

After Dinner Wine Characteristics

- ❑ Meant for drinking after dinner
- ❑ Rich, fruity and vinous, mellow and mature.
- ❑ As sweet as possible without being cloying
- ❑ High in alcohol (14 – as high as can be reached)%)
- ❑ Fortification sometimes allowed

Examples:

- ❑ Mavrodaphne
- ❑ Recioto della Valpolicella
- ❑ Port
- ❑ Madeira (Bual or Malmsey)
- ❑ Sweet Oloroso Sherry

Recipes

WHITE DESSERT WINE

Ingredients: 2lb eating apples 3lb conference pears
2lb bananas 8oz rose hips
8oz gooseberries Zest of an orange
250 ml grape conc. 2lb 8oz sugar
2lb peaches Oak granules (optional)
Pectolytic enzyme, nutrient, yeast (Gervin No. 3)

Ferment on the pulp for 7-10 days without including sugar and grape conc.

Peel apples and pears; peel and de-stone peaches; cut gooseberries and rosehips in half.

Extract banana pulp with 1 ltr boiling water.

Ferment to dryness, feeding sugar gradually, and then sweeten to taste by dissolving sugar to S.G of 1030 or higher. Add 30-40 ml of glycerol when finished.

ELDERBERRY AND DAMSON DESSERT WINE

Ingredients: 2lb elderberries 250 ml red grape conc 2lb damsons
2lb sugar 1lb ripe bananas 2tsp tartaric acid
1lb chopped raisins Oak granules (optional) 4oz dried apricots
Pectolytic enzyme, nutrient, yeast (Gervin No. 3)

Ferment on the pulp for 7-10 days without sugar. Use frozen elderberries, de-stone and half damsons, peel and slice bananas, wash and chop apricots.

Strain off fruit after 7-10 days and add 1lb sugar.. Add remaining sugar in stages after a further 7 days. Ferment to dryness, mature for 6 months, sweeten to taste, bottle and keep for a further 6 months at least.

RECIPES

PARSNIP TOKAY

Ingredients: 4.5lb young parsnips 1.5tbs glycerine 1lb ripe rosehips
1oz acid blend (citric, tartaric, malic) 1lb ripe bananas
Pectolytic enzyme, nutrient, tokay yeast 500ml grape conc
Vitamin B tablet 2lb sugar Campden tablet

Top, tail, scrub and dice parsnips. Wash and crush rosehips. Peel and slice bananas. Boil them together in 4 pints water for 30 minutes and leave to cool. Pour into fermentation jar, add two-thirds of acid, pectic enzyme and one Campden tablet. Leave for 24 hours.

Add grape conc, water, yeast, nutrient and vitamin B tablet and ferment for one week.

Add half sugar and half remaining acid and continue fermentation.

Add remaining sugar, acid and glycerine and continue fermentation until finished.

Store for a year, sweeten to taste before bottling.

1994 National 1st Place White/Golden After Dinner Supplied by Daphne Grant

Ingredients:

8/12 oranges - depending on size plus the cooked peel of half these steeped in hot water for 15 minutes . 1 litre orange juice 2 lbs sultanas - washed and minced

2 lbs brown sugar. Additional sugar required for feeding 3 bananas

4 pints water to start The usual adjuncts - yeast is usually Gervin No.3

Ferment on the pulp for 7 days then strain into a demijohn with 1 lb sugar, white or brown depending on the depth of flavour required. Some people find all brown rather overpowering. The wine throws a heavy deposit quite early, so needs racking after about 2 weeks. Continue to feed for as long as the yeast will cope. The winning wine had 4lb 2oz sugar - it can be done with patience! The wine will be ready in about a year but definitely improves with keeping.