

Sswanza Wine

As directed by Samuel Louis Maran (Italian)

Imagine if you will, just 60 years ago and recovering from a depression most families had no money to spare. To survive they would do what there forefathers did which was live off the land. Gardens were very popular, the typical dinner would consist of food that could be grown from and preserved from the land. Wine making was one of the inexpensive things you could do on a very limited budget. If you had a bottle, hose, and cork you had what you needed to make wine. Sugar, yeast and a little bees wax were the products you needed from the store and the rest was out in the yard, and this is how they did it.

1. Pick lots of grapes, rinse the grapes, remove grapes from vine (try not to lose juice) put in a crock and mash the grapes with a potato masher to break the skin. Let set in a crock cover with a towel for 7-10 days at room temp, Stir twice daily (do not leave the stir in the mix). You can also use 100% juice from the grocery from concentrate (which has vitamin C and that is ok) can be used too, just frozen follow the instructions until you have 5 gallons.
2. Separate the juice from the pulp via strainer or cheesecloth or similar method. The amount of juice you get will represent about ½ the wine you will be able to make. It is okay to use more juice than water.
3. Decide how sweet you want your wine to be. For dry wine use 6lbs per 5 gallons of wine, 8 for semi-dry wine, 9 for semi-sweet and 10 for sweet wine.
4. In a plastic, ceramic, or glass bottle (we used 5 gallon bottles from collingwood water) combine 1 gal very warm water (tap water works, let set overnight, do not use chlorinated or distilled water) to 1 gal juice to 1 ¼ lbs sugar and one packet of wine making yeast via the following method:
 - a) Put in juice
 - b) Mix yeast per the instructions on the packet
 - c) Mix the very warm water with the sugar separately to dissolve the sugar some
 - d) Put all ingredients together and stir well. You should fill your bottle with choice approximately 95%. In the case of the collingwood water bottle you would fill it to the neck.
5. Cork your bottle with an air tube leading to another (smaller) bottle with water in it. This is so air can escape but can't get back in. We used a rubber cork and aquarium tube. (You do not need to seal the cork with bees wax like the cork corks). The more modern method can be a plastic bubbler sold at winemaking shops.

You can expect your wine to bubble for approximately 2-4 months. If it stops sooner it is okay. Bubbling may be excessive for the first couple of days. Occasionally some wine will bubble so much in the beginning that a piece of debris may get caught in the air hose causing pressure to build and guess what happens next, that's right, wine everywhere! So it is important to do this part of the process in a part of your house (or garage initially, car outside of course) where you wont be devastated if this occurs. Corking the bottle loosely (but still air tight) can control this. Keeping it in a sink the first few days would be a bad idea either. This will evolve into a slow consistent bubble in the small jar for the rest of the time that will eventually come to a stop. In approximately 24-48 hours the hose will draw water back into the wine from the smaller bottle. You don't want this to happen. Instead pull the hose from the cork and cover the hole with a piece of tape. Let the wine sit for 10 more days.

Finally the day has come to bottle your Sswanza wine!

The goal is simple, siphon out the wine limiting aeration into your bottles. Clear 1/5 bottles with caps can be acquired easiest at a bar for free. Siphon patiently keeping your hose near the top of the wine, eventually you'll be down to the sediment. There is still good wine here.

You may drink your wine the same day you make it or keep it in a cool dark location for years! They say wine tastes its best a couple years after bottling.

Other notes:

- To fix a bad start, put into another 5 gallons. Siphon good ingredients (wine) from bottom up. Leave foam and mold in old bottle and discard. Siphon a couple cups of good wine from one bottle that is working and add to transferred to start up.
- To clean a 5-gallon bottle, 2oz bleach in ½ gallon water. Scrub and rinse. Final rinse is filling bottle to get all fumes out.
- Tending to your wine. This is a step that wine stores recommend that pops didn't. As they pointed out ideas they have improved with time but I wanted y'all to know how it was done originally. After fermentation is complete, it is necessary to get the sediment off the bottom of the bottle (otherwise known as racking). The way you do that is by siphoning the wine from the existing bottle into another container being sure to leave the sediment behind. Be sure to limit aeration. Once you have siphoned off your good wine, you may discard the sediment at the bottom. Clean the bottle and siphon back the wine that is good. To avoid having to top off the bottle (which you could do with some finished wine) you could add sulfite according to its directions. Now is the time to taste your wine. Add sugar to sweeten to your taste. Clearing occurs with time. Don't be in a hurry to bottle your wine. Letting it set for a few weeks or months allows clearing to occur normally. Racking can be done more than once if you wish. When you feel that your wine is clear enough it is time to bottle.

Critics everywhere love Sswanza wine!!

Porky Pig of the New York Swines...
Bdee, bdee, best darn wine I've had in a long time!
Pepe le' pew of the French tribune...
Mon sheri! Zish wine... shes magnificent! Trebone!
Elmer J. Fudd millionaire...
It's vevy vevy good.

Named after Sam, Sam, Wendy, Audrey, Norm, Zach, and Adrian.

Demonstrated by Sam Maran 11/25/03

Story by Norm Maran

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