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Some Observations concerning the Ordering of Wines, presented to the Royal Society. By Dr Merret

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Some Observations concerning the Ordering
of Wines, presented to the ROYALL
SOCIETY. By D.^r Merret

The Mystery of Wines consists in the making and mellowing of natural Wines. Mellowing is either of sound or vitious Wines sound wines are better, 1st by pressing, 2^d, timely fining. 3^d by mellowing Colours first, or Taste

To pressur'd wines, care must be taken, that after the pressing they may ferment well; for without good fermentation, they become qually (or) cloudy thick and dusky, and will never fine of themselves as other wines do, and when they are fin'd by art, they must be speedily spent, or else they will become qually again, and then by no Art recoverable.

To pressur'd Spanish wines, and chiefly Canary, and those of principally that which is rare, which will not keep so long, they make a layer of Grapes and Hieso, whereby it acquires a better colour and taste, and a whiter colour, most pleasing to the English

Rare wine, so called, because it comes from Rhemish wine ships sometimes rindred. The Grape of this wine is fleshy, yielding but a little juice.

French and Rhemish wines, are chiefly and commonly pressur'd by the Match; thus, used at Dort in Holland. Take of Brimstone 20 or 30 pounds, heat into it melted, spices, as Cloves Cinnamon, mace, Ginger and Carduus seeds; and some to save changes, use the Reliquit of the Hypocras bag; and having mixed these well with the Brimstone they draw through this mixture, long square narrow pieces of Canvas, which pieces thus drawn through the said mixture, they light and put into the Cask, at the Bung-hole, and presently stop it close. Great care is to be had, in proportioning the Brimstone to the Quantity and Quality of the wine: for too much makes it rough. This smoking keeps the wine long whiter and good and gives it a pleasant Taste.

Thut

There's another way for French and Rhemish wine viz^t firing it, tis done in a ston, or over a good fire made round about the vessels, which will gape wide, yet the wine runs not out. It will be dry and afterward may be soon rack'd.

Secondly, for timely firing of wine. All Winds in the must are more opacous and cloudy. Good wine soon fires, and the grapes set soon quickly, and also the flying Lees, of themselves in time, when the grapes are settled, they draw off the wine, call'd Racking. The usual times of Racking, are Midsummer, and Allhalowtides.

The Practice of the Dutch and English, to rid the wine of the flying Lees speedily, and secure most for French and Spanish wine is thus performed. Take of Singlase $\frac{1}{2}$ lb. steep it in $\frac{1}{2}$ a pint of the hardest French wine that can be got, so that the wine may fully cover it. Let them then stand 24 hours, then pull and beat the Singlase to pieces, and add more wine, and 4 times a day, squeeze it to a gelly, and as it thickens, add more wine. When 'tis fully and perfectly gellyed. Take a pint or quant to a Hogshad, and so proportionally.

Then over-draw 3 or 4 Gallons of that wine you intend to fire, which mix well, with the said quantity of Gelly. Then put this mixture to the press of wine and beat it with a staff, and fill it top full.

Note that French wine must be bung'd up very close, but not the Spanish; and that Singlase raiseth the Lees to the top of strong wine but in weaker, precipitateth to the bottom.

They mend the colour of sound Claret, by adding thereto red wine Port or Alicante, or by an infusion of Tursole made in 2 or 3 Gallons of the wine, and then putting it into the vessel, to be then (being well stop'd) cou'd for $\frac{1}{4}$ of an hour; This infusion is sometimes, tried or thrice repeated, according as more colour is to be added to the wine. Some 3 hours infusion of the Tursole is sufficient, but then it must be rind and rousingd. What Tursole is, see the notes on the art of Glasse.

Claret over add is amended with the addition of white wine.

White wine coming over sound, but brown thus amended. Take of Alabaster powder; overdraw the Hogshad 3 or 4 gallons, then put this powder into the bung and stirre and beat it with a staff,

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and fill it top full, the more the wine is stirred, the finer it will come upon the Lees, that is, the finer it will be.

To colour sack white. Take of white Starch 2^{lb}. of Milk 2 Gallons, boyle them together two hours; when cold, beat them well, with a handfull of white Salt, and then put them into a clean and sweet Butt, beating them with a staffe, and the wine will be pure and white.

One pound of the fermentitious Gelly of Singlase, takes away the brownness of French and Spanish wines, mix'd with 2 or 3 Gallons of wine, according as tis brown and strong, more or less to be used. Then overdraw the pipe of wine, about eight Gallons, and use the Rod, and then fill the Cask full, and in a day or two, it will fine and be white, and mend its quality.

The first kind of Ribes nigra infused in wines, especially Rhenish, makes it sweeter, and more fragrant in smell and taste, and so doth Clary. The inconvenience is, that the wine becomes more heady: a Remedy wherof are Elder flowers added to the Clary, which also better the fragrancy thereof as tis manifest in Elder Vinage; but these flowers are apt to make the wine neapy.

To help brown Malago's and Spanish wines, Take powder of Orus roots and salt-petre of each 4 ounces, the whites of eight Eggs, whereto add as much salt as will make a Band, put this mixture into the wine, and mix them with a staffe.

