

NO 2. CARROT WINE. FAWG Gold 1985.

Ingredients.

2.72 kilos carrots.

226 gms. chopped raisins.

453 gms. wheat.

2 oranges.

2 lemons.

1.360 kilos. sugar.

Yeast and nutrients.

Pectinase.

Water to 1 gallon of must.

Method.

1. Scrub the carrots clean and cut into small pieces.
2. Boil the carrots in half the water and simmer until tender.
3. Put half of the sugar, the wheat, the chopped raisins and the thinly pared skins of the oranges and lemons into a plastic bucket and strain over the hot carrot juice.
4. When cool add the re-hydrated yeast, the nutrients, Pectinase and the juice of the oranges and lemons.
5. Cover and ferment for 15 days.
6. Strain and transfer to a jar, add the rest of the sugar as sugar syrup, top up to 1 gallon with water and fit an air-lock.
7. Ferment out and rack off.

NO 3. POTATO WINE. FAWG Gold 1983.

Ingredients.

1.814 kilos. potatoes.

6 oranges.

453 gms. chopped raisins.

1.360 kilos. sugar.

Yeast and nutrients.

1/2 teaspoon tannic acid.

Pectinase.

Water to 1 gallon of must.

Method.

1. Scrub the potatoes thoroughly and slice them finely. Don't peel.
2. Add them to half the water, bring to the boil and simmer gently for 15 minutes removing the scum.
3. Put half the sugar, the chopped raisins and the thinly pared orange skins into a plastic bucket and strain the potato water over them.
4. After the mixture has cooled, add the juice of the oranges, the yeast, nutrients, tannin, and Pectinase.
5. Cover and ferment for 12 days.
6. Strain and transfer to a jar, add the rest of the sugar as sugar syrup, top up to 1 gallon with water and fit an air-lock.
7. Ferment out and rack off.

NO 4. CARROT AND PARSNIP WINE. FAWG Gold 1981.

Ingredients.

907 gms. carrots.

907 gms. parsnips.

453 gms. chopped sultanas.

1.133 kilos. sugar

2 oranges.

2 lemons.

Yeast and nutrients.

1/2 teaspoon tannic acid.

Pectinase.

Water to 1 gallon of must.

Method.

1. Scrub the carrots and parsnips and grate.
2. Place in half the water and bring to the boil simmering for 15 minutes removing the scum.
3. Put half of the sugar and the chopped sultanas into a plastic bucket and strain the hot liquid onto them.
4. Allow to cool and then add the juice of the oranges and lemons, yeast, nutrients, tannin and Pectinase.
5. Cover and ferment for 14 days.
6. Strain and transfer to a jar, add the rest of the sugar as sugar syrup, top up to 1 gallon with water and fit an air-lock.
7. Ferment out and rack off.

NO 5. ORANGE WINE. FAWG Gold 1982.

Ingredients.

12 medium sized oranges.
453 gms. chopped raisins.
453 gms. wheat.
1.360 kilos. sugar.
Yeast and nutrients.
1/2 teaspoon tannic acid.
Pectinase.
Water to 1 gallon of must.

Method.

1. Place the wheat in 1.5 litres of water in which 1/2 a campden tablet has been dissolved, and leave covered for 3 or 4 days.
2. Coarsely mince the softened wheat and add to the chopped raisins and half of the sugar in a plastic bucket.
3. Thinly pare the skins from the oranges and add these to the bucket also.
4. Pour over half of the boiling water and allow to cool.
5. When cool, add the strained juice of the oranges, yeast, nutrients, tannin and Pectinase.
6. Cover and ferment for 12 days.
7. Strain and transfer to a jar, add the rest of the sugar as a sugar syrup, top up to 1 gallon with water and fit an air-lock.
8. Ferment out and rack off.

NO 8. GINGER WINE. FAWG Gold 1981. 1982. Eltham Best Wine of Show - Gold 1989.

Ingredients.

90 gms. root ginger.

2 oranges.

