

# Backyard Red Grape Wine

1 gallon recipe

## Ingredients:

10-15lbs Grapes

*note: use more fruit for a bigger flavor*

1 Campden tablet

up to 1 ¼ lbs. sugar

½ tsp. Yeast Nutrient

½ tsp. Pectic Enzyme

1 packet Wine Yeast

1 gallon water



## Procedure:

- Day 1** Sanitize all equipment (everything that will touch your wine!)  
Crush fruit and put in fermenter.  
Crush 1 campden tablet and add to juice, along with yeast nutrient, and pectic enzyme.  
Take a hydrometer reading and add sugar to bring reading up to **1.090** (up to 1 ¼ lbs)  
*Because of the amount of naturally occurring sugar in your fruit varies, it is important to take a hydrometer reading before and after adding sugar.*  
Cover with a loose fitting lid or a lid with an airlock and let sit for 24 hrs.
- Day 2** After 24 hrs. sprinkle yeast on top of juice and let sit at 65°F to 75°F.
- Day 3-4** Fermentation will start, the mixture will bubble vigorously and the fruit pulp will float to the top. “Punch down” the pulp once or twice a day by pushing the pulp below the liquid using a spoon or ladle.
- Day 6-9** Fermentation will begin to slow. Strain out the fruit pulp and press out the juice. siphon the juice into a gallon jug, and attach an airlock.
- 1 month** Rack (Siphon) the wine off of the sediment (lees) into another container. If wine is clear you can bottle, if not repeat this process for another month or until clear.

**Bottling** After fermentation and clearing, add 1 crushed campden tablet and ¾ tsp. Potassium sorbate per gallon to help stabilize wine prior to bottling. If a sweeter wine is desired, add sugar to taste after wine is stabilized. Put into bottles and age for 3-6 months for best results.

## Questions About This Recipe?

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