

WINE SENSE™

for the love of winemaking

Chokecherry Wine Recipe

Ingredients:

- 3 lbs or 1.4 kg of Chokecherries
- 250 ml of Red Grape Concentrate (needed to give your wine balance and body)
- 3.5 litres of water
- 2 1/4 lbs or 1 kg of sugar
- 1/2 tsp Pectic Enzyme (needed to maximize juice extraction & help clear wine)
- 1 tsp Yeast Nutrient (needed to ensure an efficient & complete fermentation)
- 1 Campden Tablet (needed to kill any potential bacteria/wild yeast on your fruit)
- 1/2 tsp Acid Blend (needed to provide balance to the wine)
- 1 package Fruit Wine yeast (this proper strain of yeast will ensure best flavour)

Method: Use only unbruised, black/purple fruit. Gently wash and remove the leaves and stems. Using a nylon straining bag crush the fruit and strain the juice into your primary fermenter without breaking the pits. Add one crushed campden tablet per gallon. Tie the straining bag and place the fruit pulp in the primary fermenter with the juice. At this point stir in all remaining ingredients, except for the yeast. Cover your primary fermenter, let sit for 24 hours, then sprinkle the yeast and recover your fermenter.

When visible, active fermentation subsides in about 3-7 days (your hydrometer should read approx. 1.010sg), strain and remove your fruit pulp and syphon the wine off the sediment into your carboy. Top up the carboy with water and attach an airlock. When fermentation is completed in about 3 weeks (your hydrometer will read the same for three consecutive days, usually below 1.000sg), syphon off of sediment into a clean carboy and let it sit 2 months until clear and bottle.

Hints:

Like any recipe your finished wine will depend on the quality of the ingredients you use. Make sure your fruit is in good shape and use all ingredients listed above. Imagine trying to bake a cake without eggs! To make more than 1 gallon simply multiply the ingredients as necessary. 1 pack of yeast will do up to 5 gallons.

If you're going to sweeten your wine you will need to stabilize with campden tablets and potassium sorbate.

Fruit wines need lots of ageing (usually 1 year) so you'll have to be patient for the wine to hit its stride. Make sure you use a good quality cork to seal your bottles.

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