

WINE STYLES

In this section we describe the wine styles as defined by the NGWBJ standards and their characteristics.

We then go on to provide guidance on how to make each style of wine and the best ingredients to use.

This is followed by one or two sample recipes.

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Wine Style Characteristics

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

Wine Styles/Grape Sources

Although many country wine recipes are made without any grape content, you usually find that some form of grape input improves vinosity and complexity.

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

** = Best Option

* = Suitable Option

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.

Dry White Wine Recipes

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

	Acid	Body	Aroma	Flavour
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

BOUQUET IN WHITE TABLE WINES

Bouquet Type	Ingredients	Method
Floral	Elderflower/Rose Petals (Fresh or Dried)	Add tablespoon to gallon in nylon sachet for last week of fermentation
Fruity	Coriander Seed (lemony) Peaches and Apricots Strawberries	½ tsp ground powder 125 gm fresh, bottled or canned 3-4 strawberries, preferably fresh
Creamy	Vanilla Oak granules	1 pod (whole or broken) inserted in 500 gm sugar used in recipe for 24 hrs Could also bed in vanilla pod
Honeyed	Honey	1 tbsp mild honey
Vinous	Grape Concentrate/Juice	Preferable to dried fruit for clean fresh bouquet
Complex	Peaches, Honey and Vanilla	

Caution – don't overdo the quantities

Table Dry White Wine 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; 600 gmsugar

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:

400 gm tin lychees in juice; 600 gm sugar; 500 ml 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 400 gm sugar. Add boiled cooled water up to shoulder of demijohn, Ferment for 5 days, then dissolve remaining sugar and ferment to dryness.

Apricot

500 gm 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; 600 gm 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

Rose Wine Characteristics

- ❑ Good acidity
- ❑ No excessive bitterness/tannins
- ❑ Often med dry
- ❑ Alcohol 10-12%
- ❑ Bouquet – light, fruity and fresh
- ❑ Pink, slight orange/onion skin tints

Commercial examples - dry Tavel through to medium or medium sweet Anjou.

Constructing Recipes

Often best when young. If using an older wine, try topping up with acid.

Fruit Juices are good for making Rose wines. Cranberry or blueberry are particularly good, but use good quality. Use with white grape juice to give vinosity.

Light red fruits give good colour and bouquet such as:

- Raspberries
- Strawberries
- Redcurrants

Don't ferment too long on the pulp – 2-3 days at most.

Elderberries in small quantities are OK – best if just boiled for a few minutes.

Avoid fruit which tends to brown, such as blackberries or apples.

Rose Wine Recipes

Table Medium Dry Rose - Cranberry/Blueberry/Elderberry

Ingredients: 1 ltr cranberry & blueberry juice
1 ltr white grape juice
1/2 ltr apple juice
300 gm elderberries (boiled 5 mins and use liquid)
nutrient, pectic enzyme, yeast
800 gm sugar

Mix ingredients, with only 400 gm sugar initially. Add further 300 gm sugar when initial fermentation has died down. Ferment to dryness, add Campden tablet and leave for a few days before racking. Add a further Campden tablet, some wine stabiliser and the last 100 gm sugar to sweeten to medium dry.

Cranberry Rose Recipe

1 ltr white grape juice
1 ltr red grape juice
2 ltrs cranberry juice (in combination with other fruit e.g. cranberry/raspberry, cranberry blackcurrant etc)
Nutrient, pectic enzyme, 1/2 tsp tartaric acid, yeast
375 gm sugar

Mix all ingredients in demijohn except 1 ltr cranberry juice and half of the sugar. After about 5-6 days, add the remaining cranberry juice and sugar. Ferment to dryness, add Campden tablet. After a few days, rack off and add sorbate and Campden. Sweeten to medium dry (s.g. 1.000-1.002) with sugar or grape juice.

Elderberry, Blackcurrant, Raspberry

1 litre white grape juice
1 litre apple juice
250 gm elderberries
60 gm blackcurrants
60 gm raspberries
650 gm sugar
Yeast, nutrient, pectolase

Get a starter going using the juices and half the sugar. After 2-3 days, place fruit in a bucket, cover with boiling water – mash and allow to cool. Add the starter and ferment on the pulp for 2-3 days to give the wine some colour. Strain off the fruit, add the remaining sugar and ferment to dryness.

