

the addition of water in such quantities only as may be necessary in the mechanical operation of grape conveyors, crushers, and pipes leading to fermenting tanks, shall not be excluded by the definition of pure sweet wine aforesaid: *Provided however*, That the cane or beet sugar, or pure anhydrous sugar, or water, so used shall not in either case be in excess of ten (10) per centum of the weight of the wine to be fortified under this Act; *And provided further*, That the addition of water herein authorized shall be under such regulations and limitations as the Commissioner of Internal Revenue, with the approval of the Secretary of the Treasury, may from time to time prescribe; but in no case shall such wines to which water has been added be eligible for fortification under the provisions of this Act where the same, after fermentation and before fortification, have an alcoholic strength of less than five per centum of their volume".

6. *Sparkling wine*, is wine in which the after part of the fermentation is completed in the bottle, the sediment being disgorged and its place supplied by wine or sugar liquor, and which contains, in one hundred (100) cubic centimeters (20° C.), not less than twelve hundredths (0.12) gram of grape ash.

7. *Modified wine, ameliorated wine, corrected wine*, is the product made by the alcoholic fermentation, with the usual cellar treatment, of a mixture of the juice of sound, ripe grapes with sugar (sucrose); or a syrup containing not less than sixty-five (65) per cent. of sugar (sucrose), and in quantity not more than enough to raise the alcoholic strength after fermentation, to eleven (11) per cent. by volume.

8. *Raisin wine*, is the product made by the alcoholic fermentation of an infusion of dried or evaporated grapes, or of a mixture of such infusion or of raisins with grape juice.

It is apparent from the above that the term "Wine" may be legally applied to a very great variety of products of grape fermentation. Nor is it an easy matter to classify these wines in such a way as to obtain any useful results. Perhaps the most obvious division would be into Red Wines and White Wines. Nearly all the subordinate characters which Red Wines possess are duplicated in the White Wines.

Wines (red or white) may further be divided into *Dry Wines*, or those in which the fermentation of sugar is carried to completeness, or nearly so, and *Sweet Wines*, in which sugar above about one per cent. (1 p. c.) remains as such. It is to this last class that most of the native wines, now reported, belong.

Chambers makes the following classification of Wines:—

1. Strong Dry Wines.—E.g. Sherry, Port, Madeira, Johannisberg.
2. " Sweet " — " Johannisberg Tokay, Malaga, Sweet Sherry, Sweet Champagne, Sweet Madeira, &c.
3. Aromatic Wines.—Rhine Wines, Moselle, Capri, Chablis, Sauterne, White Burgundy, &c.
4. Acid Wines.—Containing excess of acid.
5. Sparkling Wines.—Champagne, Sparkling Moselle, &c.
6. Perfect Wines, or those which contain no specially prominent ingredient, E.g. High grade Clarets, Bordeaux, Burgundies, Chambertin, &c.
7. Rough Wines.—Containing excess of tannin.

However it might be possible to arrange the wines of the world's produce into such closely defined groups, when an attempt is made to do this for our own native wines, quite insurmountable difficulties are met.

*König* (Chemie der Nahrungs und Genussmittel, Bd II, 1282) says:—"A very large number of kinds of wine exist; we may almost say that there are so many different kinds of wine as there are different kinds of grapes, and different grape-growing countries. Even the wine from the same region differs in different vineyards. One may however, divide the greater number of wines into three classes: I. Ordinary Table Wines; II. Dessert or Sweet Wines; III. Sparkling Wines; although it must be remembered that many wines form a transition from one class to the next".