fix a grate of osiers over the inside of the hole of the Tub to prevent the pulp from stopping the run of the liquor, the Casks must be well cleaned as above & sulphur matches burned in them when the wine is to be kept put it into large casks the larger the better, provided they are completely filled up, in them the wine ripens quicker, & keeps cooler

Vintage

The Grapes must be completely ripe, which can be ascertained by ~~tra~~ breaking easily between the fingers & the stems becoming dark coloured, & dry, & the bunches pulling easily from the stem - you must not gather your Grapes before 8 in the morning, nor after 6 in the evening; if you gather Grapes when gathered stands the fermentation, the wine will be weak & apt to turn sour. Scissors are preferable for cutting the bunches, being less liable to injure the stalks for gathering small boxes are preferable to Baskets for fear of tossing the must —

The Grapes should be all collected before you commence heading. To make rich white wines the grapes must be very ripe, & the grapes separated from the bunches with scissors as the berries are quite mellow, or even begin to turn part. Separating the berries from the bunches which is necessary to make wine of a superior quality, place a sieve, or wire sieve the meshes of which is about 9 lines square, on the Tub & the grapes & stems till they separate from the bunches & fall into the Tub — where the wine is intended for Brandy this is not necessary

Fermenting & Decanting

Fermentation in wine takes place at no fixed period; the colder the atmosphere the longer it is to operate, & the warmer the weather the quicker it ferments. It is necessary to be very watchfull of the moment at wh. the fermentation ceases, which is generally in 10 or 15 days, & even 20 in cold seasons — the quicker the fermentation is over the better the wine will be. The way to ascertain the right time of Decanting the must from the tubs into other vessels, is to observe when the liquor ceases to bubble up, & when the dregs have ascended to the surface & formed a kind of crust which now shows a tendency to sink down again. But above all tasting is the safest way of judging draw off some of the wine, if it is found to be cooler, & to have lost some of its flat taste & has become a little ~~cooler~~ clear then it may be considered as being at the right point & it is time to commence decanting, if left too long in that state it is likely to become sour, & if decanted too soon it will have a sweet disagreeable taste — Decanting is letting the wine run through the tap of the tub into small vessels from which it is poured into hogsheads or larger casks