



The Vineyard

wine and beer making supplies



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SWEETENING A FINISHED WINE

The sweetness level of your wine is a matter of personal preference. But a finished wine can be made more palatable in this way. A slight sweetness in a wine tends to bring out its flavor and also masks the harshness that is common in young wines.

The hydrometer can be used to determine the approximate sweetness level of a finished wine. You can easily increase the sweetness by adding sugar to a dry finished wine before bottling. Use the following hydrometer readings (Specific Gravity) to determine the desired sweetness of your finished wine.

Dry Wine	0.990 - 1.000
Medium Dry Wine	1.000 - 1.008
Sweet Wine	over 1.008

TWO OUNCES OF SUGAR WILL RAISE THE SPECIFIC GRAVITY OF ONE GALLON OF WINE BY .005.

That means that five gallons of wine with a Specific Gravity of .990 can be raised to 1.005 by adding 30 ounces or 1.85 pounds or 840 grams of sugar.

The sugar should first be dissolved in about $\frac{1}{2}$ as much water (*i.e. for the 5 gallon example above you would use 3 $\frac{3}{4}$ cups of water*), then boil the water and sugar for about two minutes. The syrup should be cooled before adding it to the wine.

To avoid re-fermentation in the bottle, Potassium Sorbate (**STABILIZER**) a fermentation inhibitor, should be added prior to adding the sweetener.

You may also use WINE CONDITIONER (which already has a stabilizer) to sweeten your wine.

Enjoy!

Tom and the Vineyard staff