



# ABC of Wine and Beermaking

by STAN BAKER

**A** is for Apricots, Apples and Acid,  
Aeration, Airlock—when the must's placid;  
Acetaldehydes, Age, Albumen, Ale,  
"Appellations Controlees"—Anglophiles pale;  
Alcoholic Aperitifs—Apt in zones torrid;  
Asbestos, Autolysis—the Aroma is horrid.

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**B** is for Buffers—get Balance by Blending,  
Bananas Boost Body—and Bargain spending;  
Bitterness, Bacterial—Bouquets I like least,  
Beer—make from Brewer's and not Baker's yeast;  
Bar temperatures 90—the Boys are a'thirsting,  
Storing 'Sparklers' in fridge stops Bottles from Bursting

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**C**'s for Competitions, Chemistry, Casks,  
Cereals, Cellar, Cider—Care in'your tasks;  
C's for Centrifugal, Clarity and Citric,  
Concentrate, Calculate when Britain goes metric;  
C's Carbon Dioxide, Cork, Cherry and Cane,  
Connoisseur's Choice—Could it be Champagne?

**D**'s for Date, Damson—Dry wines for Dinner,  
Also Disgorging—won't help you get thinner;  
D's for Dessert—light wines, now in favour;  
Deposits, Disease—give an obnoxious flavour;  
D's Dextrose, Diastase—brewer's enzyme friend,  
Diatomaceous Earth—that's D at an end.

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**E** is for Essence and Equipment so Essential,  
Enzymes, Electrons—with Energy potential;  
E is for Experts—Earthy Efforts they sample,  
Elderflowers, Elderberries—their yield is so ample;  
E's Esters—acid, alcohol aroma you Enjoy,  
And Eggwhite, Excise, Economy to Employ.

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**F** is for Fahrenheit, Figs, Flowers and Fining,  
—Bentonite clears by molecular entwining;  
Foreign bodies, Flocculents—you need to lose,  
Funnels and Filters—the equipment to use;  
Flavour, Fortify—never brew in haste,  
Fierce Fermentation gives Fusel taste.

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**G**'s for Glycerols, Gooseberry, Greengage,  
Gelatine reduces tannin, allows wine to age;  
G's for Ginger, Grape, Gentian herbs too,  
Glycerine—a spoonful—smooths a rough brew;  
G is for Gypsum—water hardener for beer,  
Also Gimmicks and Gadgets—Get-with-it Gear

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**H** is Hydrometer, Health, Hygiene,  
Equipment, utensils—use Heat to Clean;  
H's Higher Alcohols, Harvest and Hops,  
Herbs, Hocks and Honey—buy them in the shops;  
H is for Hazes (pectin, starch and yeast),  
Hydrogen peroxide, Highballs for the feast.

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**I**'s for Inorganic—water, metal, salts in beer,  
Sometimes use of Isinglass helps cloudy wine to clear;  
I's for Inhomogeneity—unmixed wine, you know,  
Invert all your sugar—helps the yeast to grow;  
I's for Initial gravity, also Iron and Iodine,  
Ionisation, Invitation, Indigestion when you dine.





**J**KL is for Judging, Jug, Juniper and Jar,  
 Jerez for sherries—Andalucia afar;  
 J's Junket and Jellybag, to help clear the Juice,  
 K is for Kenwood—it gets so much use;  
 Kummel and Kirsch—the latter means cherry,  
 L's for Lees and Liqueur—latter makes you merry.

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**M**'s for Micro-organisms, Metallic and Mould,  
 Mycoderma, "Mouse" and "Musty"—smells old;  
 Minerals in Must when Making the Mead,  
 For pectinase tests—Methylated you'll need;  
 M's Malic and Malt—use latter when Mashing,  
 Mature all your wines—don't give them a "bashing".

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**N**'s for the National—Noteworthy event,  
 Neutral judges are Nosing—Naturally No scent;  
 N stands for Niersteiner, Nylon and Nettle,  
 Non-alcoholic drinks—brew best in a kettle!  
 N's for Non-fermenters—Nourish and Nursing,  
 Use Nitrogenous Nutrients—Nullify cursing.

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**O**'s for Oloroso, cask matured in Oak,  
 Oxalic in rhubarb—chop stems—sugar soak;  
 O is for Oiliness—a disease that does show,  
 Off-bouquets, off-flavours—Overtly so!  
 O's Old-fashioned recipes—no longer in use,  
 Oxidise, Oasthouse, Oakleaf, Orange juice.

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**P** is for Pineapple, Potato, Plum, Pear,  
 pH-test by Palato, Proof—Pearson Square;  
 P's for Phosphate, Prune, Pomace and Pectic,  
 Phylloxera, "Petilliant" means the wine's hectic;  
 P stands for Pasteurize, Pinot, Pulp, Press,  
 Polypropylene Plastics—stand the most stress.

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**Q** is for Quiz, Questions, Quickness of thought,  
 Q's Quassia (herbs)—two pints make a Quart;  
 Q is for Quinine, Quinic Acid—that's Quaint,  
 "Quicky" for Quinces—a Quite Queasy taint?  
 Q is Qualify, Quandary and Quest,  
 For Quality in Quantity—the aim that is best.

**R** is for Rice, Racking, Raspberry, Root,  
 Riesling, Rhone, Rhine—the wines of Repute  
 E's Refrigeration—Refuse wine that is hot,  
 Rosemary, Raffle, Raisins "Noble Rot";  
 Rosepetal, Rosehip—Resplendent Red  
 Remove from light—or colour will have fled.

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**S** is for Sauterne, Spumanti, Sulphite,  
 Secondary ferments in Sparkling wine's right;  
 Speedwell, Saffron, Sage—herbs not So old,  
 Solera Sherries, Stout—keeps out the cold;  
 S is for Sodium, Stabilise, Sorbistat K,  
 For Starch Haze, use amylase, not Spanish clay.

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**T**'s for Traminer, Thermometer, Tokay,  
 Thiamin, Temperature, Thyme of The day;  
 T's Tartaric—crystallises when excess,  
 Orange oils (Terpenes) smell, as you press;  
 T's for Taxation, Tea, Tannin and Taste.  
 Topping up casks to make good the waste.

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**UV** Ullage—air makes wine go stale,  
 Unity equals 1,000—on hydrometer scale;  
 V's Victualler, Vinometer, Vermouth—sweet, dry,  
 Also Vegetable, Vitamins, tiny Vinegar fly,  
 V's Volatile and Vapid, Vintner, Vineyard, Vine,  
 Vinous, Vint and Vintage—year of special wine.

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**W**'s Wasps, Water and World renowned Whisky,  
 Wild yeasts and Winds—open brews are too risky;  
 Winemaking Weather—Women's ancient beliefs,  
 Whortleberry, Walnut—Wash Well the leaves;  
 W's Woody and Wheat—just use the seed,  
 W's also Warm Welcome—Winemaker's creed.

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**XYZ** Xylose—pentose carbohydrate,  
 X's for Xinisteri—Cyprus brandy—it's great!  
 Y is Yarrow herb, found yearly in the fields,  
 Also for Yeast—Young strains give best yields.  
 Z is for Zinnia, Zivania and Zinc  
 Also Zest, Zeal—no more can I think.