Rosé Wine - Dry

250 gm fresh or canned Raspberries
1 lt Apple Juice
1 ½ lts White Grape Juice
½ lt Red Grape Juice
570 gm white Sugar
½ tsp Tartaric Acid
Pectolytic Enzyme and Nutrient
Good quality Wine Yeast

Blend Juices with 12oz of sugar and ferment for 4-5 days. Add Raspberries and ferment on the pulp for 2-3 days. Strain, add the remaining sugar and ferment to dryness.

Table Dry Red Wine Characteristics

- ❑ Flavour substantial with aftertaste
- ❑ Dry with some astringency
- ❑ Mellowness and maturity desirable
- ❑ Alcohol 10-14%
- ❑ Bouquet – complex and vinous
- ❑ Red, tints of purple or slight tawny

Commercial examples - Bordeaux,
Burgundy, Rioja.

Constructing Recipes

Red grape juice is not really suitable – the best table dry red wines are usually made using red concentrate. A combination of fruits gives more complexity.

Elderberries are best for colour and also a good source of tannin. Sloes are also high in tannin.

Blackberry wines tend to go brown after a while, so they are best used together with elderberries. This combination is very good with the addition of a small amount of another fruit such as raspberries, loganberries, blackcurrants or morello cherries to provide aroma.

Pears can be a useful source of tannin and body.

Blackcurrants, damsons and sloes can be high in acid. Make sure they are ripe.

Bilberries have good flavour without having too much tannin or acid.

Table Dry Red Wine Recipes

Elderberry/Sloe – 1st at National 2012 - light Rioja style

Ingredients: 500 gm elderberries
 800 gm sloes
 250 gm bananas, boiled
 2 litres of Beavertdale Barolo (diluted must) - equivalent to 450 gm sugar
 nutrient, pectolase, Gervin GV2 yeast
 10 gm oak granules.
 450 gm sugar

Start the kit off a few days in advance. Pour boiling water from bananas over frozen fruit and add the concentrate when cool. Add 120 gm sugar and ferment on pulp for 4 days. Strain, add oak granules and 175 gm sugar. After about a week, rack off and add the remaining sugar and ferment to dryness.

Burgundy Style

250 ml red grape concentrate; 500 gm elderberries; 750 gm blackberries; 60 gm raspberries; 30 gm strawberries; 150 gm dates; 30 gm oak chips; 450 gm sugar; 350 gm sultanas; nutrient, pectolase, yeast

Build up starter with diluted red concentrate and ferment for a few days. Pasteurise the elderberries, blackberries, dates, sultanas and oak shavings. Cool, mash and treat with pectolase for 4 hours. Add to concentrate and ferment on the pulp for 2 days. Add mashed strawberries and raspberries and ferment on the pulp for 2 hours stirring frequently. Strain into a demijohn and rinse the pulp with cold water. Top up, add sugar and ferment to dryness. The wine benefits from 6-12 months maturation.

Chianti Style

20 fl oz red grape concentrate; 375 gm elderberries; 450 gm bottled Morello cherries; 60 gm raspberries; 120 gm strawberries; 30 gmz oak chips; 450 gm sugar, nutrient, pectolase, yeast

Build up starter with diluted red concentrate and ferment for a few days. Pasteurise the elderberries, raspberries, stawberries and oak shavings. When cool, add morello cherries, mash and treat with pectolase. Add to concentrate and ferment on the pulp for 2 days. Strain into a demijohn and rinse the pulp with cold water. Top up, add sugar and ferment to dryness.

Rhone Style

1 kg elderberries
500 gm blackberries
500 gm conference pears
125 gm blackcurrants
250 ml Red Grape Conc
625 gm white Sugar
15 gm oak chips
Pectolase and Nutrient
Good quality Wine Yeast

Mash the soft fruit, chop up the pears (with skins), cover with water and add campden tablet. After 24 hours, add the concentrate starter, oak chips and 175 gm sugar. Ferment on pulp for 4 days. Strain, add 225 gm sugar and the final 225 gm once the SG gets down to less than 1.005. Ferment to dryness. This wine has quite a lot of tannin and will keep for a long time.

