

## NAWB MEMBERSHIP APPLICATION/RENEWAL FORM

Please note that membership fees are due on 1<sup>st</sup> July each year.  
A Standing Order form is available on reverse if required.

### INDIVIDUAL OR JOINT APPLICANTS

Names: please include Title, Forename & Surname (Please give member nos. if known)

1st person ..... Membership No. ....

2nd person ..... Membership No. ....

Address .....

.....

.....

County ..... Post Code .....

Telephone numbers .....

e-mail address .....

Club/Circle/Guild ..... Fee enclosed £ .....

Cheques & Postal Orders payable to NAWB: £12 Single : £20 Joint Husband&Wife/Partners

### CIRCLES AND FEDERATIONS

Name of Circle or Federation ..... Membership No. ....

.....

Details of Representative (for all NAWB correspondence)

Name .....

Address .....

.....

County ..... Post Code .....

Telephone numbers .....

e-mail address .....

Representatives Position..... Fee enclosed £ .....

Cheques & Postal Orders payable to NAWB: £12 Circles and Federations

**Notes:** The fees quoted are annual amounts. Life membership is available at ten times the current annual fees for single and joint memberships only.

Existing members who require a receipt should enclose a stamped addressed envelope.

New members please enclose 50p for post and packing.

**All Membership correspondence and payments to be sent to the Membership Secretary**

**Mr Joe Lee NGWBJ**

**12 Callerdale Road, Blyth, Northumberland, NE24 5AB.**

**Telephone 0191 2560 426**



**The Journal of  
The National Association of Wine and Beer makers (Amateur)**

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This Position is Vacant

**The Editor would be pleased to receive contributions from  
members on anything to do with our hobby. It is your magazine  
please help to fill its pages. Thank you**

## STANDING ORDER MANDATE

In order to save time and cost for your Association, and your own time, we strongly recommend that you use this standing order mandate for your annual membership payments. Please fill in the form below and send it to **your** Bank or Building Society, and notify the membership secretary that you are paying by this method.

Please fill in the areas as indicated. Thank you for using this method.

✂

**To: The Manager,**

**Bank/ Building Society**

**Branch**

**Please pay:**

**Beneficiary's Bank: Royal Bank of Scotland Plc, Llandudno Branch**

**Sort Code: 16-24-14**

**Name: National Association of Wine & Beermakers**

**Account Number: 11857449**

The sum of

Quote my Membership Number:

Date of First Payment .....

and annually thereafter on 1st July.

Please debit my account: Sort Code:

 -  - 

Account Number:

       

Name of Account Holder(s):

Signature(s).....

Date .....

✂

## COOKING WITH BOOZE

### *Braised Trout in Riesling*

#### Ingredients (serves 4)

4	Trout, about 200-250 g each
60g	Butter
2	Shallots, finely chopped
6	Button Mushrooms, sliced
250 ml	Riesling
200 ml	Double Cream
	Salt & Pepper
	Squeeze of Lemon

Preheat the oven to 200°C (gas mark 6). Prepare the trout by snipping off the fins and removing the gills and eyes. Rinse well under cool running water and pat dry with kitchen paper.

Smear a shallow oven proof dish that can be used on top of the stove with a little butter. Sprinkle the shallots and mushrooms into the dish and lay the trout on top. Pour in the wine and season. Cover with buttered foil, bring to a simmer then place in the oven for 8—10 minutes.

Remove the trout and pass the cooking liquid through a fine sieve into a pan. Bring to the boil and reduce by half. Add the cream and reduce again until it is a sauce consistency. Finish by whisking in the remaining butter, cut into small dice. Check the seasoning and add a squeeze of lemon juice.

To serve, remove the skin from the trout and spoon over the sauce. Accompany with boiled potatoes and peas and a glass of Riesling.

If you want to experiment with another wine, try a “flinty” Sauvignon such as Reuilly or Pouilly Fumé.

**From “Cooking with the Master Chef” by Michel Roux Jr.**

## CHAIRMAN’S CHATTER

It seems hard to believe that I have been retired for nearly a year now. In all that time we have managed to take one paltry week’s holiday, such is my dedication to judging, wine and beer making, and of course NAWB. I have pointed out to Elaine that she has been treated to exotic weekends in Hull, Scarborough, Weston-super –Mare, Peterborough and Retford, with the promise of Torquay next year, but somehow she doesn’t seem very impressed. I keep finding holiday advertisement emails in my Inbox and brochures lying around opened at strategic pages – maybe we will have a week free in January!

