

# JOHN LEE'S GOLD AWARD RECIPES

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## WALNUT LEAF

(commenced 4/4/99)

Large handful of leaves (John Winkle) & soak for 3 days in 3/4 gallon of water then add

2 t/s red tannin

2t/s tartaric acid

1 t/s malic

1 tab vitamin B

(used lees from another batch as yeast)

7/4/99 lees yeast not working SG=100

Rehydrate yeast & add to 200mls must

17/4/99 SG 80 + new yeast

20/4/99 SG 70 + t/s DAP

2/5/99 SG 30 Acetified Rack Topup + 1 t/s pectinase

5/6/99 SG 30 rack + 5 oz 98% alcohol & campden

4/9/99 SG 25 Rack strong alcohol taste

21/12/99 SG 20 Rack strong alcohol taste & campden tab

3/4/00 SG 20 Rack strong alcohol taste & 3 t/s bentonite

11/4/00 SG 20 Rack now clear

## ZUCCHINI & LEMON

Commenced 1/2/87

A = 1gallon free run

B = 1 gallon second run

10lbs Zucchini

1/2lb Barley (crushed)

500 grams Malt additive

4 lemons (juice & zest)

4 Oranges (juice & zest)

Cook 30 minutes

Strain off into free run (A) & balance (B) SG 40

1/2 t/s Pectinase per gallon

1 t/s malic acid per gallon

2 t/s tartaric acid per gallon

2 t/s red tannin per gallon

1 t/s Olinda Clearing Agent per gallon

1 t/s AHP nutrient salts per gallon

1/2 t/s Form 67 yeast per gallon

2/2/87 SG30 + 10oz sugar per gallon

8/2/87 SG 20 strain off + 10 oz sugar per gallon & top up

1 gal free run "A"

1 gal second "B"

15/2/87 (b) SG10 Rack off lees +10oz sugar top up + 1/2t/s succinic acid & 4t/s bentonite

1/3/87 (a) SG20 Rack & 2t/s bentonite

(b) SG25 Rack & Campden

8/6/87 (a) SG10 Clear Rack - Strong lemon flavour & campden

(b) SG16 Clear rack - more gentle lemon & campden

18/3/88 (a) SG8 (1/2 Gallon) no back pallet add 1/2 t/s white tannin add 1 campden

24/4/88 (b) SG10 (1/2 Gallon) Rack & campden

(a) SG10 (1/2 Gallon) Rack & campden + sugar to SG15

25/9/90 (a) SG15 Oxidised 100ml Brandy & glycerine

16/6/91 (a) SG10 Oxidised Rack & enter comp as SHERRY

## SPICED WINE

(commenced 5/8/84)

1lb Frozen Banana Juice  
1 pint grape juice  
1 tablet vitamin B1  
1t/s nutrient  
1/2 t/s Epson Salts  
2 Fresh Bay leaves  
5 Cloves  
1/4 t/s Ginger  
1/4 t/s Nutmeg  
3 sticks Cinnamon  
Rind of Lemon  
Juice of Lemon & Grapefruit  
2lbs Sugar  
4 pints Water  
2 t/s Red Tannin  
3t/s Malic Acid  
3 t/s Tartaric Acid  
1 t/s Citric Acid

SG= 100 Acid 3ppt  
2 small pieces Root Ginger  
Tandaco Yeast

11/11/84 SG30 Cloudy + Pectinase + campden + brandy  
10/3/85 SG25 Clear , Rack  
18/8/85 Rack + 1 t/s Ground Ginger = campden  
31/8/85 SG25 Good Ginger Taste - Rack

## MULBERRY

(commenced 4/1/01)

bottles marked A/B/C/D/E

18.6 lbs Frozen Mulberries

3 gallons Hot Water

10 lbs Sugar

1 t/s DAP

5 t/s Red tannin

5 t/s Tartaric Acid

1 t/s Mag Sulphate

5 t/s Citric Acid

11/1/01 Strain off & add 10 oz sugar per gallon then put under lock

23/1/01 SG 990 add 10 oz sugar per gallon

17/2/01 SG 990 add 5oz sugar per gallon

5/6/01 (E) 3 litres SG 4 added 15 gms oak chips

10/6/01 (E) 3 litres SG 4 much improved leave in chips

23/6/01 (E) 3 litres SG 4 Rack

20/8/01 SG 25 Bottle 1/2 gallon

1/9/01 (A) SG 0 Rack add campden and 5oz sugar

(B) SG10 Rack add campden

(C) SG 20 Rack -bottle with 2ml clove & 2ml Vanilla

(D) SG30 Rack add campden

½ E SG 4 Oaked! Rack & campden 15 gms Oak chips added 5-6-01 Racked 23-6-01

24/10/01 (E) SG 0 Rack add 2 oz sugar

13/3/02 (E) SG 5 Bottle 1/2 gallon

29/3/02 (D) SG 30 rack bottle 1/2 gallon with chocolate & vanilla

(A) SG 10 Rack add campden

14/5/02 (E) ½ G SG 98 Oaked Mulberry Bottle

15/6/02 (B) SG 5 Bottle

3/11/02 (A) SG 10 Rack

23/10/03 (A) (1/2 gall) SG 02 add 2oz sugar SG10 Bottle

## PEAPOD

(Commenced 21/12/96)

