



## Wine Making Seasons

The best wine makers time their activities to coincide with those of the grapes.

The guide below shows what fruit/vegetables are at their best for making wine each month.

<b>January</b>  Oriental Fruits: figs and dates  Barley  Citrus: grapefruit Maize  Dried Fruit: raisins and prunes	<b>February</b>  <i>Grapes: Bud Break</i>  Tinned Fruit: peach, nectarine  Nuts: coffee or almond  Citrus Fruits: orange, tangerine  Parsnips	<b>March</b>  Caribbean Fruits: bananas and pineapples  Peaches  Rice	<b>April</b>  Flowers: dandelion, gorse and primrose  'Bees' Wine (this is not made with honey, rather bees refers to the type of yeast used)
<b>May</b>  <i>Grapes: Vine Flowering</i>  Hedgerow Flowers: hawthorn, elderflower, nettle  Mead  Vanilla	<b>June</b>  <i>Grapes: Fruit Setting</i>  Currants: blackcurrant, redcurrant  Gooseberries  Herbs: parsley, sage	<b>July</b>  <i>Grapes: Veraison</i>  Cherries  Flowers: honeysuckle, marigold  Vegetables: marrow	<b>August</b>  <i>Grapes: Ripening</i>  Berries: strawberry, raspberry, plum  Rose petals  Root vegetables: carrots  Green Fruits: gooseberry, greengage  Ginger Beer
<b>September</b>  <i>Grapes: Harvesting</i>  Berries: raspberry, blackberry, loganberry  Sparkling Mead  Apples & Pears  Rose hips	<b>October</b>  <i>Grapes: Destemming</i>  Berries: hawthornberry, bilberry, mulberry	<b>November</b>  Berries: cranberry, sloe  Sloe Gin  Port  Winter Vegetables: celery, ginger, parsnips  Hops	<b>December</b>  Spices: Ginger, spiced beetroot  Mulled Wine