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Plum Wine Recipe

Ingredients;

2.75 Kg De-stoned plums
1.5 Kg Sugar
1 Gallon Water
1 tsp Pectolase
1 tsp Yeast Nutrient
1 Sachet of All Purpose White Wine Yeast
2 Campden Tablets
1 tsp Fermentation Stopper

Method;

Ensure you sterilise all equipment before you start.

You need to mash the de-stoned plums 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 2 Litres of boiling water then after 3 hours add the remaining cold water, add the Pectolase and 1 crushed Campden Tablet. Stir well fit the lid and leave for 48hrs.

After 2 days strain the juice into a pan using the straining bag and funnel, ensuring you get as much juice as possible (about a gallon). Bring to the boil and use to dissolve the sugar, allow to cool and fill up to 4.5 Litres (1 Gallon) with water if necessary.

Add the Yeast and Yeast Nutrient and mix well.

Add the filled airlock and bung and leave until fermentation has finished (usually when the airlock stops bubbling) in a dark place with a temperature of about 18-22C

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.

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