

JOHN LEE'S GOLD AWARD RECIPES

WALNUT LEAF (commenced 4/4/99)

Large handful of leaves (John Winkle) & soak for 3 days in 3/4 gallon of water then add

2 t/s red tannin

2t/s tartaric acid

1 t/s malic

1 tab vitamen B

(used lees from another batch as yeast)

7/4/99 lees yeast not working SG=100

Rehydrate yeast & add to 200mls must

17/4/99 SG 80 + new yeast

20/4/99 SG 70 + t/s DAP

2/5/99 SG 30 Acetified Rack Topup + 1 t/s pectinase

5/6/99 SG 30 rack + 5 oz 98% alcohol & campden

4/9/99 SG 25 Rack strong alcohol taste

21/12/99 SG 20 Rack strong alcohol taste & campden tab

3/4/00 SG 20 Rack strong alcohol taste & 3 t/s bentonite

11/4/00 SG 20 Rack now clear

ZUCCHINI & LEMON cOMMENCED 1/2/87

A = 1gallon free run
B = 1 gallon second run

10lbs Zucchini

1/2lb Barley (crushed)

500 grams Malt additive

4 leoms (juice & zest)

4 Oranges (juice & zest)

Cook 30 minutes

Strain off unto free run (A) & balance (B) SG 40

1/2 t/s pectinase per gallon

1 t/s malic acid per gallon

2 t/s tartaric acid per gallon

2 t/s red tannin per gallon

1 t/s Olinda Clearing Agent per gallon

1 t/s AHP nutrient salts per gallon

1/2 t/s Form 67 yeast per gallon

2/2/87 SG30 + 10oz sugar per gallon

8/2/87 SG 20 strain off + 10 oz sugar per gallon & top up
15/2/87 (b) SG10 Rack off lees +10oz sugar top up + 1/2t/s succinic acid & 4t/s bentonite
1/3/87 (a) SG20 Rack & 2t/s bentonite
(b) SG25 Rack & Campden
8/6/87 (a) SG10 Clear Rack - Strong lemon flavour & campden
(b) SG16 Clear rack - more gentle lemon & campden
18/3/88 (a) SG8 (1/2 Gallon) no back pallet & 1/2 t/s white tannin & 1 campden
24/4/88 (b) SG10 (1/2 Gallon) Rack & campden
(a) SG10 (1/2 Gallon) Rack & campden + sugar to SG15
25/9/90 (a) Sg15 Oxidised 100ml Brandy & glycerine
16/6/91 (a) SG10 Oxidised Rack & enter comp as SHERRY

SPICED WINE (commenced 5/8/84)

1lb Frozen Banana Juice
1 pict grape juice
1 tablet vitamen B1
1t/s nutrient
1/2 t/s Epson Salts
2 Fresh Bay leaves
5 Cloves
1/4 t/s Ginger
1/4 t/s Nutmeg
3 sticks Cinnamon
Rind of Lemon
Juice of Lemon & Grapefruit
2lbs Sugar
4 pints Water
2 t/s Red Tannin
3t/s Malic Acid
3 t/s Tartaric Acid
1 t/s Citric Acid

SG= 100 Acid 3ppt
2 small pieces Root Ginger
Tandeco Yeast

11/11/84 SG30 Cloudy + pectinase + campden + brandy
10/3/85 SG25 Clear , Rack
18/8/85 Rack + 1 t/s Ground Ginger = campden
31/8/85 SG25 Good Ginger Taste - Rack

MULBERRY (commenced 4/1/01 bottles marked A/B/C/D/E)

