

## FRUIT WINE

### ONE GALLON RECIPES

<u>FRUIT</u>	<u>AMOUNT</u>	<u>SUGAR</u>	<u>WATER</u>	<u>YEAST NUTRIENT</u>	<u>ACID</u>	<u>TANNIN</u>	<u>PECTIC ENZYME</u>	<u>CAMPDEN TABLETS</u>	<u>SPECIAL</u>	<u>AGING</u>
<b>Apple</b>	15# or 1 gallon juice	1#	4 pts	1 tsp. nutrient	1 1/2 tsp. (acid blend)	1/4 tsp.	yes	1	1 tsp. ascorbic acid (vita. C) after 4 weeks	1 yr.
<b>Apple (spiced)</b>	8 # or 2 qt. juice 1; 1/2 cup raisins; 3/4 oz cloves; 1/2 oz mashed ginger root	2 1/2 #	4 pts	1/2 tsp. nutrient	1 tsp. (acid blend)	1/4 tsp.	yes	1	1 tsp. ascorbic acid (vita. C) after 4 weeks	1 yr.
<b>Apricot</b>	2 1/2 # apricots (or peaches)	2#	7 pts	1/2 tsp. nutrient	1 1/2 tsp. (acid blend)	1/4 tsp.	yes	1		6 months
<b>Banana</b>	3# fresh banana or 8 oz. dried (boiled 30 min.-throw pulp away); 1 1/2 cup raisins	2 1/4#	7 pts	1 tsp. nutrient	3 tsp. (acid blend)	1/4 tsp.	none	none		6 months

<b>Blackberry</b>	4# Blackberries	2 1/4#	7 pts	1 tsp. nutrient	1/2 tsp. (acid blend)	none	yes	1		6 months
<b>Blueberry</b>	2# blueberry; 1# raisins	2#	7 pts	1/2 tsp.	1 1/2 tsp. (acid blend)	none	yes	1	add 1/2 tsp. <i>stabilizer</i>	6 months
<b>Cherry</b>	6# cherries	2 3/4#	7 pts	1 tsp.	2 tsp. (acid blend)	1/4 tsp.	yes	1		6 months
<b>Cranberry</b>	3 # cranberries; 1# raisins	1 3/4#	2 qt.	1 tsp.	1 tsp. (acid blend)	none	yes	1		6 months
<b>Elderberry (fresh)</b>	3# elderberries	2 1/4#	7 pts	1 tsp.	1 tsp. (acid blend)	none	none	1	1/4 oz oak chips per gallon for that "aged-in- oak" flavor	6 months
<b>Elderberry (dried)</b>	5 oz dried elderberries; 1# raisins	2 1/4#	1 gallon	1 tsp. nutrient	1 1/2 tsp. (acid blend)	none	yes	1	1/4 oz oak chips per gallon for that "aged-in- oak" flavor	6 months
<b>Gooseberry</b>	2 1/2# gooseberries	2 1/4#	7 pts	1 tsp. nutrient	none	none	if needed	1		6 months

<b>Wild Grapes</b>	6# wild grapes	2#	6 pts	1 tsp. nutrient	none	none	yes	1		6 months
<b>Peaches</b>	2 1/2 #	2#	7 pts.	1 tsp.	1 1/2 tsp. (acid blend)	1/4 tsp.	yes	1		6 months
<b>Plums</b>	3#	2 1/2 #	7 pts.	1/2 tsp.	1 1/2 tsp. (acid blend)	1/4 tsp.	yes	1		6 m - 1yr.
<b>Pineapple</b>	3 pts pineapple juice unsweetened	2#	5 pts	none	1/2 tsp.	1/4 tsp.	yes	1	preferable as a semi-sweet wine	6 m - 1yr.
<b>Raspberry</b>	2 1/2 - 3#	2 #	7 pts.	1 tsp.	1/2 tsp. (acid blend)	1/4 tsp.	yes	1		6 m - 1yr.
<b>Watermelon</b>	2 qt. watermelon juice	1 1/2#	2 qt.	1 tsp.	2 1/2 tsp. (acid blend)	1/8 tsp.	none	1	this wine is yellow in color, not red.	6 months

## **GENERAL INSTRUCTIONS**

1. Wash fruit, remove stones and bruised parts.
2. Weigh/measure fruit
3. Chop, smash, or crush fruit and strain into primary fermentor
4. Keep all pulp in straining bag, tie and put into fermentor.
5. Stir in all other ingredients except for yeast
6. Acid pH should be about 3.0-3.4. Add more acid to lower pH if needed.
7. Cover primary with a clean cloth to allow campden tablet so 2 to evaporate.
8. 24 hours after campden tablet addition, rehydrate yeast in warm water for 5 minutes, and put into fermentor
9. Put cover on fermentor.
10. Stir daily and agitate pulp bag
11. After 5 days, remove pulp bag (straining lightly) and siphon wine off sediment and into glass secondary
12. Top off to neck of fermentor with water
13. Attach airlock
14. After fermentation (about 3 weeks and a specific gravity of 1.000) siphon off sediment and into clean glass secondary and top off with water to minimize head space
15. Siphon again in about 2 months and top off.
16. If you desire a sweeter wine, you add potasium sorbate and sweeten to taste.
17. Soak corks in campden tablet water for 24 hours and bottle.