2 lemons.

226 gms chopped raisins.

Yeast and nutrients.

1.360 kilos sugar.

1 teaspoon citric acid.

Pectinase.

Water to 1 gallon of must.

Method.

1. Place the thinly pared skins of the oranges and lemons into a plastic bucket with the chopped raisins.
2. Boil the crushed ginger with half the water and half the sugar for 30 minutes and then pour over the peel and chopped raisins.
3. Allow to cool and then add the re-hydrated yeast, nutrients, the juice of the oranges and lemons, citric acid and Pectinase.
4. Cover and ferment for 10 days.
5. Strain and transfer to a jar, add the rest of the sugar as sugar syrup, top up to one gallon with water and fit an air-lock.
6. Ferment out and rack off.

NO 11. ROSE PETAL WINE. FAWG Gold 1986. 1987. 1988. 1990.

Ingredients.

2 quarts highly scented rose petals.

1 lemon.

1 orange.

226 gms. chopped sultanas.

1.360 kilos. sugar.

Yeast and nutrients.

1 teaspoon citric acid.

1/2 teaspoon tannic acid.

Pectinase.

Water to 1 gallon of must.

Method.

1. Place the rose petals into a plastic bucket with half of the sugar, the chopped sultanas and the thinly pared skins of the lemon and orange, and pour over half a gallon of boiling water.
2. When cool add the juice of the orange and lemon, together with the citric acid, tannin, yeast, nutrients and the Pectinase.
3. Cover and ferment for one week.
4. Strain and transfer to a jar, add the rest of the sugar as sugar syrup, top up to 1 gallon with water and fit an air-lock.
5. Ferment out and rack off.

NO 12. LEMON WINE. FAWG Gold 1984. 1984. 1987. 1989. 1991. 1993. 1994. 1994. Eltham - Best Wine of Show, Gold 1991. Victorian Wines Show - Gold 1993.

Ingredients.

10 - 12 lemons. (according to size).

907 gms. (2 lb.) chopped raisins.

1.360 kilos (3 lb.) sugar.

Yeast and nutrients.

1/2 teaspoon tannic acid.

Pectinase.

Water to 1 gallon of must.

2 teaspoons of glycerine may be added to mask acidity.

Method.

1. Thinly pare the zest from the fruit into a plastic bucket with the chopped raisins and half of the sugar, and pour over half a gallon of boiling water.
2. When cool add the juice of the lemons, the yeast, nutrients, tannin and Pectinase.
3. Cover and ferment for 1 week.
4. Strain and transfer to a jar, add the rest of the sugar as sugar syrup, top up to 1 gallon with water and fit an air-lock.
5. Ferment out and rack off.
6. If using glycerine add before storing.

NO 13. PLUM WINE 1. FAWG Gold 1984. 1988.

Ingredients.

2.720 kilos. (6 lb.) plums (stoned).
226 gms. (1/2 lb.) chopped sultanas.
453 gms. (1 lb.) wheat.
2 oranges.
2 lemons.
1.360 kilos. (3 lb.) sugar.
Yeast and nutrients.
1/2 teaspoon tannic acid.
Pectinase.
Water to 1 gallon of must.

Method.

1. Soak the wheat well covered in water with 1/2 a campden tablet for 3 or 4 days.
2. Coarsely mince the wheat and place into a plastic bucket with the chopped sultanas and half of the sugar.
3. Stone the plums and add to the rest in the bucket.
4. Pour over half a gallon of boiling water and when cool add the juice of the oranges and lemons, the re-hydrated yeast, the nutrients, tannin and Pectinase.
5. Cover and ferment for 10 to 12 days.
6. Strain and transfer to a jar, add the rest of the sugar as sugar syrup, top up to 1 gallon with water and fit an air-lock.
7. ferment out and rack off.

NO 15. STRAWBERRY WINE. FAWG Gold 1987. 1988.

Ingredients.

2.267 kilos. (5 lb.) strawberries.