September and October always seem very busy months in our hobby and we have lots of judging engagements and shows to look forward to. As an example, on one Saturday this month, I shall be judging at the National Craft Brewers Show in Oxford, whilst Elaine is tackling two local horticulture shows, one in the morning and the other in the afternoon.

Note that our hobby is getting more publicity these days from ‘The Archers’ on Radio 4. Rhys, who is a barman at the Bull, has apparently made a potent homebrew from elderberries. Not sure about their timing here as the wine seemed to be available for drinking about a week after fruit picking. Perhaps I should offer my services as a homebrew consultant.

Talking of elderberries, they seem to be a bit thin on the ground this year. Possibly this is due to the lack of rain this summer. Everything else seems to have done well this year and the grape harvest is looking very promising – we have just put the netting on. In fact we have had so much fruit that I have allowed some of it to be used in the production of ice cream and crumbles rather than be exclusively reserved for wine making. We have so many demijohns on the go, that we are considering building an extension to our extension to give me more space. This is all under the pretext of adding an en suite and modernising/enlarging our bathroom of course.

Looking back to my article this time last year, I was worrying about my white wines not clearing – well they still haven’t. Elaine found an old article by Andy Andrews in which he advocated that you shouldn’t resort to finings or filtering until the wine had been left for 2 years to clear of its own accord. Well – I’m not that patient or optimistic. I have

been told that a substance called Sparkolloid is a pretty powerful fining agent, but unfortunately it isn't available in this country. Importing a small sachet from the United States would cost about £30 which rather ups the cost of homemade wine. Fortunately, a friend of mine is coming over from America this month, so I got a couple of packs shipped direct to him and he will bring them over for me. I am a bit worried about him coming through customs with a couple of packets of white powder – I have promised to pay his bail if necessary. I will report on the efficacy of this product once I have tried it.

**W**ell that's it for now. I look forward to seeing some of you at the Guild's golden anniversary next month.  
Cheers. **Peter**

### SUBSCRIPTION REMINDER

Don't forget that annual subscriptions are due on the 1st July each year. If you still have the envelope this magazine arrived in then the mailing label will show whether or not your subscription is up to date. If the label shows 2014 then you are paid up for the current year. If it shows 2013 then unless you have paid in the last 3-4 weeks your subscription is now due.

### SCHEDULE FOR THE NATIONAL SHOW

With this copy of N&Vs you should have received your schedule for the National Show which moves to a new venue, The Royal Court Hotel in Coventry. So now we can all get on and make our plans.

Chris Jones has negotiated a good deal for our members, you can find full details of how to book your accommodation on page 8 of the schedule. Please book up early, the closing date for these rates is 21st February, but don't wait until then, the costs to NAWB are dependant on a minimum of 100 people staying at the hotel so the sooner that number is reached the happier the Committee will be.

It's also a good time to get your demijohns bubbling away to make those few extra entries, you know you need to clear some fruit out of that freezer.

### GONE TO POT

(Elaine has found this poem in an old copy of "Amateur Winemaker" The author was H P Cooke, the editor's poem in response was presumably by CJJ Berry, editor of AW, not the editor of N&Vs who is not a poet)

There's some wives unfaithful, and some that take pot.  
There's some mighty pretty and some that are not,  
But the worst of them all, my particular beef,  
Is my own "little woman" a wicked wine thief.

There's a red wine I've saved, a drink fit for the gods,  
The sort that gets lips smacks, approval and nods,  
But where has it gone, this nectar of mine?  
Into some dish she called "Pears in Red Wine".

Blossom of elder, culled in the sun  
With shrimps in paella she thought it was fun  
And my best elderberry, now where did it go?  
Into sauce for some mixture called Greek Stifado.

Will my efforts so fervent be all brought to naught  
Must they end in a stew, all those flavours I've sought?  
The planning, the tending, the storing, the care  
Is it all to end up as a jug for some hare?

My problem is complex, I'd like your sage view.  
I love my wife dearly, but what should I do?  
Shall I try to divorce her, or pack up the wine?  
But if I do that friends—then where will I dine?

