

File Name: Melomel-Blackberry2014-06-13

Mead (Blackberry Melomel)

Yeast: VH R56 (my 1st time using this yeast); described by commercial source as “Saccharomyces Cerevisiae – Ideally suited for rich, full bodied red wines with exceptional flavour complexity. Noted for exceptional depth and flavour complexity, R56 exhibits complex aromatics during fermentation conferring an old world quality which one might only expect from natural flora multiple strain fermentations. Unusually for complex aromatic strains, R56 still respects the varietal character of the fruit and confers good structure and balance. R56 is also a high glycerol producing strain. R56 is a medium rate fermenter with optimal temperature between 22 to 30°C (72 -86°F) which will ferment to 13.5% abv. Ethanol.

Unfiltered Honey: (5 gallon batch)

Ageing: 18 months

Tasting notes: 2014-06-29 (first racking): actually not bad. I think if balanced with sugar would be drinkable now, but need to degas, &c. AV thought the fruit was good (was the yeast good?).

<u>Protocol Date</u>	<u>Real Date</u>	<u>Activity</u>	<u>Notes</u>
Day -2	2014 06 11		Purchased 2 gallons of already picked blackberries from Southern Grace Farms. Total “mass” = 13 lbs (incl bucket)
Day 0	2014 06 13		~13 lbs honey, early spring farm 2012 into fermentation bucket. Weighed berries=10.25 lbs.

	1000 h		<p>Soaked berries 3-5 min in ~10 gallons of 100 mg L⁻¹ SO₂ with a dash of citric acid. (=13.5 g KMS + water to 10" in sink) Drained berries in colander, sprayed down well. Rinsed berries in 10 gallons H₂O.</p> <p>Crushed berries in food mill and tried to press juice out. Not successful (the pores in the bag used for pressing were very small). Poured all "mushate" into bucket on top of honey. Mixed well, etc. A lot of debris floated to top and I removed it, 3.25 lbs. Probably lost a lot of flavor, will not repeat this, but was frustrated that I could not prepare fresh juice as I hoped.</p> <p>+ H₂O to about 5.75 gallons (titrated against brix, below) Brix=22.2° (from chart, ca. O.G. = 1.092) Note made 2015-06-04: AV wants EtOH lowered on next batch. O.G. empirical = 1.092 (detm after filtering must) FSO₂ = 8 mg L⁻¹ pH = 3.26 TA = 2.7 g L⁻¹ (did not account for lactone hydrolysis) + 6 g tartaric acid (should raise TA to "safe" buffer level)</p> <p>+ 1.6 g KMS (enough to raise TSO₂ by 50 mg L⁻¹) FSO₂ = 42 mg L⁻¹ (2 mg L⁻¹ > SO₂ molec > 0.8 mg L⁻¹)</p>
Day 1	2014 06 14 0700 h 1400h		<p>+ 2 tbs C&B pectinase (dissolved in H₂O). Stirred.</p> <p>+ 6 g Fermaid K (1st dissolved in H₂O) + 1 pkt VH R56, as directed (sprinkle on top, stir in). O.G. (after all addns had been made, and time for equilibrium with fruit had been allowed) = 21.9° (nom 12.3% abv)</p>
Day 2	2014 06		<p>Fermentation has kicked off, cap formed.</p>

