[Receipt to Make Raisin Wine]

Date: 1767/12/31

Publication Format
Print

Type
Drink

Ingredients
raisins
water
French brandy
brandy

Places
Halifax
Nova Scotia

Source: Nova Scotia Gazette
Institution: Nova Scotia Archives | **Source Origin:** Nova Scotia Newspapers on Microfilm | **Reference:** Consult the Nova Scotia Archives' "Nova Scotia Newspapers on Microfilm" list (Royal Gazette) for a complete account of microfilm reels for this paper. EMMR includes recipes from reel 9466.

Description

Instructions for making wine from dried grapes and brandy to be ready for bottling in three years. The recipe was followed the next month by "A Receipt to Make a Rich Pleasant Wine." Vol 2, No. 74. Microfilm Reel 9466.

Transcription

The following Receipt to make RAISIN WINE
we are desired to publish for the benefit of the
Public.
IN October or November take a clean iron
hooped pipe and set it in a close cellar, and put
therein four hundred gross weight of Raisins,
cleared from the Stalks, which will weigh above

420 pounds by tale, and should not less: Put thereon water at the rate of a gallon, full wine measure, for every six pounds of raisins, not less than 70 gallons, rather more; stop it up close for three days, when it will begin to ferment: First open the spile, and as the fermentation increases take out the bung and lay it loose upon the hole. When it has fermented a fortnight (or more or less according to the violence of the fermentation) put thereon a gallon on French Brandy, pouring it very gently that it may rest on the top; this will stop the fermentation; when it is quiet, stop it close and let it remain for the winter, In April draw it off into a wine hogshead of 63 gallons: if

it runs more than the hogshead, keep it in bottles for filling up hereafter: Let it remain in the hogshead for a year ; then draw it off into barrels, measuring a little less than the hogshead, to leave the dregs out and yet fill them: Let it stand another year in the barrels; when, if you find it too sweet, keep it in the cask till the fall, and then bottle it; being then three years old. Your keeping it in the cask the last summer must depend upon your taste,

This may be begun in February or March, in open weather and a dry cellar ; drawing it into the hogshead in May, before the heat begins; but the fall is the best time,

Receipt to Make Raisin Wine recipe from Early Modern Maritime Recipes: https://emmr.lib.unb.ca/recipes/220