

# Article No. 7

## Blending, The Secret of Better Wine

**Professional Wine makers know the advantages of blending wines to give a more desirable finish.**

It is fair to say that not all wine produced commercially turns out to be a great product every time. In fact the majority of commercial wines are the result of careful blending of complimentary wine types either **after** fermentation, or blending grape varieties **before** fermentation. Very few wines are the product of single grape varieties, but a blend of grapes that will contribute to the overall finish of the wine.

### **You too can make Better wine by Utilising this Technique**

The blending of complimentary wines or grape varieties, that will enhance the finished product need not be the bastion of professional winemakers. You can become master of your own cellar by blending **Austro Vino** grape concentrates before fermentation to make your own special vintage. for example. instead of fermenting one grape variety, make your own varietal blend, just as commercial wineries do. This is particularly popular with red grape varieties. e.g. Shiraz and Cabernet blend.

Alternatively, if your finished wine is either too sweet, or too dry, you can improve the results by blending complimentary wines together. You can also improve fruit wines by carefully selecting a complimentary wine to blend with them.

Obvious blends would be mixing a too dry wine with a sweeter wine, and visa versa. Acidity problems are also easily rectified by blending.

You can give life to a thin wine by blending with a more robust wine. Start by blending in smaller quantities, until the desired smoothness and flavor is achieved.

### **Allow the Blended Wine time to Mature**

Always allow the blended wine time to marry for several weeks for the flavors to mingle fully and to ascertain if any secondary fermentation is going to take place.

Secondary fermentation is common in blended wines especially where a sweet wine has been blended with a dry wine, as the unfermented sugar and alcohol is thinned down allowing the yeast to reactivate.

Allow the wine to ferment out to dryness, or alternatively stop fermentation when the desired sweetness is achieved by racking and stabilizing.

While blending is a very successful way of achieving a better finish always remember that a poor quality wine, or one that has been infected by bacteria, can never be saved and turned into a good wine.

However some remarkable make overs of fruit wines have been achieved by our customers. When an apricot wine was blended with Austro Vino Medium white Riesling and a Mulberry wine was blended with Ruby Port, the results were remarkable. So don't hesitate making some of those exotic fruit wine recipes knowing that a little blending in the end can achieve even better results.

### **You can Improve Fruit wine recipes easily!**

There are very few fruit wine recipes that cannot be improved by adding a quantity of grape concentrate **before** fermentation to add body and flavor. Many fruit wines fermented on their own often lack body and are missing desirable nutrients to sustain a good fermentation.

The addition of a small quantity of **Austro Vino** Grape concentrate (approx 500ml per 5 litre fruit wine recipe) will ensure superior results for most fruit wine recipes. Austro Vino grape concentrate will contribute to a healthy strong fermentation by adding essential nutrients and enzymes only found in grapes and will give added body and flavor to the finished wine. The addition of grape concentrate will also contribute to a better maturing of the wine as well.