

Mr. Rofe,

Y*ou require of me some Directions
concerning Making and Ordering
of Wines, to compleat, and adorn your
Vineyard...*

🍷 *Wine-making English'd* 🍷

John Evelyn's interest in cider resulted in his *Pomona; Or, An Appendix concerning Fruit-Trees in relation to CIDER; The Making, and severall wayes of Ordering it*, which was published by order of the Royal Society in 1664, & extensive excerpts from which are posted elsewhere on this site.

Even less well known than this is the fact that his interest in the growing of grapes and the production of wine led him to write the following text, which so far as I can determine is the earliest description of wine-making to have been written in / as distinct from translated into / the English language.

The text first appeared in 1669 as an attachment to John Rose's *The English Vineyard Vindicated.*, a book actually written by Evelyn from information supplied by Rose, a gardener whom Evelyn greatly admired. But as is clearly stated in Evelyn's preface to it, the attachment / called *The Vintage* / is by Evelyn alone; and by 1669, both of these texts were published as additions to *The French Gardiner*, which was a translation by Evelyn from the French of Nicolas de Bonnefons. The transcription which follows is from the edition of 1672.

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🌿 *The Vintage* 🌿

Mr. Rofe,

YOU require of me some Directions concerning Making and Ordering of Wines, to compleat, and adorn your Vineyard: I send you in this Paper the most material things which I have at any time gather'd and observ'd; subject notwithstanding to the Animadversions of the more experienc'd; and therefore you will do your self right, to converse with Others (more vers'd in this argument) before you annex it to your Book.

J. Evelyn.

THE
VINTAGE.

GAther your *Grapes* when very *plump*, and *transparent*, which is when the *Seeds* or *stones* come forth *black*, and *clear*, not *Viscous* or *clammy*; that the *stalks* begin to *shrivel* at the part next the *Branch*, which is a signe it has done feeding. *Grapes* therefore cannot be *over-ripe*, and where they make the best *Wines*, the *Clusters* hang till they are almost *wasted*, and the *stalks* near quite *dry*; as in *Candy*, and *Greece*, and even in *France*, they stay till the *leaf* be ready to (p. 40) drop; nor do they much impair, though *Frost* or *Rain* do frequently surprize them, provided it prove *dry* one *Fortnight*, before *Gathering time*.

It is best to *cut*, and not *pull* them from the *Vine*, in the *Moons* decrease, and to put them in *Baskets*, each sort apart, taking only the best-ripe, clean, and unbruised.

In most places they *tread* them with their naked *Feet* in a *Vat*, pierced full of *holes* at the bottom, through which the *Liquor* runs into a *Keeler*, plac'd under it; but 'tis better to *void* it as 'tis *press'd* out; because it is found to carry with it too much of the *trash*, and grosser parts. Others heap in so many, that the very weight of the *Bunches* press themselves; and *thus* is that rare *Lachrymæ* made, which is not obnoxious to that surcharge of *tincture*, and *harshness* which the pressed *Wines* commonly betray. (p. 41)

If you would make *Claret*, let it remain with the *Marc* or husks, till the *tincture* be to your liking: But the *White* are *Tunn'd* immediately, as soon as bruised, where they perfect their *fermentation* and working. The best course is to sink a *Basket* into the pressed *Marc*, and so to separate the *Must* from the *Husks*, and take out the pure *Liquor* only; the rest will remain behind, *subside*, and sink to the bottom of the *Vessel*, and may serve for *Claret*, or a ruder wine.

When the *White* is *Tunn'd*, close it immediately, and very accurately, fear not your *Vessel* if well made; since the force of the *working* (which may possibly continue *nine*, or *ten* dayes) will not violate it, as some imagine; and

therefore imprudently leave the *bung-hole* open, to the utter loss of its *spirits*; to prevent which therefore, at the filling, leave *half a foot* or more, void; and for *Claret* somewhat (p. 42) above, which replenish at ten dayes end (when the fury of *working* is over) with some proper *Wine* that will not provoke it to motion again. This *proceſſe* muſt be frequently repeated if need require; for *new Wine* will ſpend & waſt ſomewhat, till it be perfect; yea even to the very *Spring*, as far as *April*, leaving the more *ſæculent*, and groſſer parts in the firſt.

This is the manner of *Languedoc*, and Southern parts of *France*; but about *Paris* (which is the neareſt in *conſtitution* to our *Country*) they permit the *Marc* to abide in the *Muſt* two dayes, and as many nights for *White Wine*, and at the leaſt, a *week* for their *Clarets*.

