



# Grape Wine – Red



Before picking the grapes to make wine, make sure they are as ripe as possible. If the weather has been cold and wet it is possible that the grapes will be low in sugar and higher in acidity. The juice may need a little sugar added to boost the Specific Gravity (S.G.) and it may be necessary to reduce the acidity by some degree. If the weather has been good it may be that the grapes are sweet and lack a little acid, this can also be adjusted.

A hydrometer together with a trial jar is useful to test the initial S.G. of the grape juice and to check on the fermentation.

It takes about 7-9kg (15-20lb) of grapes to produce 4.5L (1 gallon) of wine.

## Recommended Equipment:

Plastic bucket in which to crush the grapes  
Suitable size plastic/glass demijohn  
Nylon straining bag  
Airlock & Bung  
Syphon tube  
Funnel  
Steriliser  
Hydrometer and trial jar

## Ingredients for wine:

Campden tablets  
Pectic enzyme  
A good red wine yeast  
Yeast nutrient  
Stabiliser

## Recipe

Place the open nylon straining bag into a sterilised bucket, put the grapes (no stalks) into the straining bag, crush the grapes and stir in 1 teaspoon of pectic enzyme per gallon of juice.

Cover with lid (this need not be clipped on, but hold in place with a weight). Leave for 24 hours. Check the S.G. reading and adjust to 1.090 with sugar if necessary.

Add the yeast and nutrient to the pulp in a warm place for about 4-5 days at about 20°C (68°F), submerging the pulp twice daily.

Using the straining bag, squeeze out the juice into a demijohn, fit bung and airlock (half fill airlock with water), until fermentation is complete (depending on the temperature).

When the fermentation ceases, check the S.G. with the hydrometer, it should read 1.000, this indicates that the wine is medium dry (not sweet).

Move to a cool place and after 2 - 3 days syphon (rack) into a clean container and leave sediment behind.

Further racking with the addition of campden tablets will be necessary to remove sediment. When wine is clear, leave for 2 weeks then add a wine stabiliser (Potassium sorbate) with the campden tablets.

If glass vessels are used, the wine can be left for 4 weeks or more before bottling. If plastic demijohns are used bottle after 2 weeks.

## Variations

It is quite in order to add other fruits to the wine so as to produce a slightly different flavour, try adding 250gm blackberries, elderberries or blackcurrants per gallon to the grapes.

If you find your wine finishes too dry, use a liquid wine sweetener to sweeten to your taste. (1 bottle at a time). Remaining bottles can be left for those who prefer their wine on the dry side



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