1.360 kilos. (3 lb.) sugar.

Yeast and nutrients.

1 tablespoon citric acid.

1/2 teaspoon tannic acid.

Pectinase.

Water to 1 gallon of must.

Method.

1. Tail the strawberries and mash them well.
2. Mix with 1/2 a gallon of water, a crushed campden tablet and half of the sugar and leave for between 24 and 36 hours.
3. Strain the liquor into a plastic bucket and add the re-hydrated yeast, the nutrients, the citric acid and the tannin.
4. Cover and ferment for 7 days.
5. Strain again and transfer to a jar. Add the rest of the sugar as sugar syrup, top up to 1 gallon with water and fit an air-lock.
6. Ferment out and rack off.

NO 16. PASSIONFRUIT WINE. FAWG Gold 1987.

Ingredients.

907 gms. (2lb.) passionfruit pulp.

226 gms. (1/2 lb.) barley.

1.360 kilos. (3 lb.) sugar.

Yeast and nutrients.

1/2 teaspoon tannic acid.

Pectinase.

Water to 1 gallon of must.

Method.

1. Grind the barley and put it with the passionfruit pulp into a plastic bucket.
2. Pour over half a gallon of boiling water and leave for 4 days, adding the Pectinase when cool.
3. Stir daily, then strain over half of the sugar and add the re-hydrated yeast and the nutrients.
4. Cover and ferment for 7 days.
5. Strain again and transfer to a jar. Add the rest of the sugar as sugar syrup, top up to 1 gallon with water and fit an air-lock.
10. Ferment out and rack off.

NO 20. FIG WINE (DRIED). FAWG Gold 1983.

Ingredients.

907 gms. (2 lb.) dried figs.

226 gms. (1/2 lb.) chopped raisins.

1.133 kilos. (2 1/2 lb.) brown sugar.

2 lemons.

2 oranges.

15 gms. (1/2 oz.) root ginger.

Yeast and nutrients.

Pectinase.

Water to 1 gallon of must.

Method.

1. Chop the figs and raisins and place them in a plastic bucket with half the sugar and the thinly pared skins of the lemons and oranges.
2. Bruise the ginger and add to the bucket.
3. Pour over half a gallon of boiling water and when the liquor is cool, add the re-hydrated yeast, the nutrients, the juice of the oranges and lemons and the Pectinase.
4. Cover and ferment for 12 days.
5. Strain and transfer to a jar. Add the rest of the sugar as sugar syrup, top up to 1 gallon with water and fit an air-lock.
6. Ferment out and rack off.

NO 23. RHUBARB WINE. FAWG Gold 1983.

Ingredients.

1.814 kilos. (4 lb.) rhubarb.

453 gms. (1 lb.) wheat.

453 gms. (1 lb.) chopped sultanas.

1.360 kilos. (3 lb.) sugar.

Yeast and nutrients.

1/2 teaspoon tannic acid.

Pectinase.

Water to 1 gallon of must.

Method.

1. Soak the wheat well covered in water with 1/2 a crushed campden tablet for 3 or 4 days.
2. Coarsely mince the wheat and place into a plastic bucket with the chopped sultanas and half of the sugar.
3. Cut the rhubarb into small pieces and crush.
4. Place the crushed pulp and any juice into the plastic bucket and pour over half a gallon of boiling water.
5. When cool add the re-hydrated yeast, the nutrients, the tannin and the Pectinase.
6. Cover and ferment for 10 days.
7. Strain and transfer to a jar. Add the rest of the sugar as sugar syrup, top up to 1 gallon with water and fit an air-lock.
8. Ferment out and rack off.

NO 24. PARSLEY WINE. FAWG Gold 1983.

Ingredients.

453 gms. (1 lb.) parsley.

453 gms. (1 lb.) chopped sultanas.

453 gms. (1 lb.) wheat.

2 oranges.

2 lemons.

1.157 kilos. (2 3/4 lb.) sugar.

Yeast and nutrients.

1/2 teaspoon tannic acid.

