



# Plum Wine



Makes 5 Gallons

## Things you will need

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7.8 gallon fermentation bucket (larger is fine)  
Large nylon or cheesecloth straining bag  
5 gallon glass or plastic carboy  
Stopper and Airlock  
Bottling Bucket with spigot and bottling wand

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## Ingredient List

20 lbs of Plums  
1 Quart Red Grape Concentrate  
9 lbs of Sugar  
1 Tbsp Yeast Nutrient  
1 Tbsp Acid Blend  
1/4 tsp Pectic Enzyme  
1/2 tsp Tannin  
Mangrove Jack's VR21 Wine Yeast OR 1 Packet Lalvin D-47 Wine Yeast  
10 Campden Tablets (5 before fermentation, 5 at bottling)

## Instructions

- 1) Pit and Chop Plums into small 'bite size' pieces. Do not use a food processor or blender to chop up fruit. Your goal is to break the skin of the fruit, not to turn the fruit into an unmanageable pile of mush. Place fruit straining bag and set aside.
- 2) Add a gallon of water to the bottom of your fermentation bucket. Mix all the ingredients except the yeast and campden tablets into the water. Dissolve as best as possible.
- 3) Place the straining bag containing the fruit into the bucket and add water to bring volume to 5 1/2 gallons.
- 4) Crush up 5 Campden tablets and add to bucket and stir into mixture. Place lid on bucket, fill airlock halfway with water and place in grommated hole in bucket lid and **wait 24 hours**.
- 5) After 24 hours add your yeast packet. Just sprinkle over the top. No need to stir. You should begin to see signs of fermentation within a couple of days. Most of your fermentation will happen in the first few days, but allow to ferment a full 7 days before proceeding.
- 6) After 7 days remove the fermentation bag containing the fruit from your bucket. Squeeze out as much juice from the bag back into the remaining wine in the bucket. Do not worry if some of the fruit pulp makes its way through the bag into the wine. Transfer wine into your secondary 5 gallon carboy. If needed, add water to bring volume to 5 gallons. Place stopper and airlock in top of carboy. Fill airlock about halfway with water and reattach top of airlock.
- 7) **Secondary Fermentation:** Allow wine to ferment for an additional 4-8 weeks. The wine may be completely fermented at this point but leave in carboy to allow it to clear naturally. If you are uncertain that your wine is completely fermented you may elect to take a specific gravity reading with a beer & wine hydrometer. The hydrometer should read .998 or below.
- 8) **Time to bottle:** Siphon the wine into a bucket leaving the sediment in the bottom of the carboy behind. Crush the remaining 5 campden tablets and stir into the wine. Connect the bottling wand to the spigot using the food grade tubing and gently fill each bottle. Cork the bottle and enjoy at your leisure.



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