

Water 'N' Wine

Instructions for Making Berry Wine from Scratch

Makes 1 gallon

Equipment:

- Fermenting bucket (at least 2 gallons), with lid, bung and airlock
- 1 gallon glass jug, with bung and airlock
- Spoon
- Funnel

Ingredients:

- 3 lbs berries
- 2 1/4 lbs sugar, about 4 1/2 cups
- 1/4 tsp yeast nutrient
- 1 tsp acid blend (optional)
- 1/2 tsp pectic enzyme
- 1/4 tsp grape tannin (optional)
- 1/4 package wine yeast, preferably EC-1118
- 2 Campden tablets
- 2 tbsp oak chips (optional)

Instructions

1. Sanitize your equipment* including your fermenting bucket, lid, bung, airlock and spoon.
2. Add the berries, sugar, one crushed Campden tablet and one quart of warm water into fermenting bucket. Stir to dissolve. Let sit for 24 hours.
3. After 24 hours has passed, add remaining ingredients (except oak chips and the other Campden tablet) and add enough water to fill the fermentation bucket to the one gallon mark. Let sit for 14 days.
4. After 14 days, rack with funnel into a sanitized glass gallon jug, (add oak chips if using) and seal with a bung and airlock for 14 days.
5. After 14 days, rack the wine into the sanitized fermenting bucket, leaving the sediment behind. Clean and sanitize the gallon jug and rack the wine with the funnel back into the gallon jug and top up with clean water.
6. After 14 days, repeat Step 5 until wine is clear. This may have to be done a few times.
7. Once clear, stir in one crushed Campden tablet and bottle the wine. Allow to age for 6 months.

* Cleaning your equipment means rinsing any debris off then soaking it in Chlori-Clean (1tbsp per 4L of water) for a few hours. Then wipe with a soft cloth to avoid scratching any plastic and then rinse thoroughly with clean water. Let drip dry.

* Sanitizing your equipment means rinsing any clean equipment including buckets, lids and bottles that may come in contact with your alcohol base with diluted Iodophore or Star San (1ml or 1/4tsp per 1L of water) and letting it drain for at least two minutes. Do not rinse with water. Your equipment does not have to be dry before use.

For further assistance, contact Water 'N' Wine @ 902-755-9463