

Your Home Cellar

The official newsletter of Bett-A-Brew & ibrew.com.au Australia.

MARCH 2002

Liven up Your Winemaking Add a few Bubbles!

Pop the cork on a sparkling wine and the reaction is immediately one of celebration.

It is quite amazing how a burst of trapped carbon dioxide resulting in an effervescent effect can alter the character of wine to give a very pleasing result. And not only is wine affected by this process, but beer also is greatly improved. I have gone into some detail on beer on the following page but for those of you who might wish to make your wine 'sparkling' a little knowledge of the process is essential.

Firstly there are five steps used to produce sparkling wine:

1. A still wine is made preferably with an alcohol content of no more than 11 percent. (This makes the secondary ferment easier to start for the amateur). This wine is usually made from Chardonnay grapes but can incorporate Pinot Noir grapes as well. Pinot Noir is a red grape however only a slightly pressed juice is used which is white. (skins add the colour to red wine)
2. Sugar and yeast are added to a finished still wine prior to the wine being bottled. (Home wine makers using a champagne yeast strain will have enough residual yeast to start the secondary ferment without adding more). The wine should not be filtered at this stage as the yeast is required.
3. Fermentation converts the added sugar into carbon dioxide gas within the champagne bottle.
4. The sparkling wine is allowed to mature in the bottle, often for long periods to improve the finish.

5. After ageing, a process of settling the yeast down the neck of the bottle takes place to be eventually 'disgorged' from the bottle. A small amount of sweetened wine (to taste) is added to top up the bottle and it is recorked with champagne stoppers.

It is this final disgorging of the yeast that is difficult for the amateur home wine maker and so it is here where home wine makers must make do with a little bottle sediment if they wish to make their wine sparkling.

Champagne or sparkling wine (only wine made and bottled in Champagne France, is entitled to be called Champagne) is categorised by two methods.

1. Fermented in *this* bottle.
2. Bottle Fermented.

A simple play of words to describe two entirely different techniques.

'Fermented in this bottle' refers to traditional 'Method Champenoise', where the final process of carbonation is done completely within the bottle, matured on the lees (yeast) to give added complexity which is later disgorged before resealing.

'Bottle fermented' refers to the wine going through the secondary ferment within stainless steel tanks, filtered and then bottled under pressure.

You can Make a Sparkling Wine!

Home wine makers are well equipped to make their wine sparkling. In fact home brewers have been making 'sparkling' beer for many years. For the home winemaker the process incorporated to make sparkling wine is much the same as in brewing, however slightly more refined.

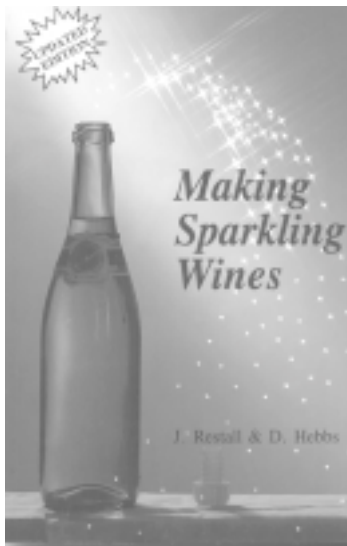
You will have the greatest success by firstly making a quality still white wine at around 9% - 10% alcohol, with a dry character. Some fruit wines also lend themselves very well to making into sparkling wines. For greater insight into the process we recommend the book 'Making Sparkling Wine' by J. Restall and D. Hebbs.

The Secret to Success.....

SIHA (Begerow) German Champagne Active yeast Strain No. 4 provides fruitiness and purity of the typical bouquet of champagne wines.

Laivin EC 118 produced from yeast collected from Chardonnay fermentation is also a highly acclaimed yeast suitable for the production of sparkling wine.

ibrew.com.au



By following the methods and principles in this revised, updated edition of 'Making Sparkling Wines' by J. Restall & D. Hebbs, you too can produce impressive sparkling wines which will be the envy of your winemaking friends.

This book explores the techniques of sparkling wine production and discovers the secrets of producing champagne-like wine of superb quality.

This book contains an excellent selection of sparkling wine recipes incorporating not only grape but seasonal fruit as well.

Quirky
Quotable
Quotes

"Brother's, quickly,
you must taste this
I am tasting the stars"

Dom Perignon

Bottle Carbonation adds *Quality* to Beer

What is often considered a 'chore' by most home brewers should be recognised for its importance in producing a beer with improved character.

