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Salt solution with a little wine in it. White wine won't add color. That's the traditional wash in der Schweiz.

Wash every day for 10 days. Turn the cheese over and wash the sides and the face that will now be up. Don't wash the face that will be down or it will be too wet and might mold.

After 10 days, you can wash it maybe once or twice a week for the next several months until it has a good golden rind, after this it is not going to mold, and you can let the rind dry without risk of cracking.

The use of wine has 2 benefits. 1 the alcohol sterilizes the surface and kills any mold that might hope to grow. 2 the yeasts in the wine will grow and thrive on the surface of the cheese, contributing to the development of the rind. Some folks use bacterial linens for the same reasons. But wine is simple, and very easy to do and is nearly foolproof, and very traditional.

Once you have mold, if you wipe it down with wine the mold isn't coming back. Although if you have a developed rind culture, the wine can kill it off too.

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what type of tool do you use to wash your cheese? That can also make a difference.

The best is a brush of some sort with fairly soft bristles. This will generate a nice paste with the washing solution as you wash the cheese. A too stiff brush will pull up grains from the rind, and a cloth will just smear around a lot.