Table Sweet White Wine Characteristics

- ❑ Drunk with fruit or dessert
- ❑ Flavour richer than for dry table
- ❑ Good acidity to balance sweetness and prevent a cloying finish
- ❑ Alcohol up to 14%
- ❑ Bouquet – complex and vinous
- ❑ Colour up to golden

Commercial examples - Sauternes,
Coteaux du Layon, German Auslese

Constructing Recipes

For these wines, you need to use fruit to give sufficient body.

Apples, gooseberries, peaches and apricots are good fruits to use. They give body, flavour and acidity to the wine without being too overpowering in flavour.

Parsnips and Carrots make quite a good sweet wine too, although you will need to boost the acid.

A mix of fruits is a good idea as it gives more complexity and avoids a particular fruit being too dominant.

Table Sweet Wine Recipes

SWEET GOOSEBERRY WINE RECIPE (1st place at National Show 2000)

Ingredients: 2 kg gooseberries; 1 kg peaches; 375 gm apricots; 500 gm pears; 750 gm bananas; 250 gm sultanas; 1ltr white grape juice; 1ltr apple juice; nutrient, pectic enzyme, B1 tablet, Gervin No 3 yeast

Chop up all the fruit except for gooseberries and just cover with boiling water. Add juice from previously frozen gooseberries and other juices + Campden tablet. Leave for a day and then add yeast. Leave for 5 days and then strain off fruit and place in demijohn.

Add 1 kg sugar in 125 gm stages over a period of a few weeks. This included 125 gm soft brown and 125 gm golden caster sugar.

Then add Campden, and when settled add further Campden tablet and sorbate.

Add about 450 gm sugar in stages to sweeten to taste. This wine ended up at gravity of 1040. Bottle and leave to mature for a few months.

SWEET WHITE TABLE

500 gm crab apples; 1.2 kg cooking apples; 250 gm rose hips; 500 gm bananas; 750 gm pears; 1kg tinned Peaches; 500 gm gooseberries; Zest of 1 orange; 10 gm oak granules (optional); Yeast suitable for high alcohol/dessert wine; Nutrient; Pectic enzyme; 250 ml white grape concentrate; 750 gm sugar (+ sugar to sweeten)

Method: Chop (and core where appropriate) all fruit, and crush rosehips. Cover with water (not too much) in a bucket and add Campden tablet. Leave for 24 hours. Add zest, nutrient, yeast, enzyme and oak granules. Ferment on the pulp for 7-10 days, then strain into gallon demijohn, add concentrate and 250 gm sugar. Add remaining sugar in 250 gm portions at weekly intervals. Allow to ferment out, then add Campden, leave to settle and rack.

Add another Campden and Sorbate/Wine stabiliser. Then add sugar to sweeten, finishing at gravity of about 1030, or to suit your taste.

PARSNIP TOKAY

Ingredients: 2 kg young parsnips 1.5tbs glycerine 500 gm ripe rosehips
 30 gm acid blend (citric, tartaric, malic) 500 gm ripe bananas
 Pectolytic enzyme, nutrient, tokay yeast 500 ml grape conc
 Vitamin B1 tablet 900 gm sugar Campden tablet

Method: Top, tail, scrub and dice parsnips. Wash and crush rosehips. Peel and slice bananas. Boil them together in 4 pints water for 30 minutes and leave to cool. Pour into fermentation jar, add two-thirds of acid, pectic enzyme and one Campden tablet. Leave for 24 hours. Add grape conc, water, yeast, nutrient and vitamin B tablet and ferment for one week. Add half sugar and half remaining acid and continue fermentation. Add remaining sugar, acid and glycerine and continue fermentation until finished. Store for a year, sweeten to taste before bottling.

Table Medium Sweet White - Peach & Apricot

Ingredients 1kg peaches; 750gm apricots; 120gm dried apricots; 120gm clear honey
 1 ltr white grape juice; 1 ltr apple juice; nutrient; pectic enzyme,
 bentonite; yeast; 750 gm white sugar; 250 gm soft brown sugar

Wash, stone and chop fruit. Place in bucket, cover with water, add Campden tablet and leave for 24 hours. Add other ingredients (only 500 gm white sugar) and leave to ferment for 5 days. Strain off solids, add brown sugar and ferment to dryness. Add Campden tablet and leave for a few days before racking. Add a further Campden tablet, some wine stabiliser and the last 500 gm sugar to sweeten. Taste to see if further sugar needed (Final gravity should be in range 1020-1025).