Unquestionably, bottle carbonation, or the all important 'secondary' ferment contributes enormously to the overall finish of the beer. And yet this important stage is often rushed, or treated as an unimportant 'chore' in the brewing process.

For those yet unfamiliar with brewing, bottle carbonation is started when a flat beer that is ready for bottling is syphoned into the beer bottle where 1 rounded teaspoon of sugar has been placed. This teaspoon of sugar feeds the yeast which is still prevalent in the beer and starts a secondary fermentation. One teaspoon of sugar is a controlled amount to give a perfect gas pressure. Because a crown seal is fitted at the top of the bottle, the gas produced during fermentation cannot escape and so naturally carbonates the beer.

It is also during the secondary bottle ferment that the yeast is able to absorb any oxygen that may have been introduced during the bottling procedure, thus aiding the preservative aspects of the beer.

This secondary yeast fermentation and bottle maturing brings life and character to the beer that cannot be duplicated in any pressure keg system.

Bottle Maturing adds 'Soul' and 'Life' to Beer.

Bottle matured beer reaches its full potential, usually within 2-3 months and anyone maturing their beer for this length of time will be well rewarded with a beer that has a greater 'soul' and 'life' than can ever be achieved through artificial carbonation.

Perhaps this is the very reason why bottle fermented Champagne (Method Champenoise) is considered the superior champagne and fetches the highest prices.

More than just a Bottle!

Its scary to think that the shape and colour of the bottle also plays a part in developing the character of the beer...is this beer alive or what!

But there is truth in the fact that bottle colour plays a role in reducing damaging ultraviolet light. Amber or green bottles, just as in wine making, control the amount of light that is filtered into the beer. And naturally hopped and brewed beers, react to this filtered light in a positive way.

It is only in recent times that commercial breweries, with the aid of chemically balanced hops and commercial stabilising additives have enabled beer to be bottled in clear glass....and this beer also has a restricted shelf life to contend with.

Full size bottles, or half size bottles with a tall neck, also aid natural carbonation by promoting a good fermentation in the bottle.

So the next time you add that teaspoon of priming sugar into an empty bottle...think of it as a 'kick start' to making a beer with far more character, life and soul...after all, your beer is alive.



A wide selection of Bench model capping tools are available to ensure you get the very best seal on your beer bottles.

Our range of machines are made in Italy and selected for their suitability for Australian as well as imported beer bottles. You can expect excellent service and seal from all machines, despite the varying price range of between \$49.00 to \$78.00.

O.M.A.C

(Officiani Mechnica Articoli Casalingh)
Column Manual Capper

Features of this high quality capping tool include:

Material: Solid painted Steel

Weight: 3.1 kg heavy duty

Height: 520 mm

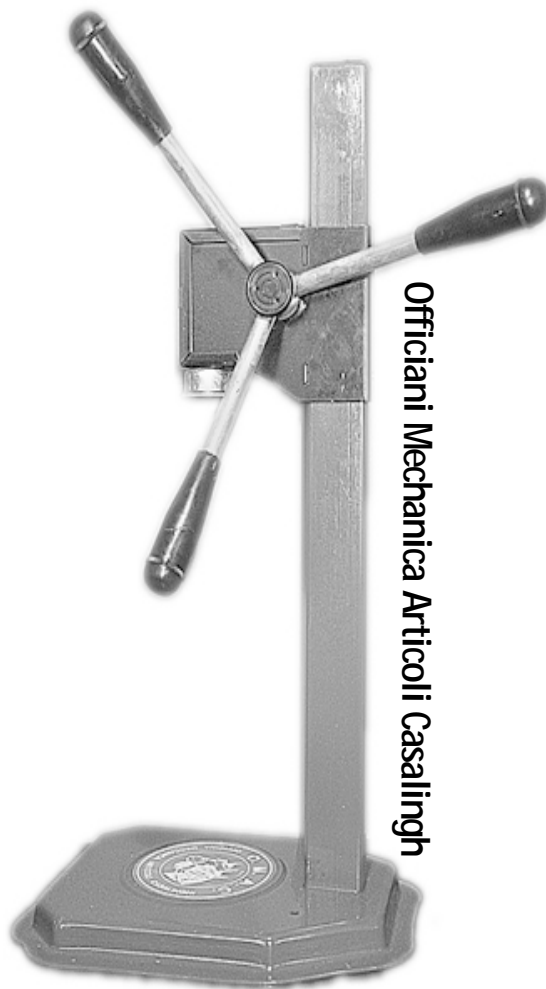
Base diam: 220 mm

Magnetic hold of the cap

Release spring

Rack and Pinion action adjusts simply to all bottle sizes

Product of Italy



Bench Capping Tools



Black Max:
Push button adjust to bottle size, Magnetic crown seal catch. Some parts made from heavy duty moulded plastic. weight 1.6kg



