Basic Fruit Wine Recipe for 5 litre quantity[1]

Ingredients:

- 2 kg of the fresh fruit of your choice
- 250 g of Raisins, sultanas or grape juice concentrate
- 1.3 kg of sugar (plus extra sugar if recipe calls for it to make up alcohol content or sweeten the wine)
- 2L Boiling water
- Cool water to make up to 5L total volume
- 1 teasp tannin
- 1 teasp citric acid
- 1 teasp pectic enzyme
- 1 teasp yeast nutrient
- 1 teasp yeast of your choice
- SMS, bentonite solution for finishing of the wine
- Optional - 100g Wheat soaked for 24hrs with 1 Campden tablet

Method:

Must (aerobic fermentation)

- Make up 'must' by placing raisins/sultanas/grape concentrate, pre-soaked wheat (can be ground up) and sugar in sanitised fermenting vessel
- Pour over boiling water and stir well
- Allow to steep for 10 minutes
- Add fruit and add cool water to make up to 5L total volume and stir well
- Check temperature and allow to cool to between 15°C - 30°C, if necessary
- Add acid, tannin, yeast nutrient and mix well
- Take specific gravity reading and record
- Calculate required sugar required for desired alcohol percentage
- Hydrate/start yeast, if desired
- Pitch yeast (or if it is not hydrated sprinkle over top of must)
- Cover with suitable lid or cloth to prevent insect access
- Ferment until yeast activity in must has subsided, pushing down 'cap', if one forms, each day to mix through liquid below

Liquor (anaerobic fermentation)

- Strain and/or press must and 'rack' into sanitised demijohn
- Add any additional sugar syrup if required at this stage and top up to just below level of bung, if required
- Seal demijohn with bung and airlock to prevent spoilage by insects or stray moulds/bacteria

- Allow secondary fermentation to continue until no carbon dioxide bubbles are rising through airlock and 'lees' have formed on bottom of demijohn
- Crush and dissolve two Campden tablets in a small amount of water (or use SMS/PMS solution). Place in a fresh sanitised demijohn with a small amount of Bentonite solution, if desired
- Rack off (siphon) liquor from lees into the new demijohn, leaving as much sediment as possible in the first demijohn. Be careful to minimise aeration at this stage, as it will reduce the effectiveness of the SMS/PMS. Ensure that the demijohn is as full as possible under the air lock to minimise exposure to air
- Re-fit airlock and leave for any additional lees to form
- Rack periodically until wine has cleared and is stable, topping up to exclude air from demijohn as much as possible. A small amount of SMS/PMS may be added at these rackings to ensure there is some 'free' sulphite available to preserve the wine
- Take specific gravity and record - calculate alcohol percentage (SG drop divided by 7.36 = approx. Alcohol % by volume)
- Once wine has stabilised it may be possible to adjust sweetness, tannin and acidity level to your taste and the wine may be bottled.
- Caution should be exercised prior to bottling to confirm that the yeast cells have ceased to be active (it may be 12 months or more before your wine stops completely fermenting and 'stabilises' depending on many factors)

[1] Please note the above recipe is given as a guide only - once you have gained experience as a winemaker, the possibilities are limitless! You can alter the recipe by many methods such as:

- **substitute vegetables, herbs, flowers for the fruit**
- **press off the juices from your main ingredient prior to fermenting to reduce sediment formation (eg cider making using pressed off apple juice)**
- **partially cook the main ingredient if this would assist in flavour/colour extraction**
- **add additional sugar or yeast nutrient at other times in the process to increase sweetness, alcohol content and possible reduce the formation of 'off odours'**

Feed back on this article is welcomed – please email webmaster@fawg.org.au