

## 0.1 Fruit Wine

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↔ 1.25 kg *Frozen Fruit* Pour the frozen fruit and sugar into a 5 L fermenting bucket, mixing and  
↔ 1 kg *Sugar* breaking up the fruit if possible. Leave for between twelve hours and one day.

After the fruit has de-frosted, use a potato masher to break up the fruit to release the juice.

↔ 2.75 L *Boiling Water* Add the boiling water to the fermenting bucket, stirring to ensure all of the sugar dissolves.

↔ 1 tsp *Pectase Enzyme* Once the contents of the bucket has cooled down to around 40 °C, dissolve the pectase enzyme in a glass of cold water and add it to the wine. This should help break down the fruit, and prevent the wine from becoming a jelly. Leave for a day or more.

↔ 500 mg *Sodium Metabisulphate* Strain the wine through a sieve into a new container. Clean the original fermenting bucket, and strain it back into the bucket through a fine cheesecloth. Add the sodium metabisulphate, to sterlilise any bacteria, and neutralise any chlorine. Leave for an hour.

↔ 0.5 tsp *Malic, Acetic, and/or Citric Acid* Dissolve the acids and diammonium phosphate in a glass of hot water, and add this to the wine. These ingredients provide nutrients and a suitable pH

↔ 1 tsp *Diammonium Phosphate* for the yeast to begin working. They may not be needed depending on the type of fruit. Dissolve the pectase enzyme in a glass of cold water and add

↔ 1 tsp *Pectase Enzyme* it to the wine. This should help prevent clouding. Add the tea, and the

↔ 1 tsp *Strong Black Tea* yeast to begin the fermentation. Leave in the bucket for a few days, until  
↔ *Yeast* the fermentation has begun to slow.

Once the fermentation has slowed, and is no longer producing large amounts of foam, use a siphon to transfer the wine into a demijohn. Use the siphon to avoid transferring any sediment to the new vessel, and discard. Seal the demijohn with an airlock.

After a week or so, the fermentation should have begun to slow, and a layer of sediment may have begun to build up on the bottom of the demijohn. Transfer the wine between the demijohn and another vessel, again using a siphon to discard this sediment.

↔ *Wine Finings* After another few weeks, the fermentation should have stopped. If more  
↔ 500 mg *Sodium* sediment has built up, this can be discarded as before. As fermentation has  
*Metabisulphate* stopped at this point, some sodium metabisulphate may be added to the

demijohn to prevent oxidation.

↔ *Wine Finings* Add finings to the wine, to bind any suspended sediment and clarify the wine. Mix well and leave for a day.

Bottle the clarified wine, using a siphon.

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