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

500 gm Blackberries or other red fruit if you can't get any.
250 gm blackcurrants or 200 ml Ribena (concentrated)
2 litres Apple Juice ; 250 gm Sultanas; 500 gm Bananas; 1 tsp citric acid
Campden tablet; Pectic Enzyme; Nutrient; Yeast ; 600 gm 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.

Social Wine Recipes

Rhubarb and Apricot social

Ingredients: 750 gm fresh or tinned rhubarb; 4 411 gm tins apricots; 1 kg bananas; 500 gm sultanas; nutrient, pectic enzyme, 1tsp citric/tartaric acid; ½ tsp tannin, 1.1 kg sugar, yeast

Simmer bananas in 2pts water for 25 min. Put sultanas and 650 gm 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: 2 kg blackberries; 750 gm bananas (boiled for 15 min, use liquid); 250 gm sultanas; 375 ml red grape concentrate; nutrient, pectic enzyme, yeast; 700 gm sugar

Wash and chop sultanas, and place in a bucket with fruit. Cover with boiling water and dissolve 250 gm sugar. When cool add concentrate, nutrient, enzyme and yeast. Ferment for 7 days, strain off fruit and continue to ferment adding sugar 120 gm at a time. When ferment stops, add Campden, leave, rack and add further Campden and stabiliser. Add further 350 gm sugar to sweeten and taste for sweetness. The final gravity should be in the region of 1020-1025.

Aperitif Wine Characteristics

- ❑ For drinking before a meal and stimulating the appetite. Normally dry.
- ❑ Sufficient acid to taste fresh and leave the palate clean
- ❑ Often high in alcohol (14- 17%)

Styles:

- ❑ Oxidised – Sherry
- ❑ Herbal or Spiced – Vermouth
- ❑ Quinine or bittered – seldom found
- ❑ Citrus – No commercial equivalent
- ❑ Sparkling

Aperitif Wine Recipes

Grapefruit Wine

8 medium size grapefruit	Nutrient, yeast, pectic enzyme
500 ml white grape concentrate	1/2 tsp tannin or 1/2 cup tea
250 gm sultanas	560 gm sugar

Prepare a starter of the grape concentrate with about 2.5 ltrs water, yeast and nutrient. 5 days later, extract juice from grapefruit and use zest from 3 of them. Add other ingredients in bucket, holding back about half of sugar, and add the concentrate starter. Leave to ferment for about a week, then strain into demijohn, add remaining sugar and ferment to dryness.

Orange Aperitif

2ltrs good quality orange juice	375 gm bananas
Zest and juice 4 oranges	Nutrient, yeast, pectic enzyme
500 ml white grape concentrate	250 gm sugar
250 gm sultanas	

Prepare a starter as above. After 5 days, boil bananas and sultanas for 20 min, add liquor to starter along with 1 ltr orange juice. After another 4 days, add remaining orange juice and orange zest and 125 gm sugar. 5 days later, strain off the zest and add remaining sugar, and ferment to dryness.

Aperitif Wine Recipes - 2

Vermouth Style

Ingredients: 2 ltr white grape juice; 1 ltr apple juice; 125 gm bananas; nutrient, pectic enzyme, 800 gm sugar, yeast, Vermouth essence or dried herbs of choice.

Start the yeast culture with the grape juice and the apple juice. After 4 days, mash the bananas and pulp ferment overnight. Strain into a gallon jar, add the dissolved sugar and ferment to dryness. When the wine is clear, make up a strong vermouth solution using 1 pint of the wine and use this to blend with the remainder, adding gradually and checking the taste. Further acid may be required to give a fresh clean wine.

Fino Sherry

Ingredients: 500 gm parsnips; 500 gm carrots; 500 gm sultanas; 1.25 ltrs apple juice; nutrient, pectic enzyme, nutrient, yeast; 900 gm sugar; 1 tsp tartaric acid

Scrub and chop vegetables, and boil for 10-15 minutes in 4 pts water. Chop the sultanas, place in a bucket and pour the liquid from the vegetables over them. Add the sugar as syrup and when cool, add apple juice and other ingredients. Ferment for 5 days, strain off solids, place must in demijohn and top up with apple juice to the shoulder. When fermentation is complete remove to a cool place and allow the yeast to settle. Replace the airlock with a wad of unmedicated cotton wool. Rack as with other recipes until the wine is bright and clear. Do not top up demijohn after racking. Once sherry character has developed, replace the cotton wool with an airtight bung.

