

Your Home Cellar

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

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ibrew.com.au

Visit us on the Web

Just a click away at www.ibrew.com.au is our online presence which is a window to our retail outlet situated at Parkwood, on the Gold Coast. This enables you, irrespective of where you live, to browse over our product range. If you would like to **order, obtain a quote including delivery**, or to acquire **more information on products** in stock simply email info@ibrew.com.au for a prompt reply.

Our range has grown over the years to include a large selection of boutique winery equipment to cater for the growing demand by small scale hobby wineries. Equipment includes apple and fruit crushers, primary fermenters, destemmers, automated bottling units, corking tools, grape presses and larger capacity stainless steel fermenters. An excellent range can be seen at our retail outlet or online, ready for immediate despatch.

Brandy matures & enhances Port.

By following the age old Portugese tradition of adding **Brandy** in the final stages to halt fermentation, you can make your own home made Port richer in residual grape sweetness and more intense in flavour.

Each Port concentrate is a rich blend of Australian red grape varieties and with the added flavour enhancing properties of blackcurrants to make 5 litres of Ruby red Port. you can make the Port on its own or use the concentrate as a base for your own additives, for instance mulberries when in season.

Now is the opportune time to start your port fermenting so that you can enjoy the warming flavour during the cooler months of winter.



Subscribe online now!

Our popular 'Your Home Cellar' newsletters and information sheets are on-line in pdf format, which can be read using Adobe Acrobat software, with informative issues dating back many years.

You can subscribe online (click on the newsletter images on the home page) to receive updates, on-line special offers and information to assist you with your brewing or wine making hobby.

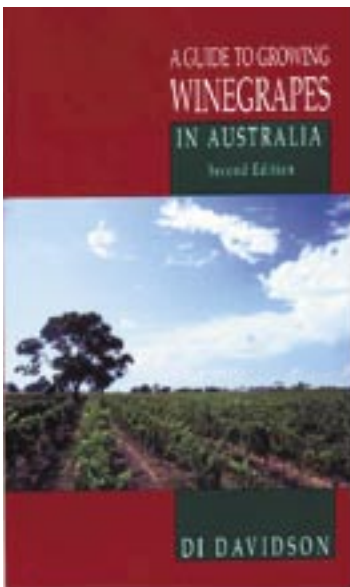
PORT KIT includes:

Port Concentrate and German yeast to make 5 litres. Italian glass demijohn, fitted with a Rubber bung and airlock, Swing clip demijohn lid for maturing the Port.

Syphon outfit including hose, Rigid tube and U bend to fit the demijohn, and Sterilising powder...total price \$49.95 (delivery charge extra.)

Optional extras: you will require an hydrometer if you don't already have one...\$12.95





A Guide To Growing Wine Grapes In Australia by Di Davidson

Di Davidson is a well known viticultural consultant, working in the Australian Wine Industry.

In the authors own words, "This book is intended as a practical and hands-on guide to the production of high quality wine grapes in Australia. It is a synthesis of my experiences, as both a consultant and grower since 1975"

"I expect 'A Guide to Growing Winegrapes in Australia' to be useful to both experienced grapegrowers and viticulturists as well as to newcomers to the industry."

This book shows how to achieve the production of the best quality fruit possible, through step by step techniques, thorough planning of a new vineyard project and ongoing planning of all viticultural operations.

The ideas and principles set out in this book are well supported with diagrams, colour photographs and references for further reading.

Price \$33.00 plus \$2.50 post available at
www.ibrew.com.au and
Bett-A-Brew retail outlet

'Killer Active' Yeast

Clusters of grapes and fruit harbour a whole host of micro organisms, both friendly and unfriendly. It is therefore important to add a **pure cultured yeast** which has the ability to dominate the fermentation as quickly as possible, resulting in a wine that is true to character.

Such yeast strains are called '**killer active**' as they have the ability to kill any wild yeast present, that could adversely influence the outcome of the wine. The following yeast strains are available at Bett-A-Brew.

