

# [A Receipt: To Make Sage Wine Not Inferior to Hermettage Claret]

**Date:** Published sometime in 1791. | 1791/01/01 to 1791/12/31

Publication Format

Print

Type

Drink

Ingredients

water

sugar

sage leaves

red sage

lemons

yeast

Places

Nova Scotia

**Source:** Nova Scotia Calender, or an Almanack [...] by Metonicus

**Institution:** Nova Scotia Archives | **Reference:** AK.AY.N85M / No Microfilm Available

Description

Instructions for making wine from sugar, sage, and lemons.

Transcription

## A RECEIPT

*To make Sage Wine not inferior to Hermettage Claret.*

TO three Gallons of Water put six Pounds of Sugar; boil and scum till you think it boiled enough; then pour into a Tub, in which are half a Peck of *Sage Leaves*; *Red Sage* is the properest, well picked and washed; when the Liquor is cool, put in the Juice of four Lemons beaten well with some good Yeast; mix well, and cover and let them stand forty-eight Hours, then strain through a fine Hair Seive, and put into a Vessel not too big, and, when it has done working, stop it close. In three Weeks Time it will be fit to bottle, when add to each Bottle a Lump of Loaf-Sugar. When ripe drink; which it will be in three Months Time.

A Receipt: To Make Sage Wine Not Inferior to Hermettage Claret recipe from Early Modern Maritime Recipes:

<https://emmr.lib.unb.ca/recipes/107>