Pectinase.

Water to 1 gallon of must.

Method.

1. Soak the wheat well covered in water with 1/2 a crushed campden tablet for 3 or 4 days.
2. Coarsely mince the wheat and place into a plastic bucket with the chopped sultanas and half of the sugar.
3. Chop the parsley and bring it to the boil in half a gallon of water, simmering for 10 minutes.
4. Strain the hot parsley water over the wheat, sultanas and sugar stirring well.
5. When cool add the re-hydrated yeast, the nutrients, the juice of the oranges and lemons, the tannin and the Pectinase.
6. Cover and ferment for 12 days.
7. Strain and transfer to a jar. Add the rest of the sugar as a sugar syrup, top up to 1 gallon with water and fit an air-lock.
8. Ferment out and rack off.

NO 25. RASPBERRY WINE. FAWG Gold 1983.

Ingredients.

1.814 kilos. (4 lb.) raspberries.

1.586 kilos. (3 1/2 lb.) sugar.

Yeast and nutrients.

1 teaspoon citric acid.

Pectinase.

Water to 1 gallon of must.

Method.

1. Mash the fruit in a plastic bucket with half the sugar.
2. Pour over half a gallon of boiling water, cover and leave for 3 to 4 days, stirring daily.
3. Strain the pulp from the juice and add the re-hydrated yeast, the nutrients, citric acid and the Pectinase.
4. Cover and ferment for 7 days.
5. Strain again and transfer to a jar. Add the rest of the sugar as a sugar syrup, top up to 1 gallon with water and fit an air-lock.
6. Ferment out and rack off.

NO 26. DANDELION WINE. FAWG Gold 1983.1986.

Ingredients.

3 quarts of dandelion flowers.

453 gms. (1 lb.) chopped raisins.

1 lemon.

1 orange.

30 gms. (1 oz.) root ginger.

1.360 kilos. (3 lb.) sugar.

Yeast and nutrients.

1 teaspoon citric acid.

1/2 teaspoon tannic acid.

Pectinase.

Water to 1 gallon of must.

Method.

1. Cover the heads with half a gallon of boiling water and leave for 3 days stirring daily. (Do not exceed 3 days.)
2. Squeeze the liquid from the flowers and boil with the thinly pared rinds of the orange and lemon, the bruised ginger and half of the sugar.
3. Simmer for 30 minutes.
4. Pour the hot liquid into a plastic bucket over the chopped raisins, and when cool add the re-hydrated yeast, the nutrients, the juice of the orange and lemon, the citric acid, tannin and Pectinase.
5. Cover and ferment for 7 days.
6. Strain and transfer to a jar. Add the rest of the sugar as sugar syrup, top up to 1 gallon with water and fit an air-lock.
7. Ferment out and rack off.

NO 27. NECTARINE WINE. FAWG Gold 1993. Victorian Wines Show. Gold 1992.

Ingredients.

2.720 kilos. (6 lb.) nectarines.

226 gms. (1/2 lb.) sultanas.

453 gms. (1 lb.) wheat.

2 oranges.

2 lemons.

1.360 kilos. (3 lb.) sugar.

Yeast and nutrients.

1/2 teaspoon tannic acid.

Pectinase.

Water to 1 gallon of must.

Method.

1. Soak the wheat in enough water to cover it with half a campden tablet for 3 to 4 days.
2. Mince the wheat and place in a plastic bucket with the chopped sultanas, the stoned nectarines and half the sugar, and pour over half a gallon of boiling water.
3. When cool add the juice of the oranges and lemons, the re-hydrated yeast, nutrients, tannin and Pectinase.
4. Cover and ferment for 12 days stirring and pulping the fruit.
5. Strain and transfer to a jar. Add the rest of the sugar as sugar syrup, top up to 1 gallon with water and fit an air-lock.
6. Ferment out and rack off.

NO 29. QUINCE WINE. FAWG Gold 1985, 1993, 1994.

Ingredients.