FOR VARIETAL WHITE WINES

LALVIN CY3079

Burgundy isolate for barrel or tank fermentation of CHARDONNAY. Killer active, alcohol tolerant to 14 percent and optimum temperature 15-32C. Rapid development of flavours on lees described as toasted bread, honey, hazelnut and almond

LALVIN QA23

Portuguese isolate for production of fresh, fruity, clean wines for sauvignon blanc, chenin blanc, riesling, chardonnay and semillon. Killer active, medium fermentation rate, alcohol tolerant to 14 percent and optimum temperature 15-32c. Due to its low nutrient requirements this strain is highly recommend to ferment juices with low solids content from hot regions.

LALVIN EC1118

For white and red wine where a rapid neutral fermentation is required. Killer active, able to ferment between 8-30C and to 16 percent alcohol. In lower sugar concentrations is recommended for sparkling wine.

SIHA (Begerow) German Active Strain CHAMPAGNE Active Yeast Strain 4

In breeding this strain particularly high requirements were made with respect to the fruitiness, juiciness and purity of the typical bouquet of champagne wines that are fermented with this product. This yeast is formulated for making champagne and all sparkling wines and for fermentation in the bottle by the 'methode traditionnelle'

SIHA (Begerow) German General Purpose yeast, Active strain 3

This yeast is a pure, highly active dry yeast concentrate of natural wine yeasts from top German locations. Used in particular for full flavoured, fruity and fresh white wines including Riesling, Moselle. Ferments between 10-30C.

SIHA (Begerow) German. Active Strain 7..Riesling

This is a pure, highly active dry concentrate of natural wine yeast which has been isolated from German Riesling over many years of selection. Ferments up to 16% alcohol producing particularly fruity riesling.

FOR VARIETAL RED WINES & PORT

LALVIN L2056 Vineyard isolate from Cotes du Rhone. For shiraz-grenache and Cabernet sauvignon

wines, particularly those with high alcohol potential. Sugar and alcohol tolerant, will ferment to 16 percent alcohol. Optimum temperature 15-30C. low colour loss and gives complexity of red fruits and spiciness.

ENOFERM BDX

A french isolate used extensively around the world for the production of quality red wines such as merlot, or cabernet sauvignon for ageing. Killer

sensitive, able to ferment between 18-30C to 16 percent alcohol. Minimum colour loss in red wines and enhances flavour and aroma of the wine.

ENOFERM BGY

Isolated in the Burgundy region of France Used for red wines and in particular pinot noir. Optimum fermentation temperature 24-30C, cooling not required. Should be fermented above 18C. Ferments to 14 percent alcohol.

LALVIN T73

Isolated in Valencia, Spain and selected for fermentation of red varieties grown in hot climates. Has the ability to enhance grape aroma and flavour. High alcohol tolerance and ferments steadily to dryness in the range 15-32C

SIHA (Begerow) German Burgunder Active yeast Strain No. 8

Formulated for fermenting red wine musts. It is highly recommended for fermenting wine types such as Burgundy, Shiraz, Cabernet Sauvignon, Port and other red wine varieties. Tolerant to 15 percent alcohol.



Refractometers

Refractometers are used to measure solution concentration and are applied throughout the food industry. The most common application is for the determination of dissolved sugar solids in food products such as fruit juices, beverages and grapes. Hand held refractometers are used widely in the wine making industry for rapid, on the spot determination of solution concentration of grapes. Available from ibrew.com.au or the Bett-A-Brew retail outlet.



Spremi Press

Manual screw press from Italy for the hobby wine maker.

Features include:

- Stainless steel filtering bucket
- Thick stainless steel pressing disc with reinforced double contour
- Three levers for a comfortable grip
- All stainless steel in contact with food
- Base Chromium plated steel and epoxy varnish
- Weights 8.7kg
- External bucket diameter 220mm
- Capacity 5.5 litres
- Height 480mm



Apricot Wine to make 5 litres

1kg Dried Apricots (plump Turkish) or substitute fresh Apricots (remove stones) or half and half to make your own variation on this recipe.