	15 0700 1700		Brix _{app} = 21.3° & Brix _{calc} = 20.7° & Fermentation = 5%
Day 0	2014 06 16 0900		<p>Brix_{app} = 19.8° & Brix_{calc} = 18.3° & Fermentation = 16%</p> <p>Poured must/fruit into fruit bag in another primary, squeezed lightly.</p> <p>+ 3 g FT Blanc (max amt, dissolved first) + 10 g Opti-White (dissolved first) + 5 g Booster Blanc</p> <p>Brix_{app} = 18.5° & Brix_{calc} = 16.2° & Fermentation = 26%</p> <p>T_{must} = 64F (bad thermometer)</p>
Day 0	2014 06 17		<p>Brix_{app} = 16.9° & Brix_{calc} = 13.6° & Fermentation = 38%</p> <p>+ 5 g Fermaid K Fit airlock.</p> <p>Taste is fine, but will definitely need more tannin (assess at 1st racking) and more acid (be a good idea to degas and check pH at 1st racking). Actually, tannin seems fine as assessed at first racking.</p>
Day 0, +12 h	2014 06 29		<p>FG = 0.999 FSO₂ = 5 mg L⁻¹ pH = 2.77 (not degassed) need to keep an eye on this later. TA_{app} >= 7.5 g L⁻¹ (phenolphthalein method, just to make sure I'm buffered for a while; I would have expected around 4 g L⁻¹) Racked into carboy that contained 1.5 tsp sorbate While racking, + 1.4 g KMS, dissolved in H₂O (enough to raise TSO₂ by 42 mg L⁻¹) Note: R56 does not form compact lees, so will need to rack this one w/1-2 months.</p>

2014 09 11			<p>Removed sample. 25 mLs for FSO₂ detm FSO₂ =</p> <p>Removed another sample. Put into wine bottle and using home pump, degassed well & assayed pH and TA. pH=2.82 TA= 6.8 g L⁻¹ and think it would be fine at 6.0 g L⁻¹. Titration curve indicates that would be raised to 3.37 by 1.2 g tartaric eq L⁻¹, so the plan (1) will be to add KHCO₃, but hard to determine exactly how much because I don't know which carboxyls are pulling the pH down. Don't want to drop TA too much. Add enough KHCO₃ to change pH, est. 6 g for 5 gallons. Then, it can rest forever since it is not drinkable yet anyhow. (2) add 40 ppm TSO₂. = 1.7 g KMS. (3) +2 g FT Rouge</p> <p>Will need to cold stabilize.</p>
2014 09 21			<p>Racked into 5-gallon carboy containing 1 pt H₂O +6 g KHCO₃ + 6 g FT Rouge (reassessed and decided to add more than I first thought) In the future, always use FT blanc as this tannin added brown to the wine. FT Blanc is pretty soft so will have to go higher early on, see 2014-06-16.</p> <p>Started racking and about half-way, +1.7 g KMS that had been dissolved in H₂O Finished racking and topped off with Melomel 2013-07-30</p>
2014			<p>Racked. +1.5 g KMS + 95 mL bentonite solution prepared yesterday per Pambianchi Drill stirred 3 m ΣTSO₂=142 ppm, pretty low.</p> <p>Remember to cold stabilize</p>
2015 06			<p>Transferred to refrigerator at 27F</p>

	07		
	2015 09 10		<p>Took out of refrigerator.</p> <p>pH=3.08 TA= 6.9 g L⁻¹ FSO₂=15 mg L⁻¹</p> <p>Filtered (fine) into carboy containing a. 1 g KMS (enough to increase TSO₂ by 30 ppm); KMS had been dissolved in the water in the bottom of the carboy left over from washing. b. nom. 1.5 c honey (gallberry from farm).</p> <p>at abt halfway point, + 25 mL Stabivin (abt. minimum recommended)</p> <p>Drill Stirred. (The honey had crystallized and would not dissolve in cold wine, so put off bottling until tomorrow.)</p> <p>Btw, AV thinks this one is delicious!</p> <p>FINE FILTER CLOGS AND TAKES OUT COLOR.</p>
	2015 09 11		<p>Had to refilter as honey must have had particulates.</p> <p>Decided I needed to recheck FSO₂ since the wine had been handled so much. =32 mg L⁻¹, so good.</p> <p>23.5 bottles. Took 24 minutes to bottle and cork, used Enolmatic for the first time.</p> <p>I'll reassess after it sits in the bottle for a while, but right now it is good, but for my taste could use a little more acid and a little more tannin.</p>