

# 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 1gallon 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. <b><u>stabilizer</u></b>	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 - 1 yr.
<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 - 1 yr.
<b>Raspberry</b>	2 1/2 - 3#	2 #	7 pts.	1 tsp.	1/2 tsp. (acid blend)	1/4 tsp.	yes	1		6 m - 1 yr.
<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.**