

DO THIS before QUIKFINE

When making country wines from vegetables and cereals, try to avoid prolonged boiling of the ingredients. Also whenever possible, use only cold water for the juice extraction when making fruit wines.

Frequently, after fermentation and racking, the wine still remains cloudy with no sign of clearing. This can be due to hazes caused mainly by the presence of PECTIN, or to a much lesser extent STARCH.

Any wine filter kit has difficulty in producing brilliant wines where pectin is present. Therefore there is a need for treatment beforehand.

INGREDIENTS THAT FREQUENTLY CAUSE PECTIN PROBLEMS:

(Listed in order with SLOES HIGHEST and Strawberries the lowest)

1	Sloes	11	Raspberries
2	Black or Red Currants	12	Sultanas or Raisins
3	Apples & Pears	13	Dates or Figs
4	Apricots	14	Blueberries (Bilberries)
5	Plums	15	Elderberries
6	Damsons	16	Rose Hips
7	Peaches	17	Cherries
8	Rhubarb	18	Vegetables & Cereals
9	Blackberries	19	Red or White Grapes
10	Gooseberries	20	Strawberries

RECOMMENDED TREATMENT

PECTIN: You should assume that pectin is always present to some extent. To remove pectin treat with Super Enzyme preferably at the time of adding the yeast, or during fermentation. However, if added later you must then keep the wine in a warm place for 3-4 days.

There are certain cases where it may be necessary to use a double dose of Super Enzyme (e.g. Particularly in wines made from ingredients listed from 1-10 above).

STARCH: Starch problems can occur in wines made from vegetables, cereals, bananas and when using unripe apples. To remove starch add a level teaspoonful of Amylase at the same time as adding Super Enzyme.

SIMPLE TEST FOR PECTIN

Add three teaspoonfuls of Methylated Spirits and one teaspoonful of the wine into a small wine glass. Stir well and leave for 30 minutes, then hold the glass to the light. Should any white blobs or strings be noticed, then this proves that pectin is present in the wine.