18.6 lbs Frozen Mulberries

3gallon Hot Water

10 lbs Sugar

1 t/s DAP

5 t/s tannin

5 t/s Tartaric Acid

1 t/s Mag Sulphate

5 t/s Citric Acid

11/1/01 Strain off & add 10 oz sugar per gallon then put under lock

23/1/01 SG 990 add 10 oz sugar per gallon

17/2/01 SG 990 add 5oz sugar per gallon

5/6/01 (E) 3 litres SG 4 added 15 gms oakchips

10/6/01 (E) 3 litres SG 4 much improved leave in chips

23/6/01 (E) 3 litres SG 4 Rack

20/8/01 SG25 Bottle 1/2 gallon

1/9/01 (A) SG 0 Rack add campden and 5oz sugar

(B) SG10 Rack add campden

(C) SG20 Rack -bottle with 2ml clove & 2ml Vanilla

(D) SG30 Rack add campden

24/10/01 (E) SG 0 Rack add 2 oz sugar

13/3/02 (E) SG 5 Bottle 1/2 gallon

29/3/02 (D) SG30 rack bottle 1/2 gallon with chocolate & vanilla

(A) SG 10 Rack add campden

14/5/02 (E) SG98 Oaked Mulberry Bottle

15/6/02 (B) SG 5 Bottle

3/11/02 (A) SG 10 Rack

23/10/03 (A) (1/2 gall) SG 02 add 2oz sugar SG10 Bottle

PEAPOD (COMMENCED 21/12/96)

4 3/4 lbs Peapods (frozen)

4 pints water (bring to boil till tender)

1 t/s red tannin

1 t/s Citric Acid

1 t/s Tartaric Acid

1 t/s Malic Acid

1/2 litre Grape Concentrate

1 t/s Mag Sulphate

1 tab/s Tronozymal (Nutrient)

1 t/s Yeast

28/12/96 SG1.000 strain off into 1 gallon add 10 oz sugar
5/1/97 SG 1.000 rack add 5 oz sugar
26/1/97 SG 0 add 2 large t/s Bentonite
20/2/97 SG 0 still not clear. Rack add 1t/s pectinase
3/5/97 SG 0 Now Clear, rack add campden
29/6/97 NOT CLEAR add 1 t/s pectinase
3/3/98 SG86 Rack add 10 oz sugar & campden
30/9/98 SG 2 Rack (still working)
26/12/98 SG 0 Rack add 5oz sugar & campden making it SG10

ORANGE BLOSSOM (commenced 5/10/99)

190 grams Orange Petals

2litres Daily Orange Juice (with 202)

1lb Sugar

2 t/s Red Tannin

2 litres Water

1 t/s Tartaric Acid

1 t/s Citric Acid

2 Lemons Juice & Zest SG60

1/2 t/s DAP

1 Tablet Vitamen B

1 t/s Yeast (rehydrated)

9/10/99 SG22

11/10/99 SG 0 strain off add 10oz sugar per gallon

31/10/99 SG 990 Cler, Rack add 5 oz sugar

18/12/99 SG o Clear, Rack add campden

13/2/00 SG 90 not clear add 1/2 t/s Cellar Plus Pectinase

18/5/00 Not clear add 4 t/s Bentonite

9/6/00 SG 95 Now clear , rack add 10oz sugar add campden

18/7/00 SG 14 Deposit & cloud on top, rack add 5oz sugar SG20

19/2/01 SG 0 Deposit & cloud on top, rack & sweeten to SG15

MANDERIN (COMMENCED 31/8/95 - Btooles A & B)

81/2lbs peeled fruit (Michael Harvey type) Freeze

2 litres Orange Juice

2lbs Sugar

2 litres Water

1/9/95 SG 80 add 10ml Sundowner Mandarin Flavour essence (Put in hot box)

3/9/95 1 t/s Yeast

1 t/s pectinase

2 t/s red tannin

2 t/s malic

1t/s tartaric acid

1 tab tronczmal / nutrient

7/9/95 SG 0 strain add 1lb sugar per gallon SG 50

10/9/95 SG 90 rack add 1lb sugar per gallon SG 30

30/9/95 (A) SG 0

(B) SG 10 rack add campden & 2 t/s Bentonite

26/10/95 (A) SG 04 add 5oz sugar & campden SG12

(B) SG10 rack add 5oz sugar

5/1/96 (A) SG 10 add 2 slurps Mandarin essence (improves nose & taste)

24/2/96 (B) SG15 rack add campden

(A) add campden

23/6/96 (A) SG 10 add sugar to SG 15 & 1ml chocolate essence & 1 drop
mandarin essence

RASPBERRY MELOMEL (commenced 13/5/96) (a) = 1gallon, (b) =1/4 gallon)