*If you've married a woman who knows how to cook  
We think that you're lucky (at least in our book)  
Why grumble about a few cupsful of wine  
If you're getting such dishes? They sound mighty fine*

*Surely 'tis better to just use your head  
And make lashings of cooking plonk, both white and red  
Then tell her this wine is the best that you've got  
And offer the darling the whole blooming lot  
-on condition of course, that she uses no other.  
Less subtly, try locking the cellar, my brother!*

## WINE & DINE

Peter Coombs, National Judge from the Wales & West Federation is presenting a "Wine & Dine" evening on 30th November at Alexandra House, Whittingham Drive, SWINDON, SN4 0QJ. The cost is £139 inclusive of an overnight stay with breakfast.

### The Menu

Canapés (Smoked Salmon Croute with caper crème fraîche & dill;  
Parma Ham, melon spoon; Beef & Horseradish roll with mini Yorkshire)  
Prosecco, Ruggeri, Vecchie Viti DOCG 2012 Italy

Chicken fillet filled with a basil mousse and wrapped in bacon with sautéed potatoes, seasonal vegetables and a rich redcurrant jus

Or

Roast Capsicum with a Moroccan style couscous  
Kooyonga Massale Pinot Noir, Mornington Peninsula, Australia

Individual cinnamon apple tart with old English cream custard  
Peller Ice Cuvée Sparkling (Vidal Dosage) NV Canada

Selection of cheeses with celery & grape with a tomato & red pepper chutney  
Patricius Late Harvest Tokaji, Katinka 2011, Hungary

Tea, Coffee Mints

For more information visit [www.wineanddine.org.uk](http://www.wineanddine.org.uk)  
or phone 01793 725408 to make a reservation

## LONDON AND SOUTH EAST OF ENGLAND HOMEBREW COMPETITION

London Amateur Brewers Group are holding a competition on Saturday 9th November at The Kensal Club, 177 Kensal Road, London, W10 5BJ at 2 pm. The closing date for entries is at 7am on Monday 4th November. First entry costs £10.60 with a free glass, additional entries cost £4.

Competition web-site: <http://londonandsoutheast.brewcompetition.com/>  
Judges will be from BJCP and London microbreweries.

Prizes include brew days or cases of beer from London microbreweries as well as vouchers from home brew companies.

The food is all home made, Beef and Chicken Burgers, minced lamb kebabs or Butternut squash in a bun at £3.

## TROPHY ALLOCATION AT THE NATIONAL

The Committee this year has spent some time considering the allocation of Trophies for the National. Unfortunately we do not have enough trophies for every class winner to win a trophy. However under the system we have used to date it was possible for a competitor to win two trophies with a single bottle of wine, for example, the winner of the dry elderberry class wins a trophy, it can win a second trophy if it then goes on to be judged the best dry red fruit wine, whilst winners of other dry red fruit classes do not receive a trophy at all.

One or two new trophies have been donated to NAWB and we have reallocated some of the existing trophies so that one bottle of wine can no longer win two trophies. Whilst some class winners will still not automatically win a trophy a greater proportion of them will. And where a class winner does not win a trophy as of right most, but not all, will go into a judge-off with just one other bottle to win a trophy, for example the winner of the blackberry dry and blackberry sweet classes will be brought together and the better wine will win a trophy.

It has been a long time since a lady competitor won the Master Vintner trophy so the Committee has decided to allocate a new trophy to the lady scoring the highest number of points in the wine classes.

In the January issue I will give a complete list of all the classes which win a trophy as of right and of those that go forward to compete with other class winners to win a trophy.

## NOSHSTALGIA AT MIDDLESEX FEDERATION'S GOLDEN ANNIVERSARY

The 50th Anniversary Middlesex Festival of Winemaking and Beermaking Clubs (1963-2013) was held at Perivale on 22nd June. The show included a sit-down, three-course hot meal for about 70 people, with the nosh expertly provided by Jack Greiller and his helpers. To drink with it there was a South African Chenin Blanc, a Chilean red Casillero del Diabolo Reserva (bought at a bargain price by Jackie Jones), the late John Harrison's 2002 excellent home-made white dessert wine, and a Dow's Port.

