

# ALL PURPOSE FRUIT WINE RECIPE

THE HOME BWC SHOP, WOODLAND HILLS, CA. Help Number: 818-884-8586  
[www.homebeerwinecheese.com](http://www.homebeerwinecheese.com)

## 1. RECOMMENDED EQUIPMENT:

- **Primary Fermenter** (Durable Bucket at least 1/3 larger than amount of the fruit and water mixture with Snap-on Lid and a hole for Fermentation Lock. Or, use a plastic sheet or towel or loose fitting lid to let gas escape but keep bugs out)
  - **Secondary Fermenter** (Glass or Stainless Steel container that can be filled up into a narrow neck)
  - **Fermentation Locks** (Allow gasses to escape but keeps the air out)
  - **Hydrometer and Test Jar** (Tells how much sugar to use)
  - **Acid Testing Kit** (Tells how much Acid Blend to use)
  - **Racking Set-up** (Use to transfer your wine between fermenters)
  - **Thermometer** (Use to check fermentation temperature)
  - **Fermentation Bag** (Use to trap the fruit during ferment)
  - **Recipe and Instruction Book** (Essential guidebook)
  - **Sulfite and Acid Blend** (Use to make up a "Sulfite Sanitizing Solution")
- Hand Corker, Corks, Bottles, Bottle Filler, Capsules & Labels**  
(You will need these in about 3 months to bottle your fine fruit wine)

## 2. INGREDIENTS FOR ONE (1) GALLON:

- **FRUIT 3 - 5 pounds** (for richly flavored fruits like blackberry etc..)  
**5 - 8 pounds** (for more lightly flavored fruit like apricots etc..)
- **WATER 3/4 - 1 gallon**
- **SUGAR 1 - 2 pounds** (3 lbs. for a dessert-style wine) (Use your Hydrometer )
- **MEAD ACID BLEND 1 teaspoon to 1 tablespoon** ( Use your Acid Test Kit )
- **PECTIC ENZYME 1/2 teaspoon** (Removes fruit pectin so the wine can clarify)
- **SUPER FOOD® PLUS 1/2 teaspoon** (Yeast nutrient for active yeast)
- **GRAPE TANNIN 1/8 teaspoon** (For structure and clarity)  
(No more than a small 1/2 teaspoon per 5 gallons)
- **CAMPDEN TABS 1 per gallon** (crushed)
- **WINE YEAST 1 package** ( Use **"Cote des Blanc"** for fruitier flavors; **"Premiere Cuvee"** or **"Champagne"** for higher alcohols; **"QA23"** for Floral Notes )
- **STABILIZER** Will be used at bottling time, *if you sweeten* your wine.

This is not an exact recipe.

Fruit varies from season to season, tree to tree.

# METHOD

**1-Make a *SULFITE SANITIZING SOLUTION*:** In one gallon of water, dissolve one (1) tsp. of **Bi-Sulfite powder** and one (1) tsp. **Acid Blend**.

Use it to sanitize clean equipment, prior to use.

Drain well. No need to rinse. Keep in a closed, well labeled jug.

**2-In the Primary Fermenter:** Mix Water; Crushed **Campden Tablets**; **SuperFood® Plus**; **Pectic Enzyme**; **Grape Tannin**.

**3-Select sound and fully ripe Fruit.** Remove pits, stems and any bad spots. Put Fruit into **Fermentation Bag**, tying with a string. Drop into water mixture & squeeze just enough to slightly open up the Fruit.

**4-Now, test for Acidity & Sugar Content:**

- **ACIDITY:** Follow the directions in the **Acid Test Kit** and add **Acid Blend**, as required. Mix well.
- **SUGAR:** Fill the **Hydrometer Test Jar** with the Fruit/Water mixture. Place the **Hydrometer** into the jar so that it floats and moves freely. Read the Specific Gravity (sp. gr.).

Adjust the main batch with more **Sugar**, dissolving well, until the reading is **1.080 for table wines** (10% alcohol, dry or sweet) or **1.120 for dessert wines** (16% alcohol, sweet).

**5-Cover the Fermenter** with the air-tight lid. Attach the **Fermentation Lock**, filled 1/2 way with Sulfite Solution.