1.814 kilos. (4 lb.) quinces.
3 lemons.
1.360 kilos. (3 lb.) sugar.
Yeast and nutrients.
Pectinase.
Water to 1 gallon of must.

Method.

1. Wash the fruit and grate discarding the cores.
2. Pour half a gallon of boiling water over the grated fruit and steep for 48 hours.
3. Stir occasionally, and crush with the hands.
4. Strain the fruit and bring the juice to the boil simmering for 5 minutes.
5. Place half the sugar in a plastic bucket with the thinly pared rinds of the lemons and pour over the hot juice.
6. Allow to cool and add the juice of the lemons, the re-hydrated yeast, nutrients, and Pectinase.
7. Cover and ferment for 14 days.
8. Strain and transfer to a jar. Add the rest of the sugar as sugar syrup, top up to 1 gallon with water and fit an air-lock.
9. Ferment out and rack off.

NO 34. CHERRY WINE. FAWG Gold 1984.

Ingredients.

2.267 kilos. (5 lb.) cherries.

453 gms. (1 lb.) chopped raisins.

1.246 kilos. (2 3/4 lb.) sugar.

Yeast and nutrients.

1 teaspoon citric acid.

1/2 teaspoon tannic acid.

Pectinase.

Water to 1 gallon of must.

Method.

1. Wash and stalk the cherries.
2. Place the cherries in a plastic bucket with half of the sugar and pour over half a gallon of boiling water. When cool mash the fruit removing as many stones as possible.
3. Add the citric acid, the tannin, Pectinase and a crushed campden tablet and leave to steep over night.
4. The next day add the re-hydrated yeast, nutrients and the chopped raisins.
5. Cover and ferment for 7 days.
6. Strain and transfer to a jar. Add the rest of the sugar as sugar syrup, top up to 1 gallon with water and fit an air-lock.
7. Ferment out and rack off.

NO 36. BLACKCURRANT SYRUP WINE. FAWG Gold 1984. 1986. 1987.

Ingredients.

1 large bottle of blackcurrant syrup.

453 gms. (1 lb.) chopped raisins.

1.133 kilos. (2 1/2 lb.) sugar.

Yeast and nutrients.

1/2 teaspoon citric acid.

1/2 teaspoon tannic acid.

Pectinase.

Water to 1 gallon of must.

Method.

1. Bring the blackcurrant syrup made up to one gallon with water to the boil and simmer for 10 minutes to drive off any preservatives.
2. Pour the hot liquid into a plastic bucket over the chopped raisins and half of the sugar.
3. When cool add the re-hydrated yeast, nutrients, citric acid and the Pectinase.
4. Cover and ferment for 7 days.
6. Strain and transfer to a jar. Add the rest of the sugar as sugar syrup, top up to 1 gallon with water and fit an air-lock.
7. Ferment out and rack off.

NO 37. ZUCCHINI WINE. FAWG Gold 1987. 1988. 1989. 1994.

Ingredients.

2.267 kilos. (5 lb.) zucchinis.
453 gms. (1 lb.) chopped raisins.
30 gms. (1 oz.) crushed root ginger.
2 oranges.
2 lemons.
3 whole cloves.
1.133 kilos. (2 1/2 lb.) brown sugar.
Yeast and nutrients.
1/2 teaspoon tannic acid.
Pectinase.
Water to 1 gallon of must.

Method.

1. Wipe the zucchinis clean and grate into a plastic bucket. Include the skin and seeds.
2. Add the chopped raisins, the crushed root ginger, cloves, half of the sugar and the thinly pared skins of the oranges and lemons.
3. Pour over this half a gallon of boiling water and when cool add the juice of the oranges and lemons, the re-hydrated yeast, nutrients, tannin and Pectinase.
4. Cover and ferment for 7 days.
5. Strain and transfer to a jar. Add the rest of the sugar as sugar syrup, top up to 1-gallon with water and fit an air-lock.
6. Ferment out and rack off.

