

## Chapter X

### Vintneries

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#### CHAPTER- X

##### VINTNER Y

#### SECTION XXXIX - General Orders Governing Vintneries

##### (Manufacture of wine)

##### A- Introductory

**517. Foreign liquor fermented or distilled-** Alcohol is produced on fermentation of saccharine material or of starchy material after saccharification. It is however, difficult to secure alcoholic concentration in excess of 12-14 percent by fermentation alone, whatsoever be the base used. The process of distillation is necessary for obtaining stronger liquor the resulting product being classified as "Spirit" rules in respect of manufacture whereof are given in Part II of this volume.

**518. Fermented foreign liquor of two categories-** As pointed out earlier, foreign liquor obtained by the process of fermentation is of two categories viz. wines and beers, depending on the base utilized. Malt liquor, commonly known as beer, is obtained on fermentation malted cereals, rules governing manufacture whereof are given in part II of this volume. The product of fermentation of fruit worts is termed as Wine and the trade in general as "vintenery", rules in respect whereof are given in Part II of this volume in Common parlance, vintnery is the name given to premises or Wine manufacture.

**519. Characteristics of wines of different nomenclature-** Wine, generally speaking, is the name given to the product obtained on fermentation of grape juice. Products obtained on fermentation of the pulp or juice of other fruits are termed as "fruit wines". Wines which are the product of natural fermentation caused by yeast naturally present on the skin of fruits, are termed as "natural wines" and generally contain alcohol from 7 to 14 percent by volume. Sometimes, fortification of the 'Natural Wine' is effected to prevent it from souring in course of transit, particularly to tropical countries, by the addition, as preservation of brandy or some neutral spirit. Such 'fortified wines' contain 14-30 percent of alcohol by volume. Wines are classified as 'dry' or 'sweet' according to whether sugar content thereof is almost exhausted by fermentation or not. Wines which effervesce on being poured out of closed containers, either as a result of dissolution of carbon-dioxide under pressure before closing the container, are called 'sparkling wines' Wines which do not effervesce are called 'Still Wines.'

**520. Rules regarding wine other than its manufacture where given-** Classification and nomenclature of varieties of foreign liquor known as wines are given in paragraph 400 of this Part. Import, export, transport, possession and sale of wine are governed by rules given in Part II relating to foreign liquor.

### **B-Sacramental Wine**

**521. Sacramental Wine-** The use of wine for sacramental purposes for Christian religious worship is customary. Wine for such purposes used to be secured in the past by those concerned in this State, in the open market. With a view, however, to obviate any hardship in the observance of Christian's ritual in the wake of consequential increase in its price, grant of permission for desirable. Rules governing the manufacture of sacramental wine or mass wine are given in Part II of this volume.