

MASTERCLASS PROGRAMME 2017

Proposed Programme - 2017

Class	Topic	Wine Style
1	Selection for the National (February)	Table dry white, table dry red, after dinner
2	Rose Wines and Recipe Design (April)	
3	White Burgundy Recipes Tasting (June)	Recipes to be distributed at Feb Meeting
4	Sherry (September)	Some recipes below
5	Parsnip Wines (November)	Some recipes below

SHERRY RECIPES

Oloroso Sherry

2 lb Bananas; 3lb Peaches; 1lb chopped raisins; 2 tsp tartaric acid; pectolase; nutrient; yeast; 2lb sugar

Boil bananas in water for 30 min and strain over peaches and raisins. Leave to cool, add other ingredients (except sugar) and ferment on pulp for 3 days. Strain off and add sugar gradually. When fermentation is complete, rack off leaving airspace in demijohn and plug with cotton wool. Store at around 75 deg C for 3 months or more.

Dry Fino Sherry

1 lb bananas; 2 lb parsnips, turnips or carrots; 1 pt white grape concentrate; 2 tsp tartaric acid; ½ oz cream of tartar; 1 oz gypsum; nutrient; pectolase, yeast; sugar (see below)

Boil bananas and vegetables for 30 minutes and strain over grape concentrate. When cool add other ingredients (except yeast) and then add sugar syrup to end up with 1 gallon at a gravity of between 110 and 120. Add yeast and ferment in a fairly cool place. Rack into demijohn leaving airspace and plug with cotton wool. Keep at 55-65 deg C undisturbed for up to a year.

Dry Sherry

4 lb parsnips; ½ lb raisins; B1 tablet; 1lb wheat; 2 tsp tartaric acid; ½ oz cream of tartar; 1 oz gypsum; nutrient; pectolase, yeast; 2 ½ lb sugar.

Simmer parsnips until just soft. Strain off liquor and when cool add pectolase. After 24 hours, mince raisins, pour on 2 pts boiling water; dissolve 1 ½ lb sugar and add remaining ingredients except gypsum and yeast. Allow to cool and then add yeast starter. Ferment for 7 days and strain off into demijohn using cotton wool plug. Add remaining sugar in stages and when fermentation ceases add the gypsum. Leave on the dead yeast cells for up to a year.

Sweet Sherry

2 lb dries prunes; 8 oz raisins; 1 lb wheat; 8 oz malt extract; B1 tablet; 2 tsp tartaric acid; nutrient; yeast; 2 ½ lb sugar.

Pour boiling water onto prunes, raisins, wheat, malt and 1 ½ lb sugar. Allow to cool before adding other ingredients and proceed as above.

Dry Fino Sherry

1 lb parsnips; 2 lb apples; 1 lb sultanas; 2 lb sugar; 2 tsp tartaric acid; ½ oz cream of tartar; 1 oz gypsum; nutrient; pectolase, yeast.

Scrub the parsnips and cut into chunks. Boil in 5 pts of water for 10 minutes then strain over minced sultanas and sliced apples. Add half the sugar and when cool add the remaining ingredients, fermenting on the pulp for 4 days.

Strain off and add remaining sugar in stages. Rack into demijohn leaving airspace and plug with cotton wool. Keep at 55-65 deg C undisturbed for up to a year. If a flor should form on the surface, wait for it to sink to the bottom before bottling.

Sweet Oloroso Sherry

2 lb bananas; 2 lb peaches; 1 lb figs; 1 lb raisins; 1 pt white grape concentrate; pectolase; 2 tsp tartaric acid; 1 ½ lb sugar; nutrient; yeast.

Boil bananas for ½ hr and strain liquor onto chopped raisins and figs and stoned peaches. When cool, add other ingredients (except grape concentrate and sugar) and ferment on the pulp for 2-3 days. Strain off and add grape concentrate. After 7-10 days, add the sugar in stages. When fermentation is complete, rack off leaving airspace in demijohn and plug with cotton wool. Store at around 75 deg C for 3 months or more. Sweeten to taste.

PARSNIP RECIPES

Parsnip is a versatile ingredient that surprisingly can contribute to some excellent wines. It is a good blending constituent giving body to a wine without too strong a flavour. Here are some possible combinations. Don't overcook the parsnips and use an open pan when boiling.

Parsnip and Pineapple

4 lb parsnips; 1 large/2 small/2 tins pineapples; 1lb raisins; 2 lb sugar; 2 lemons (juice); tannin, pectolase, nutrient; yeast.

Boil sliced parsnips until slightly tender and strain onto chopped raisins and pineapple and 1 lb sugar. When cool add other ingredients and ferment for 10 days. Strain into demijohn and add remaining sugar in stages.

Parsnip and Orange

3-4 lbs parsnips; 6-8 oranges; 1 ½ lb raisins; 2 lb sugar; ½ pt strong tea; 2 tsp citric acid; nutrient; yeast

Strain parsnip liquor onto raisins and 1 lb sugar. Peel oranges, discard the pith and bake the skins in the oven until browned and then pour over them a quart of boiling water. When the liquor is cool, add the pulped oranges and the infusion from the skins. Add the remaining ingredients and ferment for 10 days. Strain into demijohn and add remaining sugar in stages. This makes a nice sweet wine so you may wish to sweeten to taste.

Parsnip and Date

4-6 lb parsnips; 1 lb dates; 8 oz bananas; 2lb sugar; ½ pt strong tea; 2 tsp citric acid; nutrient; yeast

Strain the parsnip liquor onto chopped dates, sliced bananas and 1lb sugar. When cool add other ingredients and ferment for 10 days. Strain into demijohn and add remaining sugar in stages.

Parsnip and Apricot

4-6 lb parsnips; 1lb dried apricots; 1 pt cider; 2 lb sugar; ½ pt strong tea; 2 tsp citric acid; nutrient; yeast; pectolase

Strain liquor onto chopped apricots and 1 lb sugar. When cool add other ingredients and ferment for 10 days. Strain into demijohn and add remaining sugar in stages.

Banana and Parsnip

2 lb bananas; 5 lb parsnips; 2 ½ lb sugar; ½ pt strong tea; 3 tsp citric acid; nutrient; yeast

Boil bananas and parsnips together and strain onto 1½ lb sugar and dissolve. When cool, place n demijohn and add other ingredients (leaving a bit of a gap for the vigorous fermentation). Add remaining sugar in stages. This again makes a good sweet wine.