2 teaspoons pectic enzyme

1 teaspoon citric acid

half teaspoon Fermaid K yeast nutrient

SIHA Begerow Active Strain No. 3 yeast

3 litres boiling water

500ml Austro Vino Moselle Grape Concentrate

200gms white sugar made into a syrup with 500ml boiling water

Chop the apricots very finely and put into a polyethylene pail and pour over 3 litres of boiling water. Cover with a cloth or loosely fitted lid. When cool add pectic enzyme, acid, nutrient and yeast. Ferment for 2-3 days pressing the fruity pulp by hand each day.

After 3 days press fruit through a SPREMI PRESS to extract juice (or through a sieve) and strain into a 5 litre demijohn. Add the cooled and dissolved grape concentrate and sugar syrup. Top up demijohn leaving a space for fermentation froth during the initial fermentation period. (top up with filtered water when fermentation slows) Ferment until complete at SG1000 with airlock in place.

If you prefer a sweeter result stop fermentation at SG1010 by syphoning off the sediment and adding stabilising liquid.

Follow normal procedure for racking and maturing, adding campden tablets. Bottle when crystal clear.

For those wine makers who like to do a bit of experimenting you can make this recipe into a **Madiera style wine** by adding Brandy to fortify. (don't top up with water in this case..you will need the room for the brandy. Stop fermentation at SG1010 by syphoning from the demijohn and add Brandy. Add campden tablets and stabiliser. Top up with brandy after each racking. Mature before drinking.

Hanna Precision Instruments

The Latest Invention from the Original Innovator



Non technical and technical personnel alike will find it possible to measure pH on the spot, accurately, inexpensively and with ease with the range of pH meters from Hanna Instruments.

You will find a selection of pH meters available from Bett-A-Brew retail outlet or online at ibrew.com.au including models with or without temperature compensation and also the latest innovation from Hanna, the Phep 5 which has revolutionized the standards in pH measurement.

This latest model features a dual level LCD screen displaying percentage of battery power remaining, automatic calibration with 2 sets of memorized buffers for greater accuracy of measurement, pH stability, Celsius or Fahrenheit temperature selection and a hold function which temporarily holds the LCD display.

Also featuring a waterproof casing plus 100% buoyancy, automatic shut off and replaceable pH electrode.



Stainless Steel, Glass or Plastic

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

One of the most common questions asked by home winemakers is 'Should I ferment my wine in glass, stainless steel or plastic?'

For all fermentation requirements, food grade stainless steel, polyethelene food grade plastics, fibreglass and epoxy resins are preferable because they contain no pores where undesirable bacteria and moulds can lurk.

In answer to concerns regarding the difference between plastic fermenters (as supplied with wine kits) and glass demijohns... there is no difference in their effect on the wine during the fermentation process, *provided* the plastic fermenter is **food grade polyethelene** which is the highest quality for any food application.

Glass is always going to be aesthetically more attractive and suitable for small scale use. If you intend to mature the wine 'in the bulk' for longer periods, then the glass is the best choice. Particularly so, the amber or green glass which filters light to prevent light damage.

Fitted with a solid white silicone winery grade bung, demijohns are excellent for wine maturing.

If you are just starting to build up your winemaking equipment, then you can't go wrong with the polyethelene first up, and if the finances allow, you can expand into owning some glass demijohns as maturing

vessels.. Like any hobby there is always 'luxuries' you can add in time, as you get more enjoyment from your winemaking.

In conclusion, you can ferment successfully in either of the above mediums, however glass is the optimum choice for bulk maturing of the wine by home enthusiasts.



Now available Screw top stainless Steel storage vessels with s/s tap in 15, 25 & 50 litre capacity and Glass demijohns are perfect for wine maturation.

4 Ways to Shop

- ▶ Mail Order
- ▶ Retail Showroom
- ▶ Internet
- ▶ Selected outlets