Many prominent NAWB and NGWBJ members were present, including

Peter & Elaine Robinson, Bob Marsdon, Alan Eldret, Dave Pulley, Chris Jones, Charles Hill, Geoff Cooper and Colin Hotham. In spite of the unavailability of seven North Thames judges, Jack Tunmore had done a great job of assembling a panel of star judges, some of whom had come a long way: Alan Eldret from Frinton on Sea, Dave Pulley from Bromley and Charles Hill from Peterborough, who took home a lot of trophies. The Show Champion was again Chris Jones.

Such shows involve a great deal of hard work, and on the day Colin Hotham and Jill Thurlow were incredibly active with the paperwork, award cards and trophies. Colin, as Competition Secretary, had been busy earlier, recording entries and posting out the labels.

At shows, visual interest is often provided by the food (dominated here by Hilda Cox) and the artistic classes, which was a battle between Bob Marsdon, who really can draw, and Bernard Lamb who cannot. Bob's bottle label was beautifully crafted, while Bernard's four photos added international glamour by including Hungarian Annette in her Tokay cellar, Japanese Yuki showing the excellent 12-year-old Sake she makes, and Chinese Carol stewarding at the Beds & Herts show. Several people said how amused they had been at Carol's comments on the Hull National in the June 2013 News & Views, about Chris Jones talking a lot and various strange men kissing her there.

Bernard's decorated bottle evoked nostalgia with copied photos of Alan Kimber and Alan Thurlow, and a list in gold print of Golden Stars of the Middlesex 50 years: Ted & Joan Adcock, Ben Turner, Don & Rona Hebbes, Dr John Harrison, John & Brenda Holgate, Alan Kimber, Alan Thurlow, Bob Marsdon, Anne Mills, Chris Jones and others. It should have included Eric Clarke. Of those Brenda, Bob, Anne & Chris were at the show. Ted Adcock trained many of the judges present and we had happy memories of North Thames Judges' tastings at his house, where his occasional sharpness was balanced by Joan's sweetness. Her lovely handwriting embellished the Middlesex award cards for many years.

At the lunch there was a choice of four starters, a coq-au-vin main course and a choice of four desserts. Speeches were made by Chris Jones as Middlesex Chairman, Jack Tunmore as Convenor of judges, Tony Badger as a founder member and early treasurer of the Middlesex Federation, Bob Marsdon as Federation President, Peter Robinson as Chairman of NAWB and Geoff Cooper as Chairman of the National Guild of Wine & Beer Judges. Tony's

The judges were unanimous that one wine had the better nose but when asked for the better wine the judges were split 50/50. When the labels were uncovered the one with the better nose, and my preferred wine, was the Beavertdale kit.

The views of the wines made by other judges followed a similar pattern, the Beavertdale kits always thought to have the better nose but not necessarily the better wine. It would be interesting to taste these wines again, maybe a year further on and see how they compare then but at the moment it does seem that there is no clear winner between these two kits. **Charles Hill**

## NAMES WORDSEARCH

There are 30 names hidden in the grid of Committee members and some judges and stewards who were at the National this year. Can you find them? (Hint – some names occur more than once!)

P	L	I	L	I	A	N	S	I	R	H	C	Z
Q	D	N	A	L	W	O	R	T	J	O	H	N
G	A	V	S	E	L	A	H	C	B	Q	A	E
E	V	U	N	U	B	X	H	O	R	N	R	I
O	E	D	E	E	E	R	B	L	E	A	L	G
F	Y	L	L	Y	I	A	H	I	N	E	E	G
F	S	Z	A	S	B	R	T	N	D	J	S	A
T	F	O	I	C	E	L	I	A	A	A	N	M
Q	J	O	N	T	N	I	D	C	T	C	I	N
K	A	T	E	N	I	L	U	A	P	K	L	H
W	Y	P	M	G	N	A	J	O	E	I	O	O
C	H	R	I	S	T	I	N	E	S	E	C	J

## HOME BREW BOTTLE SWAP

A page has been set up on Facebook – [www.facebook.com/homebrewbottleswap](http://www.facebook.com/homebrewbottleswap) - whereby those of you who have surplus home-made wine and beer can swap it with fellow brewers who also have surplus wine and beer. Not really sure how this is going to work, but sounds a good idea. Please don't swap any rubbish though!