After Dinner Wine Characteristics

- ❑ Meant for drinking after dinner
- ❑ Rich, fruity and vinous, mellow and mature.
- ❑ As sweet as possible without being cloying
- ❑ High in alcohol (14 – as high as can be reached)%)
- ❑ Fortification sometimes allowed

Examples:

- ❑ Mavrodaphne
- ❑ Recioto della Valpolicella
- ❑ Port
- ❑ Madeira (Bual or Malmsey)
- ❑ Sweet Oloroso Sherry

After Dinner Wine Recipes

WHITE DESSERT WINE

Ingredients: 1 kg eating apples 1.5 kg conference pears
1 kg bananas 250 gm rose hips
250 gm gooseberries Zest of an orange
250 ml grape conc. 1.1 kg sugar
1 kg peaches Oak granules (optional)
Pectolytic enzyme, nutrient, yeast (Gervin No. 3)

Ferment on the pulp for 7-10 days without including sugar and grape conc.

Peel apples and pears; peel and de-stone peaches; cut gooseberries and rosehips in half.

Extract banana pulp with 1 ltr boiling water.

Ferment to dryness, feeding sugar gradually, and then sweeten to taste by dissolving sugar to S.G of 1030 or higher. Add 30-40 ml of glycerol when finished.

ELDERBERRY AND DAMSON DESSERT WINE

Ingredients: 1 kg elderberries 250 ml red grape conc 1 kg damsons
900 gm sugar 500 gm ripe bananas 2tsp tartaric acid
500gm chopped raisins Oak granules (optional) 120 gm dried apricots
Pectolytic enzyme, nutrient, yeast (Gervin No. 3)

Ferment on the pulp for 7-10 days without sugar. Use frozen elderberries, de-stone and half damsons, peel and slice bananas, wash and chop apricots.

Strain off fruit after 7-10 days and add 500 gmsugar.. Add remaining sugar in stages after a further 7 days. Ferment to dryness, mature for 6 months, sweeten to taste, bottle and keep for a further 6 months at least.

After Dinner Wine Recipes - 2

PARSNIP TOKAY

Ingredients: 2 kg young parsnips 1.5tbs glycerine 500 gm ripe rosehips
30 gm acid blend (citric, tartaric, malic) 500 gm ripe bananas
Pectolytic enzyme, nutrient, tokay yeast 500ml grape conc
Vitamin B tablet 900 gm sugar Campden tablet

Top, tail, scrub and dice parsnips. Wash and crush rosehips. Peel and slice bananas. Boil them together in 2 litres water for 30 minutes and leave to cool. Pour into fermentation jar, add two-thirds of acid, pectic enzyme and one Campden tablet. Leave for 24 hours.

Add grape conc, water, yeast, nutrient and vitamin B tablet and ferment for one week.

Add half sugar and half remaining acid and continue fermentation.

Add remaining sugar, acid and glycerine and continue fermentation until finished.

Store for a year, sweeten to taste before bottling.

1994 National 1st Place White/Golden After Dinner Supplied by Daphne Grant

Ingredients:

8/12 oranges - depending on size plus the cooked peel of half these steeped in hot water for 15 minutes . 1 litre orange juice 1 kg sultanas - washed and minced

900 gm brown sugar. Additional sugar required for feeding 3 bananas

2.25 litres water to start The usual adjuncts - yeast is usually Gervin No.3

Ferment on the pulp for 7 days then strain into a demijohn with 500 gm sugar, white or brown depending on the depth of flavour required. Some people find all brown rather overpowering. The wine throws a heavy deposit quite early, so needs racking after about 2 weeks. Continue to feed for as long as the yeast will cope. The winning wine had 1.85 kg sugar - it can be done with patience! The wine will be ready in about a year but definitely improves with keeping.

