of fermentation, but may be beneficial earlier if there is a lot of debris (e.g. after dinner wines).

Beet to always use pectic enzyme at start of ferment – improves juice extraction and prevents pectin hazes.

Finings – bentonite or 2 part best. Don't overfine or mix finings.

Filter only as last resort – exposes wine to oxygen, add sulphite first.

## **Stabilising**

Dry wines should be OK if not bottled too soon and kept in right conditions.

For sweet wines, use potassium sorbate – use with sulphite to avoid geranium.

Blending wines may lead to re-ferment and/or sediment.

## **Storage/Maturation**

Store in dark and at 50-60 deg F ideally.

Wines high in acid, alcohol and tannin tend to last longest. Acid, tannin and sugar will decrease with age.

Larger volumes mature more slowly.

Store corked bottles on their sides, and screwcaps standing up. Note – screwcap bottles once opened to do not seal completely.

# Social Wine Characteristics

- ❑ For drinking on social occasions, often unaccompanied by food
- ❑ Smooth and well-balanced leaving the palate clean
- ❑ Usually medium sweet to sweet
- ❑ Alcohol 10-15%
- ❑ More flavour than table wines

Commercial examples - None

# Constructing Recipes

Can use stronger flavour fruits than for table wines and use larger quantities. For example, blackcurrants, raspberries and morello cherries. Gooseberries, Peaches and Apricots for white wines. The use of sultanas as the grape contributor adds body to the wine.

## **Blackberry/Blackcurrant/Apple Med Sweet Social**

2 lb Blackberries or other red fruit if you can't get any.  
8 oz blackcurrants or 200 ml Ribena  
2 litres Apple Juice ; 8 oz Sultanas; 1 lb Bananas; 1 tsp citric acid  
Campden tablet; Pectic Enzyme; Nutrient; Yeast 1lb 4oz sugar

Add Apple Juice and Campden tablet to Red Fruit and leave overnight. Boil Sultanas and bananas for about 30 minutes and add liquid to the fruit. When cool, add the remaining ingredients (about half the sugar) and ferment on the pulp for 3-4 days.

Strain off the fruit into a demijohn and add the remaining sugar. Once fermentation has completed, add a Campden tablet and rack once sediment has settled. Then stabilise with potassium sorbate and ½ Camden tablet before sweetening to a gravity of 1015-1020.

# RECIPES

## Rhubarb and Apricot social

**Ingredients:** 1 ½ lb fresh or tinned rhubarb; 4 411 gm tins apricots; 2 lb bananas' 1lb sultanas;; nutrient, pectic enzyme, 1tsp citric/tartaric acid; ½ tsp tanninn, 2 ½ lb sugar, yeast

Simmer bananas in 2pts water for 25 min. Put sultanas and 1 /12 lb sugar in a bucket. Add 4 pts boiling water and banana gravy. When cool add remaining ingredients except for rest of sugar. Leave in bucket for 6 days, stirring regularly. Transfer to a demijohn and add remaining sugar in small amounts. Ferment to dryness, rack, top up with apple juice and sweeten to taste.

## **Social Medium Sweet Red - Blackberry**

**Ingredients:** 4 lb blackberries; 1lb 8 oz bananas (boiled for 15 min, use liquid); 8 oz sultanas 370 gm red grape concentrate; nutrient, pectic enzyme, yeast; 1lb 8 oz sugar

Wash and chop sultanas, and place in a bucket with fruit. Cover with boiling water and dissolve 8 oz sugar. When cool add concentrate, nutrient, enzyme and yeast. Ferment for 7 days, strain off fruit and continue to ferment adding sugar 4 oz at a time. When ferment stops, add Campden, leave, rack and add further Campden and stabiliser. Add further 12 oz sugar to sweeten and taste for sweetness. The final gravity should be in the region of 1020-1025.