To moderate muddy and tawny Clavets. Take of Rain water 2 pints the yolks of 8 Eggs, salt a handfull. Beat them well, let them stand 6 hours before you put them into the Cask. then use the Rod, and in 3 dayes it will come to its self.

To amend the taste and smell of Malago. Take of the best Almonds 4 pounds, make therewith and with a sufficient quantity of the wine to be cured, an Emulsion; Then take the whites and yolks of 12 Eggs, beat them together with salt a handfull, put them into the pipe using the Rod.

To amend the smell and taste of French, and Rhenish which are foul. Take to an Aune of the wine, of honey one pound

pownd, Elder flowers a handfull, Orus powder an ounce, and Nutmeg a few Clouts, boyle them in q. s. of the wine to be cured, to the consumption of halfe, when 'tis cold strain and use it with the Red. Some add a little salt. If the wine be sweet enough, add of the Spirit of wine lib. i; to a hoghead, and give the Cask a strong beat. Spirit of wine makes any wine brisk, and finds it without the former mixture.

A Lr of the Ashes of Vine branches vnt a quart to a Pipe being beaten into the wine, cures the scapishness of it, and so infallibly doth a Lr of Oakn Ashes. For Spanish scapy wine, rack it from its Lrs, into a new luted Cask, then take of Allum one pound, Orus roots powdered $\frac{1}{2}$ a pound, beat them well into the wine with a staffe. Some add fine and well dryed sand, put warm to the wine. If the wine beides, growe brown, add 3 pottles of milke to a Pipe. Alias the Spawne cures scapy wine, used before it begins to fret.

Fixing Rots prevents any stum wine.

To order Rhenish wines when fretting. Commonly in June & that wines begin to ferment, and growe sick, then have a special care not to disturb them, either by removing, filling the Vessel or giving it vent, only open the Bung, which cover with a slate, and as often as the slate is foule, clean it and the Bung from their filth, and when the fermentation is past, which you shall know by applying your ear to the Vessel, then give it rest 10 or 12 dayes. & that the greater Lrs may settle, then rack it into a fresh luted Cask.

This mixture moderates vitious wines, both in smell and taste, especially French. Take of the best honey, one part, of Rain-water two parts, and $\frac{1}{2}$ of sound old wine of the same kind, boyle them on a gentle fire, to a third part, scumming them often with a clean scumme, to which pourpow they have a Poyler of fair water standing by, to rince it in. Then pour this mixture hot into a Vessel of fit capacity, and let it stand unbungd till cool. Some to better this, put in a bag of spices. This mixture called by the Dutch Soet, will serve also, to find any wine new or old. 2^{ly} twill mend

the

the hard taste of winds, (i.e.) putting a gallon thereof to a hogshoad, and using the Rod, and then let it rest 5 or 6 days at the least; but if mild enough, add white mustard bruised.

To mend and preserve the colour of Clavats. Take red Beet roots q. s. scrape them clean, and cut them into small pieces then boyle them in q. s. of the same wine, to the consumption of a third part. Scumme it well, and when cool, decant off, whats cleare, and use the Rod.

Alias. Take of the wine and honey of each 2^{te} rain water a pottle, 12 Beet roots, ripe Mulberries q or 5 handfulls boyle them to halfe, and when cool, decant & ut supra.

To preserve Clavet racht from its loss. Take, 10 a Trices 10 Eggs, make a small hole in the top of the shells, then put them into the wine, and all will be consumed.

To prevent souwing of French wines. Take Grains of Paradise q. s. heat them in a pan, and hang them, or put them loose into a vessel. Some use Lavender-tops.

To help soure French wines. Take of the best wheat 4 ounces boyled in fair water till it beak, and when cold put it into a Vatt, in a bag and use the Rod. Alias. Take 5 or 6 Cinamon canes, bung them up well.

To help Spanish soure wines. First racht the wine into a cleare Cask, and fill it up with two or three Gallons of water, and add thereto, of burnt Chalk 4 ounces, and after 3 or 4 dayes, it must be racht and filld up again, with rainwater if the first time doth not doe it. Some use Loam or Plaistering, if these Ingredients make the wine bitter, correct the fault with Nutmegs and Cloves.

To help stinking wines. Take Ginger $\frac{1}{2}$ an ounce, Zedoary 2 drachms, powder and boyle them in a pottle of good wine, which put scalding hot, into the Vatt, bung it up and let it lye. The species of Diambra and Diamoschin duler, doe the same, and so Nutmegs, and Cloves, which also give a kind of Raciوسف.

To

To help Wine that hath an ill savour from the Lees. First rack it into a cleane Cask, and if red or flauit, give him a froth Lee of the same kind, then take of Cloves, Ginger, and Cinamon 2 ounces, Orus roots 4 ounces, powder them grossly, hang them in a bag, and taste the wine once in 3 dayes, and when tis amended, take out the bag. Some doe it thus, Take of Cloves $\frac{1}{2}$ a pound, Mastick, Ginger, Cubbs, of each 2 ounces Spica narda 3 drachms, Orus root $\frac{1}{2}$ a pound, make thereof a very fine powder, which put loose into the Vatt, and use the Rod, then make a good fire before it.

