

TABLE I.—SAMPLES of WINES from bulk at HER MAJESTY'S CUSTOMS.

Brand.	Variety.	Locality.	Specific Gravity at 60° Fahr.	Alcohol per Cent. by Volume.
190	Port ...	Christchurch ...	1004.4	19.02
H.A.	" ...	" ...	1000.5	20.92
^x 538	" ...	" ...	1006.3	20.81
419	" ...	" ...	1018.2	21.05
554	" ...	" ...	1008.4	20.40
692	" ...	" ...	1002.7	22.00
595	" ...	" ...	1009.0	20.86
454	" ...	" ...	1005.3	21.46
362	" ...	Wellington ...	1019.0	19.82
526	" ...	" ...	1014.0	19.91
¹ 535	" ...	" ...	1016.0	18.74
820	" ...	" ...	1010.0	15.68
893	" ...	" ...	999.0	17.14
183	Colonial Port	" ...	990.8	15.42
736	" ...	" ...	994.0	13.92
51	Sherry ...	" ...	992.9	21.10
216	" ...	" ...	994.0	21.09
428	" ...	" ...	992.1	21.40
¹ 881	" ...	" ...	990.8	21.63
913	" ...	" ...	996.8	22.56
599	" ...	Christchurch ...	993.5	10.81
668	" ...	" ...	985.0	21.14
448	" ...	" ...	988.6	18.10
¹ 585	" ...	" ...	989.8	21.51
585	" ...	" ...	990.1	18.81
421	" ...	" ...	992.2	20.06

NOTES upon WINES in TABLE I.

- No. 190. Port.—Mellow, of medium colour, but slightly sweet.
H.A. " Of excellent taste; very dark; much sediment of tartar.
No. 538. " Very crusty; mellow, rather turbid.
No. 419. " Dark colour, very sweet, slightly turbid.
No. 534. " Light port colour, and smooth taste, slightly sweet; no sediment or crust.
No. 692. " Very sweet and clear.
No. 595. " Clear, of pure vinous flavour; crusty.
No. 454. " Slightly turbid; has a light pleasant taste; large sediment of tartar.
No. 362. " Per "Carrick Castle," from London—clear pale for port; very sweet.
No. 526. " Ex "Wellington," from Onehunga—clear and dark; a little sweet.
No. 598. " Ex "Peter Denny," from London—clear, feebly sweet, pale colour.
No. 820. " Ex "Warwick," from London—rather astringent and faintly sweet, clear; good deposit of tartar.
No. 893. " Ex "Wellington," from Auckland—turbid, feebly sweet; contains much tartar.
No. 183. Colonial Port.—Melbourne—clear, light colour; taste new, being very harsh and astringent.
No. 736. Colonial Wine.—Port, ex s.s. "Albion"—rather astringent, but faintly sweet; clear.
No. 51. Sherry.—Ex "Jessie Readman"—dry, clear pale colour.
No. 216. " Ex "Lady Jocelyn"—colour pale, good full flavour; not acid.
No. 428. " Ex "Himalaya," ship—pale, clear.
No. 881. " Ex "City of Dunedin"—pale, clear, not sweet; has a brandy flavour.
No. 913. " Ex "Vanguard," ship—dark and clear.
No. 599. " Decidedly acid to the taste, and unpleasant; colour dark for sherry, and turbid.
No. 668. " Appears of average quality, tasting strongly of brandy.
No. 448. " Harsh flavour, feebly sour; much sediment of tartar.
No. ¹
585. " Of average quality.
Nos. 585. }
421. } " In colour light; both are wines of fair average quality.

II.—SPIRITS.

The samples of spirits from Otago comprise forty-two of brandy and thirty-eight of whisky, and the ones from bond comprise four of brandy, three of whisky, three of rum, and one of geneva. These samples have all been carefully examined, with the exception of three, the labels of which were not sufficiently distinct to allow of being certainly recognized.

Determination of Alcohol.—The only quantitative analysis performed upon these samples has been the determination of their respective strengths, and the results of this will be found in Tables II. and III. attached.

Brandies.—It will be seen on reference to Table II. that the strength of the brandies is on the whole very satisfactory, averaging 51.34 per cent. of alcohol; that of the best brandies of commerce, such as Hennessy's, Martell's, &c., being 50.3, as is shown in my preliminary report upon the present