NO 38. STRAWBERRY GUAVA WINE. FAWG Gold 1987.

Ingredients.

1.814 kilos. (4 lb.) strawberry quavas.

453 gms. (1 lb.) chopped raisins.

2 oranges.

2 lemons.

1.360 gms. (3 lb.) sugar.

Yeast and nutrients.

Pectinase.

Water to 1 gallon of must.

Method.

1. Chop the raisins and place in a plastic bucket with the halved guavas and half the sugar.
2. Pour over half a gallon of boiling water, and when cooled add the juice of the oranges and lemons, the re-hydrated yeast, nutrients and the Pectinase.
3. Cover and ferment for 7 days.
4. Strain and transfer to a jar. Add the rest of the sugar as sugar syrup, top up to 1 gallon with water and fit an air-lock.
5. Ferment out and rack off.

NO 39. FEIJOA WINE. FAWG Gold 1986. 1988. 1989. Victorian Wines Show - Best Wine of Show, Gold 1992.

Ingredients.

1.814 kilos. (4 lb.) feijoas.
453 gms. (1 lb.) chopped sultanas.
2 oranges.
2 lemons.
1.360 kilos. (3 lb.) sugar.
Yeast and nutrients.
1/2 teaspoon tannic acid.
Pectinase.
Water to 1 gallon of must.

Method.

1. Chop the sultanas and place them in a plastic bucket with the halved feijoas and half of the sugar.
2. Pour over half a gallon of boiling water and when cool add the juice of the oranges and lemons, the re-hydrated yeast, nutrients, tannin and Pectinase.
3. Cover and ferment for 7 days.
4. Strain and transfer to a jar. Add the rest of the sugar as sugar syrup, top up to 1 gallon with water and fit an air-lock.
5. Ferment out and rack off.

CHRIS MYERS - GOLD MEDAL WINES

NO 40. BLACKBERRY WINE. FAWG Gold 1986.

Ingredients.

1.814 kilos (4 lb.) blackberries.
30 gms. (1 oz.) crushed root ginger.
226 gms. (1/2 lb.) chopped raisins.
1 whole clove.
1 lemon.
1 orange.
1.246 kilos. (2 3/4 lb.) sugar. (Some brown.)
Yeast and nutrients.
1/2 teaspoon tannic acid.
1 teaspoon citric acid.
Pectinase.
Water to 1 gallon of must.

Method.

1. Mash the blackberries in a plastic bucket, add half the sugar and leave to soak for 24 to 36 hours with a crushed campden tablet.
2. Strain the liquor from the fruit and press the pulp well.
3. Add the crushed ginger, the chopped raisins, the clove, the thinly pared orange and lemon skins along with their juice, the tannin, citric acid, Pectinase and the yeast and nutrients.
4. Cover and ferment for 7 days.
5. Strain and transfer to a jar. Add the rest of the sugar as sugar syrup, top up to 1 gallon with water and fit an air-lock.
6. Ferment out and rack off.

NO 45. MINT WINE. FAWG Gold 1992.

Ingredients.

2 pints of mint leaves.
453 gms. (1 lb.) chopped raisins.
2 lemons.
2 oranges.
1.173 kilos. (2 1/2 lb.) sugar.
Yeast and nutrients.
1/2 teaspoon tannic acid.
Pectinase.
Water to 1 gallon of must.

A small amount of ginger could be added.

Method.

1. Wash and chop the mint leaves.
2. Bring the chopped leaves to the boil in half a gallon of water and simmer for 10 minutes.
3. Strain the hot liquid into a plastic bucket onto half of the sugar, the chopped raisins and the thinly pared skins of the oranges and lemons.
4. When cool add the juice of the oranges and lemons, the re-hydrated yeast, nutrients, tannin and the Pectinase.
5. Cover and ferment for 5 days.
6. Strain and transfer to a jar. Add the rest of the sugar as sugar syrup, top up to 1 gallon with water and fit an air-lock.
7. Ferment out and rack off.