Fixing of wines in Germany thus performed. They have in some Vaults 3 or 4 Stuns, which they heat very hot, others make fires almost before every Vatt, by this means the Must fermenteth, with that wisdom, that the wine appears between the Stuns, when the ebullition and fermentation and working ceaseth, let the wine stand some dayes, and then rack it. This fixing is onely used in cold years when the wine falls out green.

Stumm is nothing else but pure wine kept from fretting, by often racking and matting it in cleane Vessels and strongly corked (i.e.) new matted, by means whereof, it becomes as cleare, or clearer than any other wine, preserving it safe from both its Lees, by precipitation of them. But if through neglect, it once fret, it becomes good wine. The Bung of the Vessel must be continually stoppt, and the Vessels strong, lest they break. A little Stumm put to wine decayed makes it ferment a froth, and gives life and sweetness thereto, but offends head and stomach, torments the guts, and is apt to cause Looseness, and some say burning in women.

To fine wine presently. Fill a Cask with shavings or chips of Birch or Oak (which is best) this is to be done with much Art, or else it seldom hits right, but lasting long. Put these chips into a Cask, which is called by the Dutch een Spaen (i.e.) a Ship, into which they pour in as much wine, as the Cask will hold, and in 24 hours the wine will be fine. Or a quart of Vinegar in 3 dayes will fine a hogshoad of wine.

To set old wine a fretting drabish and dull in taste. Take of Stumm 2 Gallons, to a hogshoad, put it hot upon the wine, then

Set a pan of fire before the hogthead, which will then ferment till all the sweetness of the Stumm is communicated to the wine which thereby becomes brisk and pleasant. Some use this Stumming at any time, Some in August only: when the wine hath a disposition to fret of its self more or less Stumms to be added, as the wine requires.

The best time to rack wines, is, the Decade of the Moon, and when the wine is free from fretting, the wind being at North-east or North-west, and not at South, the Sky serene; and free from thunder and lightning.

Another Match for French Claret and Spanish wines. Take Oxas roots, Mastick, and Brimstone of each 9 ounces, Souds 2 ounces extracting it ~~all~~ ut supra in Matching winds. This will serve for all wines, adding if you please Nutmegs, Ginger, Cinnamon and other Spices. Double the quantity of Oxas root is to be used for Spanish wines.

To keep ~~Spanish~~ Malago's which will not fine, Take of crude Tartar, powdered, sifted and dried 2 pounds, mix it with the whites of six Eggs. Dry powder and sift them again, then extract the Lipe, as much as will serve to mix with this powder, and fill the Lipe therewith, beating it with a staffe, as before, and the wine will be fine in ten days.

Another speedy way to fine French wines. Hang a piece of lute in the Cask, and when tis burnt out, put in a pint of the best spirit of wine, and stir it about. Some add a little salt well dried. This fines the wine in 24 hours.

To keep Must a year. Take Must, put it into a Cask pitcht within and without, halfe full, stop the Bung close with Mortar. Others sew the Cask in skins, and sink it for 30 days into a Well or River. Or use a Garland of Solum montanum hung in the Vessel. Or rub the inside of the Vessel with Roos. All these produce Rhenish Must; as the Scholiast on Dodanus in Dutch.

Allum put into a hogs bladder, keeps wine from turning flat, faint or brackish, and beaten with the whites of Eggs

Eggs, namours it Roapshuiss.

Flat wines recover'd with Spirit of wine, Raisins, and Sugar or Molassus, and sack by drawing them on fresh Lees.

Our Wine-coopers of later times, use vast quantittys of Sugar and Molassus, to all sorts of wines, to make them drunk brisk and sparkling, and to give them spirit, as also to mend their bad tast, all which Raisins, and Cutr and Stumms performs.

Country Vintners feed their frothing wines with raw Bees, and bees, their Canaries with Malaga, which is added more or less to all Canaries.

The Composition of wines is manifold, the Vintners usually drawing out of 2 or 3 Cask, for one pint to accommodate it to the palate of those that drink it. Most of the Canary is made with Malaga and Rye sack.

I shall conclude with two common compounded wines, Muscaddell and Hippocras, the former usually made with 30 gallons of Cutr (which is wine boyld to the consumption of halfe) to a Butt of wine. Or the Lees and droppings boyld and clarified. Its flavours is made of Coriander seeds prepared, and shavings of Cypress wood. Some in stead of Cutr, make it of Sugar Molassus and Honey, or mix them with the Cutr. The following is an Hippocras of my own making and the best I have tasted.

Take of Cardamoms, Carubalsamus of each $\frac{1}{2}$ an ounce, Coriander seeds prepared, Nutmegs, Ginger, of each 2 ounces, Cloves 2 drachms; bruise and infuse them 48 hours in Rye and white wine of each a gallon, often stirring them, then add thereto of milk 3 pints Strain through an Hippocras Bag and sweeten it with a pound of Sugar-Candy.

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Enquiries for such as goe to Groenland By M^r Hoskins.

If the Cold be as great or greater between 60 and 70 degrees of
North.