Some preſs their *White Grapes* by *themſelves*, and afterwards *mix* them; and yet even *Red Grapes* will make a *White-wine*, if timely freed of the *Huſk*; but the *Colour* follows the nature of the *huſk*, and muſt therefore be treated accordingly as to the (p. 43) period of receiving *Tincture*, by frequent *taſting* it, and *experiment*, till it be to your *Eye*, and *Palats* liking. But in this interim (left too much *ſpirits* ſhould evaporate) let an exact Cover of Wood (made like the lid of a round box) be fitted to your *Vat*, and to render it the cloſer, aſſiſt it with a *linnen cloth*, that it may be exactly juſt, drawing out your *Muſt* by a *Spigot* at the bottom of the *Veſſel*. In ſhort, (to avoid the many inconveniencies which happen to *Wines* by permitting them to abide *too long* macerating the *Huſks*) 'tis better to daſh it with a little *Art*, by mingling ſome *Red*, or other *Wine* naturally charg'd, than adventure the ſpoiling of the *Whole*, for this onely Circumſtance, there being very few natural *Wines*, but what have this aſſiſtance, not to call it *Adulteration*.

In *Italy* they put the *Huſks*, and *Stones* together into that which is (p. 44) preſs'd, and ſo let it Work a fortnight, and then add a third part of *Water*, to render it leſs *heady* and *ſtrong*; but our *Wines* will by no means ſupport this *dilution*. In ſome parts of *France* they *Tun* it when it has wrought in the *Keelers*, filling up (as we deſcrib'd) what works out the firſt *three* or *four* days with what they ſqueeze from the *Huſks*, which ſome think very practicable with us.

Whileſt this *Working* and *Filling* continues, cloſe up carefully the *North Windows* (if any) of your *Cellar*, leſt it *ſowre* your *Liquor*; and about the expiration of *March*, ſtop your *Veſſel* for good and all. Some replenish their

Working Wines with *water* onely, especially, the last time; provided it exceed not a *Quart* in a large quantity: Others, roll their *Casks* about the *Cellar* to blend with the *Lees*, and after a few days re-settlement, *rack* it off with great improvement, about the same *season*. (p. 45)

When now your *Must* is *Tunn'd*, press your *Marc*; this, though no *delicate Drink*, will yet keep long, and is proper to mingle with other, and give it the *body* you desire. Others prefer the casting a convenient quantity of *Fountain-Water* on the *Husks* as soon as the best *Wine* is *trodden*, or forced out and *Tunn'd*; and there let it *Colour*, drawing, and supplying it by degrees, as long as *tincture*, *taste* and *Virtue*, remains good. Be very careful to empty the *Vat* of the *Husks* as soon as ever your *Water* or mixture is drawn, lest it give such a *tang* to your *Vat*, as you can never *free* it of again; and therefore by all means I advise you to have *two Vessels*, that *one* of them alone may be destin'd to this employment of *mixing* your *Wines*.

The best *expedient* to multiply *Wine*, is (when all is said) to fill your *Vat* with whole *Grapes* or *Clusters*, and *three* or *four* dayes (p. 46) after, to draw out the *Must*, which will run off it selfe into a *Vessel* plac'd by the *Vat*, and well stopp'd: Afterwards, tread the *Grapes*, pouring in a good quantity of *Water*, and then immediately adding the *Must* that you before reserved to *work* and *ferment* together: *This* is esteem'd of all other the most approved way, and may promise a reasonable good *Wine*, and fair success.

To Purifie *Wine*.

Put it into your *Vessel* the *planings*, or *Chips* of green *Beech*, the *Rind* carefully peel'd off; but first, *boyl* them in clear *Water* about an *houres* space, to extract their *rankness*; then *dry* them perfectly well in the *Sun* or an *Oven*: Less than one *Bushel* of *Chips* is sufficient to *fine* an whole *Tun* of *Wine*; and it will (p. 47) set your *Wine* in a gentle working, & *purifie* it in twenty four hours, giving it a good and agreeable *flavor*.

These *Chips* may be *washed* again, and will serve the better, upon the like Occasion, and even till they are almost consum'd. Let your *Chips* be *plan'd* off as *long*, and *large*, as you can get them, and put them in at the *Bung-hole*.

Laftly,

Some *dulcorate*, and fweeten their *Wines* (to prevent *harfhneffe*) with *Raisins* of the *Sun*, trodden into the *Vat*, and perhaps to good purpofe a little *plump'd* before; or boyling half the *Must* in a *Veffel* a good hour, and *fcumming* it, *tun* it up *hot* with the other.

About *April* you may pierce your *Wine* to *Drink*, &c.

I could *dilate* much more upon all thefe *particulars*, but thefe *Rules* are *plaine* and *eafie*, and more would be but *superfluous*. Difpofe therefore of them as you think fit. (p. 48)

By *must*, they fignifie the *newly prefs'd Liquor*, whilft it *ferments* or remains in the *Vat*, and before it is *Tunn'd*.

By *Marc*, is meant the *Hufks* of the *Grapes* when the *Liquor* is exprefs'd.

Note, that fome inftead of *Treading*, fqueeze the *Bunches* 'twixt their hands; Others *Prefs* them in an *Engine* like a *Cider-refs*, putting the *Cluster* into a *Raisin-frail* or Bag of *Hair-cloth*. (pp. 38-48, complete)

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