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Blackberry Wine Recipe

Ingredients;

1.8 Kg of Blackberries (Only use ripe berries)
1.2 Kg Sugar
1 Gallon Water
245g Red Grape Concentrate
1 tsp Pectolase
1 tsp Yeast Nutrient
1 Sachet of Burgundy Yeast
2 Campden Tablets
1 tsp Fermentation Stopper
1 Sachet of Wine Finings

Method;

Ensure you sterilise all equipment before you start.

You need to mash the berries in the Fermentation Bucket, this can be done either using a hand blender, a potato masher, or a fruit press if you have one. Pour over 1 Gallon of boiling water and add 1 crushed Campden Tablet. Stir well fit the lid and leave for 24hrs.

After a day, add the grape concentrate and stir in the sugar. Once the sugar is completely dissolved add the Pectolase, Yeast and Yeast Nutrient. Cover loosely with the lid and leave for 4 days, stirring daily.

After 4 days strain the juice into the demi-john using the straining bag and funnel, ensuring you get as much juice as possible. Do not fill the demi-john completely to begin with because the violent fermentation could spill over. Fill it up to about 2 inches from the neck and after a few days, when it subsides add some remaining juice or just fill it up with water. Add the filled airlock and bung and leave until fermentation has finished (usually when the airlock stops bubbling)

After fermentation you want to take the wine off the sediment at the bottom, you do this by sterilising your fermentation bucket again and syphoning out the wine into the bucket, trying to avoid transferring any sediment, then clean out the demi-john and pour the wine back in. If you're not convinced you got rid of all the sediment wait an hour for the sediment to settle and repeat.

When you have done this add 1 tsp of Fermentation Stopper and 1 crushed Campden Tablet and refit the airlock and bung. Over the next 3 days you need to shake the demi-john to remove any trapped gas then add the finings as per instructions on the sachet.

Once the wine has cleared, clean and sterilise some bottles and syphon the wine into them then cork the bottles if using glass or attach the cap if plastic.

This wine is best after 6 months of maturing in the bottle, but will get better if left longer.

For more recipes go to – www.brewersbarn.co.uk