Wine is considered as a health drink and has been used as an important adjunct to the diet and has many medicinal and therapeutic values due to the presence of anti-oxidants which cure most of the human ailments especially the cardio vascular diseases (Joshi and Sharma, 2004). Wine is the fermented product known to the mankind since time immemorial. However, the production of wine is negligible in India, due to limited domestic consumption and non availability of standard wine varieties to produce good quality wine of international standards. In India, remarkable success has been achieved in table grape production and much emphasis was not given for research on enology. As most of the commercial grapes grown in our country are table varieties, when used for wine making, result in poor quality. Further, physico-chemical properties of wine vary according to the variety and environmental conditions of the region in which the grapes are grown. Hence it was proposed to study the physico-chemical properties of wine produced from different grape varieties grown in Hyderabad region, Andhra Pradesh for their suitability to wine making and commercial growing.

**RESEARCH METHODS**

The investigation was carried out at the Department of Horticulture, College of Agriculture, ANGRAU, in collaboration with Grape Research Station, Rajendranagar, Hyderabad, Andhra Pradesh, India. The soil of the vineyard is texturally classified as red sandy loam consisting sand 69.9 %, silt 8.2 % and clay 18.9 %. The chemical properties of these soils are pH 6.2, EC 0.16 dSm⁻¹. Organic carbon 1.60%. The varieties selected for the study were five years old grown on own roots, planted at 14 ft x 7 ft spacing and trained on an overhead bower. Crop harvested during March- April of 2007 and 2008 was used for the above study. The experiment was laid out in Completely Randomized Design (CRD) with 13 grape varieties as treatments in three replications, of which 8 were coloured viz., Zinfandel,