**Elaine Robinson**

*Hmm! If Elaine doesn't know how its going to work, you can imagine my thoughts but there we go. What would we do without Facebook?. Editor.*

purposes following the instructions closely then I would have thrown away the Beavertdale yeast and used another brand. The two yeasts continued to show wide differences as shown by the following table of gravities of the two wines in the first week of fermentation.

Gravity	Start	Day 1	Day 2	Day 3	Day 4	Day 5	Day 6	Day 7
Cal. C.	1.085	1.076	1.064	1.048	1.029	1.016	1.006	1.002
Beav.	1.087	1.084	1.076	1.067	1.052	1.042	1.036	1.032

The instructions in the California Connoisseur kit require racking on day 8 providing the gravity is below 1.010. No problem as the wine was at a gravity of 0.999. The Beavertdale kit was left to ferment on as no racking was required for that kit. I did take gravity readings of the two kits on day 14, the California kit was down to 0.996 whilst Beavertdale was still plodding away at 1.008. On day 22 both kits were at a gravity of 0.994 and finings and stabilizers were added to both kits according to their respective instructions.

Remarkably, given their very different fermentation rates both kits were ready for bottling on the same day though my fears about the two different fining agents mentioned in part 1 proved to be correct. The two part finings of the Beavertdale kit had produced a nice firm sediment and six bottles were filled without problems. The Isinglass in the California Connoisseur kit produced a very loose sediment so after five bottles were filled the remaining wine had to left for an extra day in a litre bottle to settle before bottle number six was filled. At bottling both wines had a gravity of 0.992 and my determination of the alcohol content by refractometer/hydrometer method put both wines at 13½%. At the time of bottling my preferred wine was the Beavertdale kit and that was entirely down to the effect of oak.

### **PART THREE: WHAT THE JUDGES THOUGHT**

About four months after the wines had been bottled my wines were tasted, along with those made by other judges at a Central Counties Guild of Judges meeting, a mix of National and Federation Judges. However as I had made both kits my wines could be tasted blind. I had bottled the two kits in identical bottles, the two wines tasted were the first to be filled from each demijohn, the labels covered so even I did not know which was which. I had expected to be able to tell the difference because of the oak but to my surprise it was no longer obvious to me, or the other judges, which of the two wines was oaked. I suppose we are only talking of a very small quantity, just 5 grams or so, of oak in the kit so we shouldn't expect an enormous difference.

speech was very interesting about the early days of the Federation, as was Bob's, which included a list of all the Federation's past and present affiliated clubs and guilds, with a surprising number of works-based clubs such as Kodak and British Airways.

The presentation of trophies, the raffle and bottle collection were behind the advertised schedule but the lunch and speeches had been so enjoyable that no one minded. Everyone left with happy memories of a great occasion, with many clutching trophies or raffle prizes. All at the lunch received a transfer-printed ISO wine glass with the words "Middlesex Festival Golden Anniversary 1963-2013", and showing a wine glass topped shiels with the three curved, notched, swords of Middlesex. **Bernard Lamb.**

## **KIT WINE COMPARISONS**

### **BEAVERDALE V CALIFORNIA CONNOISSEUR**

#### **PART ONE: WRITTEN AFTER LOOKING IN THE BOXES**

At their meeting at the end of 2012 the Central Counties Guild of Wine & Beer Judges decided to undertake to make and compare wine kits in the Beavertdale and California Connoisseur ranges of one gallon wine kits. It was decided to make a kit that was available in both ranges, and we chose "Vieux Château du Roi", a dry red in the style of Châteauneuf du Pape.

I decided to make the wine from both ranges. In this first part of the comparisons I will describe what is in the boxes. Later parts will describe how they behaved from starting to make them up through to bottling them and finally the verdict of the judges when the kits I have made up will be tasted blind. It will also give the verdict on the kits the other judges have made up.

According to the packaging the Beavertdale kit is produced by Ritchie Products of Burton on Trent whilst the California Connoisseur kit is distributed in the UK by Youngs Group of Wolverhampton having been produced by Vineco International Products of Ontario, Canada.

Both kits contain a bag of juice, a bag of various chemicals etc and a page of instructions. Consider first the juice, visually these were identical, in polythene bags of the same size with yellow sealing caps all bearing the words "Scholle Packaging". The bags had an 11 character reference on them, the first nine characters were identical the two after a colon were different. The Beavertdale kit from my supplier's shelves was best before April 2014,

the California Connoisseur kit obtained at my request was best before October 2014.

