

MARCH, 1957

PRICE

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Being the Official Organ of the

AMATEUR WINE MAKERS' ASSOCIATION

March 1957

WINE LORE

The Monthly Magazine for the Amateur
Wine Maker.

"WINES AND CHEESES", POPULAR EVENING

A record attendance of members gathered at St Marks Community Centre on February 14th. The evening was spent enjoying English cheeses and wines kindly supplied by members. Caerphilly, Blue Vinney (Dorset), Cheshire, Stilton and Cheddar were the perfect accompaniment to home baked bread and any one of the twenty wines served. For those with an eye on the waist line there was a range of biscuits.

Although not claiming to have tasted all the wines, I was impressed with what I did have. Pride of place must go to our Secretary D.M. Trapp, for his excellent raisin wine. Many of those who were fortunate enough to sample this, will I am sure, set it as a standard at which to aim. Others of note were sweet Rhubarb, Parsnip, Damson and the contents of a small bottle I found one member slipping from beneath his jacket. It should have been called "Winter Warmer" with apologies to (William and Humbert).



Mr. Nowing, our Treasurer, won the raffle in most convincing style, the owner of the first ticket drawn did not respond to the call so a second draw was made. When this was called our Treasurer was found to have both

tickets. I'm sure the prize, a cork flogger, (a Loftus product), will prove useful.

Eleven new members were present. May I extend to them a most cordial welcome to our Association and hope that they will take an active part in our Association.

THE LULL BEFORE THE STORM

Time passes all too quickly for the busy vintner and the season of spring and summer wine making will be with us shortly. It is as well that we look around to check our equipment to see all is in order for the busy days ahead.

Racking of wines made last autumn should now be completed. This is a good time to test the wines for acid and sugar content and carry out any treatment found necessary. Make sure all vessels are full and that corks are sound and just in contact with the wine. This will keep them moist and prevent shrinkage. It isn't always possible to store large jars on their sides for this purpose.

All empty glass and stoneware vessels should now be well washed out, scalded, left to drain dry, then stored with a loosely fitting bung. It is best to store barrels full of water, changing it from time to time, than to leave them empty.

Fermenting tubs, wine presses etc need well scrubbing and covering with clean cloth so that wine making can proceed with the minimum of preparation when the time arrives.

During your walks in the country note the likely



spots where a crop of spring flowers may be gathered. Coltsfoot will be the first, quickly followed by its cousin the dandelion. Burnet, broom, violet, oakleaf, birch wine and walnut will follow in quick succession.

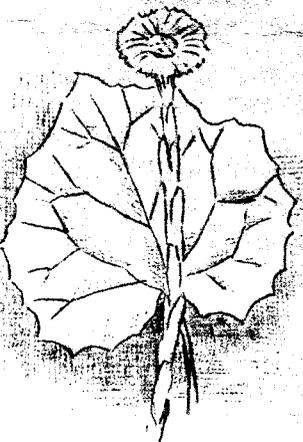
COLTSFOOT WINE

Ingredients:-

½ gallon Coltsfoot Flowers
2½ lb White Sugar
1 dessertspoonful Plain Malt Extract
All purpose Wine Yeast Starter
1 oz Citric Acid
1 lb Raisins
1 gallon Water

Method:-

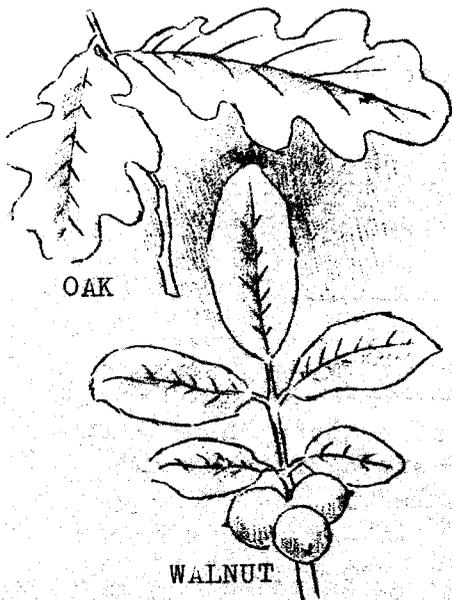
Gather flowers on a bright day, add chopped raisins and sugar. Boil for 20 minutes, when cool add citric acid dissolved in a little hot water, malt extract, and Yeast Starter. Stir well, cover with cloth and leave for four days stirring each day. Strain, pour into jar or cask which it should fill, fit fermentation trap and stand in warm place to ferment. At the end of the first month rack off into a clean jar or cask, leave in the warm for a few days then move to a cool location. Leave until fermentation is complete when it may be racked off into a clean vessel. Bottle for use when twelve months old.