1kg Leatherwood hONEY

1/4 t/s Mag sulphate

2 t/s Malic acid

1/2 gallon Water

1 t/s Tartaric acid

1 t/s Red Tannin

1 t/s Diammonium Phosphate

1 tab Vitamen B

2lbs Raspberries (Frozen)

Campden

SG 110

17/5/96 SG 50 Strain off & top up with 2 pints water & fit lock

19/5/96 SG0 Rack add 100gms Yellow Box Honey SG14

20/5/96 SG2 add 400gms Yellow Box Honey SG 32

25/5/96 SG0 Rack add 5oz sugar & campden

11/6/96 SG25 Very Waxy Rack

5/9/96 SG 18 add Strong Leatherbox & campden

24/9/96 add 3/4 bottle Yead Box Mead

17/12/96 (a) SG15 Rack add 150ml Kia Ora Raspberry Cordial & 5oz Sugar &

1 t/s White Tannin SG1.130

(b) as above omitting tannin SG40

3/11/97 Working again SG25
16/2/98 SG25 Still very spritzzy add sugar 10 SG40
27/5/96 SG35 Bottle

GRAPEFRUIT BLOSSOM (commenced 21/10/98)

1 litre Grapefruit flowers
2 lbs Sugar
2 t/s Red Tannin
1 t/s Citric Acid
1 t/s Tartaric Acid
Juice & Zest of 2 Lemons
3/4 gallon Hot Water
1 Tab Vitamin B
1/2 t/s DAP
1t/s Yeast
1 t/s Pectinase

SG80
26/10/98 SG 50 Strain Off
30/10/98 SG20 add 10oz sugar SG40
7/11/98 SG30 Rack add campden
27/11/98 SG30 Rack
15/1/99 SG22 still working Rack
21/2/99 SG16 Rack
21/3/99 SG14
26/4/99 Still cloudy add 1/s pectinase (foamed) add campden
25/5/99 Still cloudy add 3 t/s benonite & 5oz sugar
27/5/99 SG10 Now clear Rack
6/6/99 SG10 Rack add 5oz sugar SG20
13/6/99 SG10 Bottle for Comp.

CANTELOUPE (commenced 2/4/84)

3 Large Melons
26 ozs Olinda White Concentrate (Riesling)
1lb Sugar
4 t/s Bentonite
3 t/s Tartaric Acid
2 t/s Citric Acid
2 t/s White Tannin
1/2 t/s Nutrient

2 t/s Olinda clearing agent
1 tablet Vitamen C
1 tablet Vitamin B
1 t/s Pectinase
1/2 gallon Water
Tandico Yeast

SG94
4/4/84 SG02 add 20 oz sugar
8/4/84 SG20 Strain
19/5/84 SG0 Oxadized probably from grape concentrate add campden,
100mg Vitamin C per gallon 4oz Brandy into 1250 bottle
16/11/85 SG90 Oxadized add 30ml sugar & 5ml Mandarin Flavour SG35
1/2/87 SG97 Rack add campden & 4oz sugar
25/4/88 SG12 Rack add campden
2/7/90 SG10 Medium Dry Sherry

MULBERRY & BANANA (commenced 11/9/91)

***Banana Juice is made as follows :-1kg bananas to 1litre water then boil & freeze

4 1/2 lbs Frozen Mulberries
1.2litres Frozen Banana Juice
3 lbs Sugar
1 tablet Vitamen B
1 gallon hot water
1 t/s Tartaric Acid
1 t/s Red Tannin
1/4 t/s Mag Sulphate
1 t/s Pectinase
1/2 t/s Ascorbic Acid
Yeast

19/9/91 SG06 Strain off
26/9/91 SG90 add 10 oz sugar per gallon
5/10/91 (a)SG90 add 10 oz Sugar per gallon, Rack add campden
(b) SG90 Rack add campden
13/10/91 (b) SG90 Rack add 10oz Sugar
(a) SG90 as above
2/2/92 (a)SG10 Rack add campden
20/4/92 (a) SG10 Rack
24/6/92 (a) SG10 Rack
