

# **HOW TO REDUCE HOW MUCH DUTY YOU PAY ON WINE FEB 2025**

## **Article by Richard**

### **1. Grape Variety Selection**

Grow grape varieties that require more sunshine to ripen. If they ripen slower, they will have less alcohol. = same amount of flavour but different

### **2. Picking**

Pick earlier and you get unripe grapes with less sugar hence lower alcohol = less flavour

### **3. Vineyard Location and Microclimate**

Grow grapes in cooler climates (England/Denmark) and on North facing slopes in the Northern Hemisphere (vice versa in Southern Hemisphere) = less flavour

### **4. Pruning**

Leave more leaves on the plant to shade the grapes, less sun on the bunches = less ripe grapes, see point one = less flavour

### **5. Reverse Osmosis**

Suck alcohol and water out via a semi-permeable membrane. Boil the alcohol off the water/alcohol mix and add the water back to the flavour residue = dodgy flavours

### **6. Spinning Cone technology**

Spin the wine in a vacuum and remove alcohol by heating at a lower temperature (a type of low temperature distillation) = slightly less dodgy flavour than Osmosis

### **7. Dilution**

Add water = less flavour, more watery?

### **8. Labelling**

Lie about the alcohol levels in the bottle. EU law says it must be vaguely correct (0.5% either way) but how many get tested? = same flavour