Coltsfoot

BIRCH SAP WINE

The sap is collected in March by drilling a quarter inch diameter hole in the base of the tree about a foot from the ground. place a glass tube in the hole and collect the sap once a day from a bowl placed beneath the tube. Not more than a gallon of



sap should ever be taken from any one tree. Plug the hole with wax when collecting has been completed.

Ingredients:-

- 1 gallon Birch Sap
- 2 Dozen Young Birch Leaves
- 2 Lemons
- ½ lb raisins
- 3 lb White Sugar.
- Yeast.

Method:-

Peel lemons thinly, avoiding white pith. Boil sap, lemon skins, sugar and chopped raisins for twenty minutes. When cool add the yeast and cover with a cloth. Stand in

warm place to ferment for three weeks. Strain into a jar or cask, fit an air lock, keep in warm for a few days, then move to a cooler spot. Leave for six months. Then rack off into a clean vessel, bottle for use when twelve months old.

BURNET WINE

Ingredients:-

- 2 lb Burnet Flowers
- 1 lb Raisins
- Yeast
- 1 gallon Water
- 3½ lb sugar

Method:-

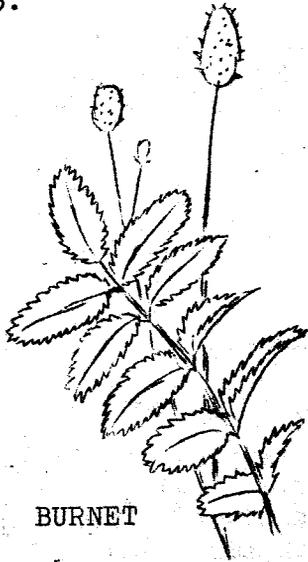
Chop raisins and add to flowers. Pour over this the boiling water, Stir in a pound of sugar per gallon. When cool add yeast. Stir well, cover and leave for four days. Strain, add remainder of sugar which has been boiled in a little water and stir well. Pour



5.

into jar or barrel and set aside to ferment.

This gives an excellent Port type wine which would benefit from the use of a Pommard or Port yeast culture.



BURNET

PRIMARY AND SECONDARY FERMENTATION

A number of readers have written recently asking for an explanation of primary and secondary fermentation. Whilst I should have liked to write back to each of them relating this to their own needs,

may I point out that for reasons of economy, I must insist on a stamped addressed envelope for a reply.

Unless far too much yeast has been added there is usually a period of a day or two after making the wine when nothing seems to happen. Then for about a fortnight, if the temperature is right, there is activity with vigorous bubbling. After that the bubbling slows down and finally stops, and the liquid slowly clears.

This period of activity is the primary fermentation when practically all the alcohol is produced. The secondary fermentation is a long, slow process of maturing during which the wine loses its "roughness" and acquires its final bouquet and character. While some people say that from six months to a year is enough for the maturing period, most wines do not develop their best qualities much before they are two years old.

The primary and secondary fermentations are not clearly separated, particularly when making sweet wines. This is because some of the yeast gradually becomes accustomed to the high alcohol concentration and is able to ferment a little more of the sugar very slowly. This is the reason why bubbling may often start again several months after the liquid has cleared. Of course,

fermenting at too low a temperature may have a similar effect, fermentation being stopped for a long time by cold.

SURREY COUNTY MEAD AND COUNTRY WINE MAKERS

A rally will be held at Lintons Lane Secondary School, Epsom on Saturday March 16th at 2.30 pm. An interesting programme has been arranged, which will include a lecture by Mr F.W. Beech B.Sc., of the Long Ashton Research Station. Mr Beech has chosen "Making Good Wine at Home" as his subject. A lecture on "the Appreciation of Wine" will be given by Mr R. Barrington Brock, of the Viticultural Research Station.

There will also be competitive classes for wine and mead, demonstrations of wine making processes, wine making equipment and the making and using of yeast cultures.

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