days ; and when the fermentation has become moderate, the bung is put down, and a hole is made by its side. This hole is occasionally opened to give vent to the air, for a space of eight or ten days. When no more air is discharged, fresh wine is introduced, so as to keep the cask constantly full to the bung-hole. This operation is continued if necessary till the end of December, when the wine gene­rally becomes clear. It is then racked into a fresh cask, and fined. After this it begins to ferment again, losing a portion of its sweetness, and improving in quality. If too sweet, it is not decanted and fined till the fermentation has been renewed by agitation. As the fineness of this wine is one of its essential qualities, and one difficult to obtain on account of its perpetual fermentation, it is racked and fined a second time, and thus it remains till March. In March it is bottled ; yet still it ferments, though corked, and again it begins to deposit. In the best wines it thus remains from fifteen to eighteen months in the cellar, when it is bottled over again, and is then marketable. The inferior kinds are seldom bottled twice, but an expedient is used instead to get rid of the sediment. For this purpose the bottles are ranged in frames with their necks downwards, and when the sediment has been collected in the neck, the cork is dexterously drawn, and again replaced, after which the bottles are filled and completed for the market. There are varieties also in this general process, such as that of suffer­ing the wine to remain in the cask for a year or more on its lees ; but we need not enter into these collateral details.

There is little difference in the practice of Burgundy, ex­cept what refers to the retention of the carbonic acid. All else is the same ; but great care is taken to clear these wines of their lees, as, from their extreme delicacy, they would soon lose their flavour, and also become sour. In the prac­tice of Bordeaux also the first stages of the process are the same, excepting in as far as a longer fermentation in the husks is used to extract the colour from the red wines. But there is a difference as to the process of sulphuring, which is largely used in these, in the manner already de­scribed. The red wines of Bordeaux are racked about the end of March or the beginning of April, but the white in De­cember ; and in all these wines great care is taken in all those circumstances which relate to cleanliness, however rude the people and the operations may appear on a superficial view.

In the drier Italian wines, the must is allowed to ferment completely in the vat. In some vineyards a quantity of se­lected and half-dried grapes is thrown into each tun when the wine is finished, so as to give it sweetness, and prevent the hazard of its running to the acetous stage ; a rude and a bad process. In the manufacture of Florence wine, the must is withdrawn from the vat as soon as the head is raised, and the wine is transferred to a cask, where it is only suf­fered to remain thirty-six hours, when it is again decanted into a fresh cask at the end of a few hours, and so on until it is clear and marketable. Thus it is completed in a short time by little more than the process of racking.

In different countries the practices used for procuring the sweet wines vary, but they will be found to depend on one or other of the principles already laid down. In Italy, as in the making *of* Florence wine, the fermentation is quelled by repeated racking and shifting. Thus the other processes are partly or entirely saved. But it is necessary that very sweet and rich grapes should be used if this process is to be followed. To insure sweetness, on the principles formerly laid down, the grapes of Tokay are partially dried before they are used ; and this is also done for the wines of Cyprus, and for some of those of France and Spain. The remaining processes, consisting in sulphuring, &c., need not again be detailed, as they are nearly the same in all countries.

In Oporto, for the dry wines, the practice is to carry on the complete fermentation of the must in the vats. The wine is then introduced into large tuns, capable of holding twenty-five pipes each, and at this stage the brandy is added at the discretion of the maker. In Madeira, the second or insensible fermentation is effected in pipes ; and at the end of three months the wine is racked, when a certain portion of brandy is added. In both these practices it would seem as if the union of the brandy with the wine was less perfect than it might be rendered by a different management of this part of the process. Hence probably it arises, in a great measure, that the taste of brandy is so sensible in many of these wines. In the best, the quantity is said to be about a twentieth part ; but in the worst class of Port wines it seems sometimes to amount to a fifth or more. The pro­cess followed in making Sherry is rather more complicated. The grapes in this case are first slightly dried, and then sprinkled with quicklime. They are then wetted with brandy when introduced into the press, and a further por­tion is again added to the must before fermentation. It is highly probable that by this practice the brandy is more perfectly combined in the wine, and the fluid rendered more uniform ; and hence also probably it arises that the taste of brandy is not to be perceived in genuine Sherry, though often found in those baser imitations which are ma­nufactured from the tasteless wines of the Canary Islands, and of other parts of Spain. The remainder of the process for Sherry consists in racking repeatedly, at intervals of a month or two, fresh brandy in small quantities being added at each stage of this process.

In conclusion, we remark, that in the attempts to make wines in our own country from native fruits, the same rules are of universal application, and that an attention to them would render these domestic processes more complete than they now are, and the results more valuable. In Bri­tain also it is easy to make very good wine from immature grapes, by the addition of sugar in the necessary propor­tions ; and these can be procured in almost any season, so that this might even become an object of a petty domestic commerce. Nor is the manufacture limited to the fruit alone, since the leaves and tendrils, by infusion, admit of the same treatment, and with the same results. Very tolerable wine, perfectly resembling the wines of France, can thus be made, and at an expense of little more than the very moderate cost of the sugar. (z. z. z.)

The following table shows the number of gallons of fo­reign wine imported into the united kingdom, the quan­tities upon which duty has been paid for home consumption, and the quantities exported ; also the quantities retained for home consumption, after deducting the amount exported subsequently to the payment of duty ; for the year ended the 5th January 1841.

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | **Quantities imported.** | **Quantities upon which Duty has been paid.** | **Quantities exported.** | **Quantites re­tained for Home Consumption, after deducting the Amount ex­ported subse­quently to the payment of Duty.** |
| **Cape**  **French**  **Portugal.... Spanish**  **Madeira**  **Rhenish**  **Canary**  **Faval**  **Sicilian and other sorts.**  **Mixed, in bond** | **Gallons.**  **460,024**  **570,195 2,980,383 4,022,315**  **270,157**  **75,611**  **250,804**  **1,241**  **671,517** | **Gallons.**  **437,062**  **362,712 2,773,404 2,641,171**  **122,010**  **62,381**  **30,149**  **191**  **394,124** | **Gallons.**  **5,467**  **155,375 391,581 1,238,878 143,829**  **14,760**  **280,607**  **277**  **189,789**  **16,515** | **Gallons.**  **456,773**  **341,841**  **2,668,534 2,500,760**  **112.555 60,056**  **29,298**  **191**  **383,914** |
| **Total** | **9,311,247** | **6,843,204** | **2,437,078** | **6,553.922** |