The packaging of the Beavertdale kit listed the contents of the juice bag as “Grape juice and/or concentrate, Liquid Invert Sugar, Citric Malic and Tartaric Acid. Preservative (E220)”. The California Connoisseur kit gave “Grape juice from concentrate (preserved with sulphur dioxide) liquid invert sugar, diammonium phosphate, malic acid, citric acid, tartaric acid and yeast nutrient”

Now consider the bags of additives, probably the most important of these is the yeast. The yeast in the Beavertdale kit comes in a plain white sachet with “Red Wine Yeast Ref 452” printed on it, there is no best before date given. The California Connoisseur kit contained a “Lalvin EC-1118” yeast with a best before date of November 2014. The EC-1118 strain is usually described as a Champagne or restart yeast, the same strain as the old Gervin C in the gold packet which Munton’s have re-branded as Gervin GV10.

Moving on to Stabilisers and Preservatives the Beavertdale kit has a single sachet printed “Stabiliser (Preservative E223, E202”, the California Connoisseur kit has two packets one labeled potassium metabisulphite the other potassium sorbate. These are, of course the same thing, potassium (or sodium) metabisulphite is E223 and potassium sorbate is E202.

Finings: there are clear differences here, the California Connoisseur kit contains bentonite at the start of fermentation, the Beavertdale kit doesn’t as they only use it in white wine kits. At the end of fermentation Beavertdale uses two part finings, Kieselsol followed by Chitosan. The California Connoisseur uses a single fining agent, Isinglass.

That just leaves one sachet that I haven’t mentioned, the Beavertdale kit contains a sachet of oak chips, the California Connoisseur kit doesn’t.

Whilst the later parts will be very important in deciding whether one kit is better than the other what are my first impressions based only on what is in the boxes. Honestly, I think it’s a case of swings and roundabouts. The juices are so similar, I suspect they originate from the same source, I think there would have been a squabble over the name, Vieux Chateau du Roi, if they didn’t. So any difference here is probably down to different batches of juice. So it all comes down to the additives.

I have more confidence in the Lalvin yeast than the anonymous yeast in the Beavertdale kit, though having said that they do seem to have different yeasts

for red and white wines whilst California Connoisseur opt for the general purpose, Champagne yeast for all. Bentonite tends to reduce the risk of foaming and helps to clear protein hazes, but I normally only use it in white wines which seems to agree with the Beavertdale usage, California Connoisseur use it in all kits, they seem to like the one cap fits all approach. I do think a red wine such as this should contain oak chips, so a plus for Beavertdale there. I normally add metabisulphite (or campden tablets) at a different time to potassium sorbate, the instructions for California Connoisseur add them 48 hours apart, they have to go in at the same time with the Beavertdale kit as they come in the same packet. Finally I much prefer two part finings to Isinglass as they produce a firmer sediment. Isinglass often gives a light fluffy sediment and you often carry some over as you siphon off unless you discard a lot of wine. So, honours are pretty even at this stage, I wonder what the next stages will reveal.

## **PART TWO: START OF FERMENTATION TO BOTTLING**

The musts were both prepared on the same day and both kits contained 1½ litres of juice which were to be diluted to 4½ litres as instructed. At this point I compared the actual gravities of the must with those expected according to the instructions.

The Original gravity of the California Connoisseur kit should, according to the instructions, be in the range of 1.080 – 1.095. The actual gravity when made up to 4½ litres (one gallon) was 1.085, well within range.

The Original gravity of the Beavertdale kit should, according to the instructions be lower as the range quoted is only 1.075 – 1.080. However, the actual gravity was well above that range and higher than the California Connoisseur kit at 1.087. A nice surprise but I am surprised they quote such a low range. All the additions of various bags (Bentonite, Oak and so on were added to the kits as instructed

The instructions with regard to pitching the yeast were different. Beavertdale suggests sprinkling the yeast on the must whilst California Connoisseur gives a choice of sprinkling or following the instructions on the packet of yeast. I am not a fan of sprinkling so I rehydrated both yeasts in a small amount of water with a pinch of sugar. The results were markedly different. The California Connoisseur (Lalvin) yeast was showing signs of life within a couple of minutes, it took the Beavertdale yeast 1¼ hours to reach the same state of activity. To be honest if I wasn’t making these wines for comparison