



Grape Wine – White



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 white 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 squeeze out the juice, stir in 1 teaspoon of pectic enzyme per gallon of juice.

Pour the juice into a demijohn (plastic or Glass).

Check the S.G. reading and adjust to 1.080 with sugar if necessary.

Add the yeast and nutrient to the demijohn. Fit bung and airlock (half fill airlock with water) then leave in a warm place at about 20°C (68°F), 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 sterilised demijohn and leave any sediment behind.

Further racking with the addition of campden tablet 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 350g(12oz) gooseberries per gallon to the grapes.

5gm per gallon of dried elderflowers can be added to the demijohn at the start to produce bouquet and flavour of Liebfraumilch/Niersteiner style wine.

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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