4 3/4 lbs Peapods (frozen)  
4 pints water (bring to boil till tender)  
1 t/s red tannin  
1 t/s Citric Acid  
1 t/s Tartaric Acid  
1 t/s Malic Acid  
1/2 litre Grape Concentrate  
1 t/s Mag Sulphate  
1 tab/s Tronozymal ( Nutrient)  
1 t/s Yeast  
28/12/96 SG1.000 strain off into 1 gallon add 10 oz sugar  
5/1/97 SG 1.000 rack add 5 oz sugar  
26/1/97 SG 0 add 2 large t/s Bentonite  
20/2/97 SG 0 still not clear. Rack add 1t/s pectinase  
3/5/97 SG 0 Now Clear, rack add campden  
29/6/97 NOT CLEAR add 1 t/s pectinase  
3/3/98 SG 86 Rack add 10 oz sugar & campden  
30/9/98 SG 2 Rack (still working)  
26/12/98 SG 0 Rack add 5oz sugar & campden making it SG10

## ORANGE BLOSSOM

(commenced 5/10/99)

190 grams Orange Petals  
2 litres Daily Orange Juice (with 2 oz)  
1lb Sugar  
2 t/s Red Tannin  
2 litres Water  
1 t/s Tartaric Acid  
1 t/s Citric Acid  
2 Lemons Juice & Zest SG 60  
1/2 t/s DAP  
1 Tablet Vitamin B  
1 t/s Yeast (rehydrated)

9/10/99 SG 22  
11/10/99 SG 0 strain off add 10oz sugar per gallon  
31/10/99 SG 990 Clear, Rack add 5 oz sugar  
18/12/99 SG 0 Clear, Rack add campden  
13/2/00 SG 90 not clear add 1/2 t/s Cellar Plus Pectinase  
18/5/00 Not clear add 4 t/s Bentonite  
9/6/00 SG 95 Now clear , rack add 10oz sugar add campden SG 10  
18/7/00 SG 14 Deposit & cloud on top, rack add 5oz sugar SG 20  
19/2/01 SG 0 Deposit & cloud on top, rack & sweeten to SG 15

# MANDARINE

( COMMENCED 31/8/95 - Btooles A & B)

8 1/2lbs peeled fruit (Michael Harvey type) Freeze  
2 litres Orange Juice  
2 lbs Sugar  
2 litres Water

1/9/95 SG 80 add 10ml Sundowner Mandarin Flavour essence (Put in hot box)

3/9/95 1 t/s Yeast

1 t/s pectinase

2 t/s red tannin

2 t/s malic

1t/s tartaric acid

1 tab tronczmal / nutrient

7/9/95 SG 0 strain add 1lb sugar per gallon SG 50

10/9/95 SG 90 rack add 1lb sugar per gallon SG 30

30/9/95 (A) SG 0

(B) SG 10 rack add campden & 2 t/s Bentonite

26/10/95 (A) SG 04 add 5oz sugar & campden SG 12

(B) SG10 rack add 5oz sugar

5/1/96 (A) SG 10 add 2 slurps Mandarin essence (improves nose & taste)

24/2/96 (B) SG 15 rack add campden

(A) add campden

23/6/96 (A) SG 10 add sugar to 15 & 1ml chocolate essence & 1 drop mandarin  
essence



# RASPBERRY MELOMEL

(commenced 13/5/96) (a) = 1gallon, (b) =1/4 gallon)

1kg Leatherwood honey  
1/4 t/s Mag sulphate  
2 t/s Malic acid  
1/2 gallon Water  
1 t/s Tartaric acid  
1 t/s Red Tannin  
1 t/s Diammonium Phosphate  
1 tab Vitamin B  
2lbs Raspberries (Frozen)  
Campden

SG 110  
17/5/96 SG 50 Strain off & top up with 2 pints water & fit lock  
19/5/96 SG 0 Rack add 100gms Yellow Box Honey SG 14  
20/5/96 SG 2 add 400gms Yellow Box Honey SG 32  
25/5/96 SG 0 Rack add 5oz sugar & campden  
11/6/96 SG 25 Very Waxy Rack  
5/9/96 SG 18 add Strong Leatherwood & campden  
24/9/96 add 3/4 bottle Yellow Box Mead  
17/12/96 (a) SG15 Rack add 150ml Kia Ora Raspberry Cordial & 5oz Sugar &  
1 t/s White Tannin SG 1.130  
(b) ¼ gallon as above omitting tannin SG 40  
3/11/97 Working again SG25  
16/2/98 SG 25 Still very spritzzy add sugar to 40.  
27/5/96 SG 35 Bottle

## GRAPEFRUIT BLOSSOM

(commenced 21/10/98)