(Or cover with cheesecloth, plastic bag, or loose lid)

**6-*Wait 12 hours or so.* Rehydrate Yeast** as per instructions on back of package. Be very careful with the temperature. **Add to Primary Fermenter**, mixing in well. Recover the fermenter. Fermentation (Sugar to Alcohol producing CO<sub>2</sub> gas) should begin in about 12 more hours.

**7-*Twice daily or more,* push the Fermentation Bag down** into the mixture, giving it a good squeeze or two. This will prevent mold formation and will extract the flavors from the fruit. Re-cover fermenter each time.

**Try to maintain a temperature of *55°F to 65°F* to preserve the delicate fruitiness.** Either use a chilled water bath - or add frozen, sealed plastic containers right into the fermenter.

**Take and record an Hydrometer reading each time.**

O.K. to pour the sample back in, or taste.

**8- When fermentation slows** (in 3-5 days or when the Specific Gravity reads about 1.020.), **strain the fruit out of the wine.**

A colander works well. If using the recommended Fermentation Bag, merely hang the bag to allow the fruit to drain.

**9- Pour the strained wine/juice** into your Secondary Fermenters.

Attach the Fermentation Locks, filled 1/2 way with Sulfite Solution.

**10- Next Day, rack/syphon** the liquid off the sediment into another sanitized Secondary Fermenter. Avoid splashing from now on.

Re-attach the Fermentation Locks.

**At this point and from now on, all your fermenters must Be keep full, "topped up" into the start of the narrow neck, about 1/2 inch below the rubber stopper.**

Your extra wine goes into some container that you can fill up into the neck. Two layers of plastic wrap with a snug rubber band is a *temporary* fermentation lock. **"Top up"** with similar wine, fruit juice, or small amounts of water.

Secondary Fermenters must be made of glass or stainless steel.

**11- One Week later,** rack again off the sediment. Avoid splashing.

**Rack again if sediment forms that is over 1/4 inch.**

**Top up all secondaries into the narrow neck.**

**Attach Fermentation Locks, renewing the Sulfite Solution.**

**12- Three Weeks later,** all ferment should be over. (No bubbling, Hydrometer reads .099 for dry wines and the wine is relatively clear). If not finished bubbling, wait it out.

• **Time for one last racking and topping.**

✓ Crush and add one (1) **Campden Tablet/Gallon** into clean and sanitized secondaries.

Carefully rack your non-fermenting wine into them, avoiding splashing.

**Top up to 1/2" inch below Fermentation Locks.**

( Change Sulfite Solution whenever handling Fermentation Locks )

**13- In 2 - 3 months**, it's time to fine/clarify your wine. Use:

- **Bentonite:** Use for heat stability. See instructions on container.
- **Sparkolloid:** Follows for clarity. See instructions on container.
- **Also**, Crush and add one **(1) Campden Tablet/Gallon.**

The easiest way is to rack the wine, adding the crushed **Campden Tablets**. Then add the **Bentonite when 3/4 full**. Then add the **warm Sparkolloid when almost to the top** of the secondary fermenter. Top up and allow to settle 2-3 weeks *or more*.

**14- As soon as your wine is clear**, it's time to fine-tune the taste.

- **Carefully rack your clear wine**, leaving all sediment behind.
- **Adjust Acidity.** Increase for a crisper, more exciting wine, using your Mead Acid Blend. If your wine is too crisp, add Potassium Carbonate.
- **Adjust Sweetness.** Increase for richness and to balance the acidity.

Make a **Sugar Solution** of 2 parts Sugar to 1 part Water.

Heat to a syrup.

Add until your wine tastes right for you.

If using sugar, you'll also have to add **Stabilizer** to prevent renewed fermentation.

Or, use artificial sweeteners like **Nutra Sweet etc.**, whichever tastes okay to you.

**15- It's Time to Bottle.**

- Sanitize clean bottles.
- Fill, cork, label, age, drink and enjoy.
- Bring a sample into The Shop to share.

• **Good Fruit Makes Good Wine!**

• **Air Is Your Enemy. Keep Secondaries Topped Up!**

• **No Sediment Over 1/4 inch. Rack As Needed!**