

Fruit Wines

1 gallon recipe

Ingredients:

- 4-6 lbs Fruit, Rinsed and drained
note: use more fruit for a bigger flavor
- 1 Campden tablet
- up to 2 ½lbs. sugar
- ½ tsp. Yeast Nutrient
- ½ tsp. Pectic Enzyme
- 1 packet Wine Yeast (Champagne or other white wine yeast)
- 1 gallon water
- ½ teaspoon Acid blend –

Procedure:

- Day 1** Sanitize all equipment (everything that will touch your wine!)
Crush fruit (do not break pits or stones) 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 specific gravity reading up to **1.090** (up to 2 ½ 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.
Add acid blend if making Blackberry wine.
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 and 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. Put on tight fitting lid with an airlock.
- Day 6-9** Fermentation will begin to slow. Strain out the fruit pulp and 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. Siphon into bottles and age for 3-6 months for best results.



Questions About This Recipe?

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