

PURE AND CHEAP WINES.

16, MARK LANE, LONDON, April 1867.

SIR,—The oft-recurring necessity for Medical Gentlemen in the course of their practice to recommend to persons of but small means Wine as a stimulant, and the difficulty of obtaining it pure, and yet at a moderate price, has induced us to address you, to request your attention to our pure Wines, as low as 1s, per bottle, of which we annex Report and Analyses by Dr. HERAPATH, F.R.S., of Bristol. We also supply Wines of a higher character, at like moderate prices, to those who desire them; and

We are, Sir, your obedient Servants,

THE VICTORIA WINE COMPANY.

[COPY.]

CHEMICAL REPORT.

From W. BIRD HERAPATH, M.D. Lond., F.R.S., F.C.S., M.R.C.S.E., and L.S.A., etc., etc., *Analytical Chemist, Microscopist, Chemical Toxicologist, 82, Old Market Street, Bristol.*

To the Victoria Wine Company, London.

BRISTOL, April 24th, 1867.

GENTLEMEN,—I have now completed my Analyses of the four samples of cheap Wines which you have sent to me for that purpose, and I am pleased to say, that not only are all the specimens pure, unadulterated, genuine Wines, but they have borne the most rigid comparison with four high-priced wines taken from my own cellar, and furnished by respectable Wine Merchants both in England and on the Continent. I can safely assert that no adventitious colouring matter has been employed, and that I would not wish to drink more wholesome or better tasted Wines, and that it appears marvellous to me that you can furnish them at the prices named. However, I append the numerical results of the analyses in order that others may see and judge for themselves of the truth of what I have here advanced. I will merely promise that your Wines have been numbered 1, 2, 3, 4, whilst mine are those numbered 5, 6, 7, 8; and that, comparing them, No. 1 must be compared with No. 5, No. 2 with No. 6, that No. 3 must be compared with No. 7, and No. 4 with No. 8. The numbers in each case most closely approximate. In the estimation of the various acids of Wine I employ lime-water as the neutralising agent, and a burette holding a 1000 grains of water, divided into 100 degrees. The 100 measures of lime-water were completely neutralised by 2 grains of dry sulphuric acid, and consequently contain 1.40 grain of pure lime in solution. The strength of the acid is expressed in degrees, not in grains. The four last columns in the tables are based upon these experiments. The prices of the different Wines with which yours are compared are three and four times that at which you engage to furnish yours; and I must say the quality of yours nearly, if not quite, equals mine in every respect. I can only say, gentlemen, in conclusion, that if you continue to send out such excellent Wines you will create a new era in the Wine trade.

I remain, Gentlemen, yours most obediently,

(Signed)

W. BIRD HERAPATH.

	Price per doz.	Name of Wine.	Specific Gravity of the Spirit Distilled.	Per cent. under proof of the Spirit.	Alcohol in Volume per cent.	Specific Gravity of the Wine.	Total Solids in Fluid oz.	Ashes.	Grape Sugar per oz.	Breast or other kind of Sugar per oz.	Total Acids per oz. Fluid.	Carbonic Acid per oz.	Acetic Acid per oz.	Fixed Acid as Bitartrate Potassa.
1	10s.	Sauterne	.9892	86.3	8.00	.9971	8.88	.685	.48	None.	92.00	14.40	46.17	31.43
2	10s.	Claret ...	.9848	79.8	12.00	.9992	13.928	1.185	2.781	.219	85.00	28.70	17.10	39.20
3	12s.	Sherry ...	.9802	72.1	16.00	1.0013	22.83	1.64	9.60	3.00	75.00	13.43	31.57	32.00
4	12s.	Port	.9773	67.4	19.00	.9979	21.96	1.050	9.60	None.	48.00	14.70	6.63	26.70

IN COMPARISON WITH WINES IN MY OWN CELLAR.

5	46s.	Nierstein	.9848	79.8	12.00	.9943	10.64	.925	9.50	None.	63.00	19.50	6.35	37.15
6	36s.	Claret ...	.9896	86.9	17.00	1.0000	12.04	1.050	2.66	0.534	100.00	41.50	14.00	44.50
7	43s.	Sherry	.9738	61.1	23.00	1.0046	35.40	2.185	9.60	2.400	80.00	17.10	31.32	31.66
8	48s.	Port	.9770	66.7	19.00	.9999	25.45	1.210	12.00	3.200	70.00	22.60	4.45	42.95

Volume.

In Troy grains per fluid oz.

In degrees of Burette, 100 deg. equal 14 grain Lime.