

Definition necessarily implies limitation, or approximate agreement with type. Port Wine, for example, is not necessarily the product of a certain region of Spain; although it may be justly argued that a port wine, of other than Spanish origin, should be distinctively labelled to show the place of production. Apart from this consideration, it may be asked, what are the essential characters of port wine?

*König* (i.e. 1310) quotes, as the mean of many analyses of Port Wine, the following:—

Specific gravity.....	1·0088	
Alcohol.....	16·18	(= 34·8 p.c. = (proof spirit))
Extract.....	8·25	
Sugar.....	6·04	
Non-Sugars.....	2·21	
Total Acidity.....	0·42	(as tartaric acid)
Volatile ".....	0·085	(as acetic acid)
Fixed ".....	0·335	(as tartaric ")

England and America afford the largest markets for Port Wine, and it is evident that some attempt to approximate to the port type governs the production of wine in Canada. That a very uncertain and vague conception of what constitutes this type is held by some of our wine makers, appears from a study of Table II, of this report. The 31 samples embraced in this table, were all sold under the name "Canadian Port" or "Native Port".

It will be seen that they vary in specific gravity from 1·0002 to 1·0762.

Alcohol (proof spirit).....	16·42	to 38·18
Extractive.....	2·65	to 24·29
Sugar.....	1·59	to 19·00
Non-Sugars.....	0·41	to 3·83
Total Acidity.....	0·525	to 1·035
Volatile ".....	0·066	to 0·473
Fixed ".....	0·345	to 0·645

For purposes of comparison I have introduced into Table II certain results of the analysis of genuine Port wines. Even the port wines of Portugal itself, differ considerably among themselves, not alone in different years, but from different localities. Yet it will be seen that there is a general resemblance among them, in regard to their alcohol content, their residual sugar, their acidity, and otherwise. It is quite apparent that the extreme diversity illustrated by our Canadian so-called port wines, as tabulated, implies a lack of care in manufacture, or a regrettable ignorance of what constitutes this type of wine.

The high sugar content of most of these samples causes them to resemble Tokay or Malaga. König gives the mean sugar for a large number of samples of Tokay as 9·01 per cent. with variation from about 2 to over 20 per cent. For 40 samples of Malaga wine, the mean sugar found was 18·32 per cent. the mean alcohol being 12·60 per cent. (= 27·3 proof spirit).

As already pointed out, I cannot see any valid objection to the use of terms such as port, sherry, claret, tokay, &c., by Canadian manufacturers, when it is distinctly recognized that the terms in question are employed to designate certain types or species of wine; and proper care is taken to make it clear that the brand offered is a Canadian product, believed to approximate more or less closely to the type of wine denominated port, claret, &c., as the case may be. The words Native, or Canadian, or the place of production, should always be distinctly printed on the label. It is very satisfactory to see that some of our wine makers have adopted special and distinctive names for the brands which they place on the market. This is an example which may well be followed by every manufacturer who feels confidence in his ability to produce a wine of such quality as to merit confidence from the public.