

SECOND RUN **WHITE WINE from FRESH GRAPES
ORIGINAL BY DON WEEKES, ETOBICOKE OENOLOGICAL
SOCIETY**

MODIFIED BY ALAN BAKER of ANNAPOLIS VALLEY VINTNERS

This method (**Making House Wine**) assumes that the crushed grapes have been sulphited immediately after crushing so that oxidation or browning has been inhibited. This second run wine must have top priority after the first run juice is safely under fermentation lock to settle.

1. Prepare a must of the same volume (**35 - 40%**) of the extracted juice.

For each Imperial Gallon (**4.546 litres**) add the following :

2 lb sugar (**0.9 kg**)

3tsp (**15 g**) acid blend “R (50% malic, 35% tartaric, 15% citric) (or **Tartaric alone if preferred**)

1 tsp (**5 g**) Yeast nutrient

½ tsp (**2.5 g**) pectic enzyme

METHOD:

- * Into a large plastic container pour WARM WATER, approximately ½ the total volume, to dissolve the sugar.
- * Pour in the sugar, acid blend and nutrient.
- * Stir until the ingredients are completely dissolved.
- * Add the balance of cold water, which will reduce the temperature to about 32 – 38C (90 – 100 F) and mix.
- * Pour this liquid over the (**lightly**) pressed grapes or *vice versa*.
- * Mix in the pectic enzyme.
- * Sprinkle the dry yeast or culture on top. (**I rehydrate by setting yeast in tepid water for about 15 minutes.**)
- * **If you have prepared a starter or you rehydrated add it immediately.**

1. Add the sediment from the First Run. The temperature of the crush and must should be 21 – 27 and the Specific Gravity about 1.080 – 1.090 depending on the sugar level and amount of juice still in the pressed skins. Fermentation will be going well in a day after the yeast has been added.
2. Press down the cap twice a day but not within several hours of racking. Do NOT immerse the surface skins because, if they are brown, they can alter the taste of the wine. They should be removed daily.

- 3. Rack the liquid off the skins when the SG is 1.040 – 1.050 or after 4 days, whichever comes first. Aerate while siphoning. Tie a bulbous screen filter with lots of surface area over the end of the siphon tube and poke it right through to the bottom under the floating skins before starting the siphon. If it becomes clogged, try to clear it without pulling it back up through the cap. Expect about 15% more juice than the water you added. Fill containers only 80% full to leave room for the head. Press grapes well unless you want a Third Run.**
- 4. Place in a cool place under fermentation lock. Ideal fermenting temperature is about 13 - 15C (55 F) after the yeast is well started. If the room is not dark, cover the carboy with green garbage bags or something else to keep it in the dark.**
- 5. After about four days or when the SG is about 1.010 – 1.020, whichever comes first, carefully rack off the sediment. Aerate as little as possible. Normal siphoning is OK, but don't splash. This racking can be skipped if the sediment looks clean and there are no off-odours.**
- 6. When the SG reaches about 1.000, rack again, being careful not to aerate. Make sure that the containers are topped up at this stage.**

Thereafter, treat as any wine, sulphiting, cold stabilizing, filtering and racking before bottling. Keep bottles upright for at least 7 days before laying down.

When making Red Second Run use Tartaric Acid. No yeast is required as it is already on the grapes from the First Run.