



## Hamstead Brewing Centre

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*Beacon Valley Winery*

*WobblyGob Traditional Cider*

*Brewgas Bar Systems*

### Simple guide to producing Wine

Before starting ensure all equipment is cleaned and sterilised with Heart of England cleaner steriliser.

Fruit should be washed before use.

Crush fruit into a suitable food grade fermenting bucket ( 10L, 15L and 30L) ideally with either a Quick Chop or Fruit crusher for hard fruits. Do not use a blender or juicer especially the modern juicers.

Dissolve 1/2kg glucose powder per gallon of wine in hot water and add. Add just enough water to cover the fruit, as little as possible. Add Hamstead Pectolase, Heart of England yeast nutrient & energiser, yeast—type dependant on fruit type please ask. Amylase may also be required for high starch fruits unripe fruit (windfalls) and for vegetables. Acid either citric, tartaric or malic depending upon the fruit, as a guide if a fruit already has some acidity then use malic (softest acid) or tartaric (next softest) rather than citric (strongest acid) also if a softer wine is preferred malic & tartaric can balance the ph without increasing the overall sharpness of the wine. Tanin may also be required if the fruit is particularly lacking to avoid flabbiness Mix in and leave for 7 days to ferment, stirring occasionally to ensure fruit is mixed in.

After 7 days, press out in a wine press or squeeze through a straining cloth to extract juice. Transfer to wine fermenter such as Hamstead 5 litre glass fermenter with dry airlock for 1 galls or a 5 gall wine fermenter. Add another 1/2kg glucose powder per gallon, 250ml of grape concentrate per gallon and then top up with water to the required level. Leave to ferment, this will take approx 7 to 14 days.

Fermentation will be over when bubbles are less than 3 a minute through the airlock and on your hydrometer a steady reading is achieved over a 3 day period.

At the end of fermentation syphon the wine into another sterilised vessel of the same capacity and add per gallon 2 crushed campden tablets and 1/2 a teaspoon of potassium sorbate and mix well in. Leave for 24 to 48 hours and then shake 2 to 3 times a day for 3 days to remove the gas. Then add finings and shake or mix in and move to a cool place to clear.

When clear syphon the wine off the sediment into another sterilised container (the original one is perfect) ready for bottling in to wine bottles (not screw cap) and corked or into polypin (bag in box) style container.

Your wine should be finished cleared and bottled in under 6 weeks quite often 4—5 weeks and then bottled and laid down the mature. The maturation period will depend upon the fruit used.

If you intend to keep your wine then it should go into wine bottles sealed with a best waxed cork inserted with a corker.

Why not add your own label we have an excellent range of labels that can be written on or fed through a computer printer for overprinting

We can supply all of these options and are happy to advise on which would suit your requirement best with regards to volumes and keeping your wine fresh.

While this guide covers the basic procedure some ingredients are specific to the fruit type used please ask, for example we have specific yeasts to bring out the best in different fruits.

### Fruit guide per gallon

Apples 3kg  
Elderberries 1kg  
Plums 2 - 3kg  
Peach 2kg  
Blackberry's 2kg  
Pears 2 - 3kg  
Blackcurrants 2.5kg  
Damsons 2 ~ 3 kg

As a rule the more fruit the more body and flavour you will get, the grape concentrate makes a massive improvement to mouth feel and texture but do not be tempted to skimp on the fruit. The exception being elderberry do not exceed 1kg a gallon of the high tannin content will give a very harsh wine and a maturation time of years.

### Equipment guide

Heart of England cleaner steriliser  
Food grade measuring jugs  
Plastic food grade buckets (white only) and lid  
Plastic mixing spoon/paddle  
Fruit straining bags or fruit press  
Fruit crusher / quick chop  
Syphoning set  
5 litre glass fermenter with dry airlock or plastic 5 gallon wine fermenter  
Wine thermometer  
Wine hydrometer and trial jar  
Wine bottles (not screw cap), twin lever corks, Hamstead best waxed corks

Hamstead Brewing Centre has over 26 years experience of teaching wine making and can supply all ingredients and equipment required to turn your fruit into wine cider or juice. We are also a commercial winery, Beacon Valley Winery and cider maker, WobblyGob traditional Cider