1 litre Grapefruit flowers

2 lbs Sugar

2 t/s Red Tannin

1 t/s Citric Acid

1 t/s Tartaric Acid

Juice & Zest of 2 Lemons

3/4 gallon Hot Water

1 Tab Vitamin B

1/2 t/s DAP

1t/s Yeast

1 t/s Pectinase

SG 80

26/10/98 SG 50 Strain Off

30/10/98 SG 20 add 10oz sugar SG 40

7/11/98 SG 30 Rack add campden

27/11/98 SG 30 Rack

15/1/99 SG 22 still working Rack

21/2/99 SG 16 Rack

21/3/99 SG 14

26/4/99 Still cloudy add 1/s pectinase (foamed) add campden

25/5/99 Still cloudy add 3 t/s bentonite & 5oz sugar

27/5/99 SG 10 Now clear Rack

6/6/99 SG 10 Rack add 5oz sugar SG20

13/6/99 SG 10 Bottle for Comp.

# CANTELOUPE

(commenced 2/4/84)

3 Large Melons  
26 fl. ozs Olinda White Concentrate (Riesling)  
1lb Sugar  
4 t/s Bentonite  
3 t/s Tartaric Acid  
2 t/s Citric Acid  
2 t/s White Tannin  
1/2 t/s Nutrient  
2 t/s Olinda clearing agent  
1 tablet Vitamin C  
1 tablet Vitamin B1  
1 t/s Pectinase  
1/2 gallon Water  
Tandico Yeast

|          |  |
|----------|--|
|          | SG 94  |
| 4/4/84   | SG 02 add 20 oz sugar  |
| 8/4/84   | SG 20 Strain   |
| 19/5/84  | SG 0 Oxidized probably from grape concentrate add campden,<br>Add 100mg Vitamin C per gallon 4oz Brandy into 1250 bottle |
| 16/11/85 | SG 90 Oxidized add 30ml sugar & 5ml Mandarin Flavour SG 35   |
| 1/2/87   | SG 97 Rack add campden & 4oz sugar   |
| 25/4/88  | SG 12 Rack add campden   |
| 2/7/90   | SG 10 Medium Dry Sherry  |

## MULBERRY & BANANA

(commenced 11/9/91)

\*\*\*Banana Juice is made as follows :-1kg bananas to 1litre water then boil & freeze  
In ½ litre box

4 1/2 lbs Frozen Mulberries  
1.2litres Frozen Banana Juice  
3 lbs Sugar  
1 tablet Vitamin B  
1 gallon hot water  
1 t/s Tartaric Acid  
1 t/s Red Tannin  
1/4 t/s Mag Sulphate  
1 t/s Pectinase  
1/2 t/s Ascorbic Acid  
S. Aust. Yeast

19/9/91 SG 06 Strain off  
26/9/91 SG 90 add 10 oz sugar per gallon  
5/10/91 (a)SG 90 add 10 oz Sugar per gallon, Rack SG 05 add campden  
(b) SG 90 Rack add campden  
13/10/91 (b) SG 90 Rack add 10oz Sugar  
(a) SG 90 as above  
2/2/92 (a)SG 10 Rack add campden  
20/4/92 (a) SG 10 Rack  
24/6/92 (a) SG 10 Rack

# POTATOES

(commenced 25-6-83)

5 KG Potatoes washed, chopped and just boiled. Twice in 3 gallons water total  
Strain hot and add  
7 lbs sugar (raw)  
3 litres white grape juice  
2 t/s Pectinase  
Magnesium sulphate  
2 ½ t/s Tannin  
2 t/s Olinda cleaning agent  
5 large t/s tartaric  
2 ½ t/s citric  
“Dan” sauterne yeast

2-7-83 SG Rack into 1 gallon

16-7-83 SG A O Rack add 4 ozs sugar 1 ½ pints water – cold ferment

Others SG 90 Rack add 4 oz sugar water

7-8-83 SG 96 Rack & 4 ozs & campden

26-2-84 A-8 SG 90 Rack

A & 4 oz sug B & 2 ozs sugar & Campden

25-3-84 C SG 90 Rack and Campden

D SG 00 Rack and campden

24-6-84 B SG 90 Rack and 2 ozs sugar Campden- stabilize

9-2-85 A (1/2) g SG 90 & 2 ozs sugar 1 campden

B SG 90 & 3 ozs sugar, 1 campden

Good nose slightly bitter finish

D SG 96 & 2 ozs sugar & 1 campden

C SG 90 & 2 ozs sugar & 1 campden

15-12-85 C SG 90 Rack add campden

D SG O Rack add campden

28-4-88 C SG 86 Rack add 5ozs sugar & campden

7-6-88 D SG 92 Rack add 5 ozs sugar and campden

21-12-88 D SG 04 Rack

2-7-91 D SG O Enter in competition 1 campden in ½ gallon

21-4-92 D SG Rack and sugar bottle SG 10

21-4-97 **Bottle blew its cork**