MEAD

TYPES OF MEAD

- ❑ MEAD – Honey only – Dry or Sweet
- ❑ MELOMEL - Fruit
- ❑ METHEGLIN – Herbs/Spices
- ❑ PYMENT - Grape
- ❑ CYSER - Apple
- ❑ HIPPOCRAS – Grape + Herbs
- ❑ BRAGGOTT – Malt (+ hops – optional)

TYPES OF HONEY

- ❑ CLOVER – good quality – quite expensive
- ❑ HEATHER – Strong flavour – needs lengthy maturation
- ❑ ACACIA – Herbs/Spices
- ❑ EUCALYPTUS – avoid – bitter flavour
- ❑ ORANGE BLOSSOM - Apple
- ❑ BLENDED – Single blossom have better flavour – adequate for melomels etc

TIPS FOR MAKING MEAD

- ❑ Dissolve honey in hot water
- ❑ Sterilise honey and water by boiling or with sulphite
- ❑ Needs plenty of nutrients – B1 tablets best
- ❑ Need a good alcohol tolerant yeast
- ❑ Needs acid addition – malic/tartaric blend best
- ❑ Tannin addition also a good idea
- ❑ Patience – fermentation can be quite slow
- ❑ Likely to need multiple racking
- ❑ Benefit from maturation

MAKING SHERRIES

FLOR:

- Is a film of yeast cells forming on the surface. This can take weeks or months to form, but is difficult to achieve for homebrewers. Will eventually sink to the bottom.
- Fino sherries are those where flor occurs – they are not really oxidised.
- Amontillado and Oloroso sherries are oxidised – easier for us to imitate.

INGREDIENTS	
GRAPES	Concentrate, raisins or sultanas
FRUIT	Eating apples, yellow plums, greengages, peaches
BODY	Bananas or Parsnips.
YEAST	Sherry Yeast
OTHER	Gypsum and Cream of Tartar. Used in Spain, questionable whether needed in higher acid homemade wine.

METHOD

- When fermentation complete, rack into demijohn about $\frac{3}{4}$ full plugged with cotton wool
- Only rack once and leaving some lees is probably beneficial
- Don't sulphite after racking, wait until bottling
- 15% alcohol is best for flor formation/avoidance of acetification
- Store fairly cool – 10-15 deg C
- If flor forms, wait for it to settle to bottom before bottling
- Allow up to 6 months for flor formation
- After bottling, leave a while to mature
- Soleras? Lend themselves to blending particularly old with young
- Fortification can improve – don't overdo it though!

An unusual recipe for cheap sherry

Dissolve 1.35 kg sugar in 2 litres boiling water. Add 2 tbsps of Nescafe instant coffee. Cool, add 1 tsp citric acid, yeast nutrient and yeast. Finish in the normal way, topping up the demijohn when initial ferment subsides. Rack and bottle and keep for 3 months. Coffee flavour disappears leaving quite a good sherry. Sounds improbable, but.

FLOWER WINES

Dried Flowers

Elderflower and Rose Petal are widely available. It used to be possible to get others such as Dandelion, Coltsfoot and Orange Blossom, but I have not seen these around for some time now. Flower teas could also be an option if you find them. We once made a decent wine from hibiscus tea.

Basic recipe should be 1 litre of apple juice, and either 2 litres of grape juice or 375gm sultanas or a small can of concentrate, together with 340 gm sugar. You need nutrient and 2 tsp of acid as flowers have no acid. Suggest you start off the fermentation for a few days and then add flowers in a muslin bag for about 7-10 days. Dried flowers usually come in 50 gm packs. For rose petal use the whole pack, but for elderflower only about half as the flavour is quite strong.

Fresh Flowers

In addition to elderflower and rose petals, we have made wine from dandelions (a real pain to pick) and lavender.

For the dandelion wine, I used 2 ½ litres of petals which were covered with boiling water and left for 24 hours. Then add 375gm sultanas, 250 gm sugar, 1 litre grape juice, yeast, nutrient, pectolase, juice of 2 lemons. Strain after a week, add another litre of grape juice and 350 gm sugar. Warning, initially this looks and smells revolting, but surprisingly it can turn out into something resembling wine.

For lavender, dry 125 ml of flowers off the stem. Pour 1 litre of boiling water over them and add juice of 1 lemon. Cover and leave for 3 days. In the meantime, prepare a starter of 750 ml grape concentrate and 350 gm sugar. Remove the flowers after 3 days and add the flower water to the starter. Add a further 250 gm of sugar and ferment to dryness.