



ABCCORK PRESENTS

Turning Water into Wine: The Miracle of Adding the Right Water.

Does the type of water you add to your wine kit affect the finished product? The answer to most experienced wine-makers is a resounding yes! The addition of water to a grape concentrate during the brewing process is necessary in order to replace the water that the grape lost during the manufacturer's evaporation process. Using the wrong type of water can lead to an unpleasant taste in your wine. This article will highlight five types of water; tap, well, distilled, bottled or purified and spring water, and describe which is better for wine kits and why. We will also provide you with some tips on how to purify your water so you can achieve the best result possible when brewing your own.

The most common water used with wine kits is tap water. Tap water is the water delivered by your municipality. This water is often chlorinated and mixed with other chemicals to lower the level of bacteria. If you can smell or taste chlorine in lukewarm tap water you can expect to smell and taste chlorine in your wine if you use tap water. One way of preventing the chlorine from affecting your wine is to filter the water with activated charcoal filters. These filters are an easy way to remove chlorine and other colored and aromatic components found in tap water. The most typical way of purifying tap water is to boil it. This is effective for removing chlorine, but boiling will not remove the other chemicals present in tap water.

Well water, or water that is drawn from deep below the surface, is also used in reconstituting a wine concentrate. The biggest difficulty with well water is it typically contains a high amount of trace minerals and bacteria. Trace minerals such as iron and



ABCCORK
YOUR ONE STOP SHOPPING SOURCE SINCE 1972

www.abccork.com
London, Ontario N6N 1N7



ABCCORK PRESENTS

Turning Water into Wine: The Miracle of Adding the Right Water.

other hard minerals can affect the fermentation and ultimately the taste of the wine. An activated charcoal filter can be used to remove mineral particles along with a silver-impregnated charcoal filter to remove the bacteria. To address the concern of the hardness of the well water you could employ a water softening system. This system adds sodium ions to soften the water. Adding sodium results in water that is high in sodium and this may also adversely affect the flavour of the wine. When softening well water take extra care to test the final composition of the water to ensure that it is balanced.

To avoid the trouble of well water and tap water wine makers often turn to distilled water. Distilled water has had all minerals removed. Bacterial growth in the fermentation process of wine that is made with distilled water is affected by the lack of minerals. Wine yeast depends on a small amount of minerals as food in order to live and convert sugar into alcohol and carbon dioxide. For this reason distilled water is not highly recommended. If you choose distilled water it is best to add some yeast nutrient.

Often confused with distilled water is bottled water. Bottled water is water that has been purified, but maintains some of its original minerals. This water is great for making wine, but is second to spring water. Spring water is the best source for making wine. Pure spring water has just the right amount of trace minerals to compliment the yeast in fermentation, and no chlorine. This pure water can be purchased at a grocery store, when purchasing spring water, be sure to read the label on the bottle. If the water has been ozonated you are likely getting a pure source.



ABCCORK
YOUR ONE STOP SHOPPING SOURCE SINCE 1972

www.abccork.com
London, Ontario N6N 1N7