



Quality Wine and Ale Supply, LLC

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Vintner's Harvest Fruit Puree Wine Making Recipe (one gallon)

Vintner's Harvest Fruit Purees one gallon recipe calls for one can of puree with enough sugar to bring the original gravity to 1.090. This produces a wine with an alcohol level of 12% by volume and will remain stable for up to one year.

Instructions:

- Use an open plastic bucket for a fermenter. For one gallon batches it is best to use a two gallon bucket and for five gallon batches, use a seven gallon bucket. Sterilize your fermenter and any equipment that will come into contact with the must.
- Dissolve the sugar (start with one pound) and additives in a quart of warm water.
 - Additives to add: 1 teaspoon each of Acid Blend, Yeast Nutrient, Pectic Enzyme AND 1/4 tsp. of grape tannin.
- Add the fruit puree and enough water to equal one gallon total volume.
- Take a gravity reading. The must should be between 1.090 and 1.100. If it is lower, add enough sugar to bring the gravity up. Approximately 4 oz. of sugar will raise the gravity 10 points in one gallon of water. Example: reading 1.070 ad 3 oz. sugar, reading raises 1.050
- Use Red Star Cote Des Blanc or Lalvin 71B-1122 yeast and sprinkle on top of the must. If your bucket does not include a lid, cover the fermenter with cheese cloth or a fine nylon mesh straining bag. This allows the must to breathe.
- Stir must every day for 5 to 7 days (until the gravity is 1.030 or lower).
- Rack (transfer of sediment) into a sterilized one gallon jug.
- Attach an airlock and ferment for 2 to 4 weeks or until fermentation is complete. The gravity reading should be 1.000 or lower.
- Rack wine off the sediment into another sterilized gallon jug.
- Add a fining agent like FermFast Dual Fine (Super Kleer) according to directions and let set for 4 weeks.
- Rack wine off the sediment into another sterilized gallon jug or bucket.
- Dissolve 1/2 teaspoon potassium sorbate and one crushed campden tablet (or 1/16 teaspoon of potassium metabisulphite) to the wine. Gently stir in.
- For a sweeter wine, dissolve 2 to 4 teaspoons of sugar in 1/4 cup warm water and add to wine, again gently stirring it in.
- The wine can be bottled immediately or whenever it is clear and stable.