

BLACKBERRY WINE RECIPE

Basic 1 gallon recipe

4-5 lbs Blackberries 7 pts water (<i>Approximate</i>) 1 3/4 lbs sugar (<i>Approximate</i>) ½ tsp acid blend ½ tsp Pectic Enzyme	1 tsp Yeast Nutrient 1 Campden Tablet (Crushed) 1 pkg RED STAR Pasteur Red Wine Yeast 4 oz Wine Expert Red Grape Concentrate
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- A. Pick berries when they are fully ripened but not moldy. Remove any stems, leaves, and foreign matter from fruit. Wash thoroughly (remove any seeds after washing.) After you have prepared the fruit by cutting into small pieces if needed, place fruit into your nylon straining bag, put into your primary fermenter, mix the pectic enzyme with a small amount of water and pour directly over fruit (inside of the bag.) Cover the fermenter and let it sit for at least 2 hours, this will aid in extracting more juice from the fruit.
- B. Press as much juice as you can out of the fruit using your hands or preferably a wine press.
- C. Add the pressed juice to your primary fermenter (bucket). Mix in your crushed campden tablets, acid blend, yeast nutrient, and Wine Expert Grape Concentrate. Add ¾ of the water you will need, take a specific gravity reading – this will help you decide how much sugar to add. (Most wines should start at 1.090) Start adding your sugar, stirring thoroughly until the desired gravity reading is reached. After you have reached your desired starting gravity, add a little more water to get your desired volume if needed. ex. If you are making one gallon of wine, you need one gallon of juice before you add your fruit back in.
- D. Mix thoroughly with a large spoon/paddle and place the nylon bag with fruit into your fermenter.
- E. Cover with lid and airlock, after 24 hours, take the lid off, stir thoroughly for 2-3 minutes, sprinkle the yeast on top and cover with lid and airlock. Remember to sanitize your spoon/paddle before stirring wine! Put your fermenter in a dry location about 65-75 deg F.
- F. After approximately 24 hours, your airlock should be bubbling. This is a good indication that fermentation has started. Now it is time to open the lid and stir the must and press fruit lightly with your sanitized paddle. Repeat 1-2 times a day (along with a hydrometer reading) for 3-5 days or until specific gravity has dropped to 1.040.
- G. When your gravity reading is at 1.040, pull out your nylon bag, press the juice out of the pulp and discard the pulp. Siphon the wine from the primary fermenter into your sanitized secondary glass carboy/jug leaving sediment behind. Place the airlock half-filled with water on your secondary fermenter.
- H. Your airlock will continue to bubble, let this sit for another 10 days or until the specific gravity is 1.0 or below. (Check your S.G. towards the end of the 10 day period.) At this point you can transfer to another sanitized carboy leaving sediment behind, stabilize with potassium sorbate and sweeten to taste. (You can add ½ - 1 crushed campden tablet per gallon along with the sorbate to help keep your wine from oxidizing.) If your wine is not clear, there are several clarifying agents you can add at this time, we suggest SUPER-KLEER.

Note – it is important at this stage to transfer your wine into an appropriate size carboy so the wine is 2-5 inches from the neck. Extra oxygen at this stage can hasten oxidation that can turn your wine brown over time.

- I. Let your wine sit for 10-14 days or until clear. Then bottle your wine into sanitized bottles. Bon appetite!