D'Errico Suprema
Highly resistant steel pinion and rack. adjusts to all bottle sizes. 3kg heavy duty. Height 580mm



Super Automatica
Push button adjust to bottle size, Magnetic crown seal catch. weight 1.8kg

Bett-A-Brew

Liquid concentrate

Beer Pack Range for 2002

Made from a selective blend of the finest Australian barley malt, and flavoured with Australian and Imported Hops, the range of Bett-A-Brew 1.9kg liquid concentrate beer packs are sure to please any beer connoisseur.

Simple to prepare for fermentation by dissolving the pack in water taken off the boil with 1kg of Sugar. Standard closed fermentation brewing equipment is required i.e. polyethylene fermenter fitted with an airlock.

Each pack makes 30 large bottles and is supplied with a Danish yeast strain suitable for closed fermentation.



Tropical Dry Ale

A refreshing, lightly hopped crisp light bitter ale.



Export Bitter

Full and flavoursome traditional Australian Bitter.



Premium Lager

A European style of lager with extra hop aroma.



Gold Lager

Australian style lager, lightly hopped to enhance its mild sweet character.

Bett-A-Brew

Beer & Winemaking Supplies

Address
12-14 Tonga Place
Parkwood Queensland
Australia 4214

Phone
(07) 5594 0388

Fax
(07) 5597 3350

Email
info@ibrew.com.au

International Phone

+ 61 7 5594 0388

Fax
+ 61 7 5597 3350

Internet
www.ibrew.com.au

Proprietors
Jayne Lynn & John Bezer



ibrew.com.au
the online division of Bett-A-Brew Australia

Enolmatic Vacuum Bottle Filler

If you are looking for a semi-automatic filling machine and filtration unit then the Enolmatic brings professional results.

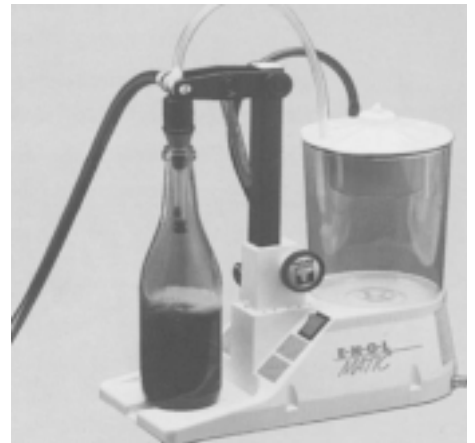
The Enolmatic Vacuum filling machine is manufactured from all food grade components. It is able to remove all air from the bottle and draw the wine directly into the bottle without any contact of mechanical components.

It has the capacity to fill approximately 220 bottles per hour making it an ideal, cost effective alternative to large scale bottling equipment for the small scale wine maker.

The Enolmatic fills every bottle exactly to the desired level selected with a fully adjustable filling speed. The pump has the capacity to draw the wine from 4 meters below the Enolmatic.

Tandem Filter Option

A Tandem filter option is available which allows simultaneous bottling and filtering under vacuum. The Tandem housing and filter cartridge is designed to fit in-line with the Enolmatic bottling unit to provide reliable filtration under best sanitary



conditions. Filter cartridges are available in a range of micron sizes (1, 5, 0.5 and 0.25 micron) for different filtration requirements.

The filter cartridges can be used again and again with the use of ENOLSAN, a specific product for washing and sanitising the filter cartridges to prevent mould or bacteria build up.

Versatile unit has many uses.

With an optional range of accessories to fit, the enolmatic can also conveniently fill thick Sauces, edible Oils, and a wide range of bottles, jars and demijohn sizes.



3 Ways to Shop

- ▶ Mail Order
- ▶ Retail Showroom
- ▶ Internet

