



Hamstead Brewing Centre

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Beacon Valley Winery

WobblyGob Traditional Cider

Brewgas Bar Systems

Simple guide to producing Wine—GRAPES ONLY

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

Fruit should be washed before use. Typical requirement is 15-20 lbs of grapes per gallon of wine.

Do not add any water. Sugar is also not normally added to a grape wine however in the UK we do not always achieve full ripening although global warming is helping with later dryer summers it can not be guaranteed. If the grapes are not fully ripe this will mean a little more acidity which is required to help fermentation proceed, also this means that the sugar content of the grapes will be lower giving less alcohol it does not necessarily mean a dryer wine as the sugar content is fermented out to alcohol by the yeast anyway so adding sugar will only increase the abv. Unless either a gravity reading is taken of the juice or a refractometer used then simply taste test a couple of grapes to assess ripeness/sweetness and if required a small amount of sugar or ideally glucose powder can be added at the relevant point normally just a few ozs dependent on the fruit if unsure please ask.

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

Add Heart of England yeast nutrient & energiser, yeast—type dependant on grape type please ask. Unless the grapes are very soft (ie no acidity at all) then acid is not normally needed especially if grapes are not 100% ripe. If acid is required either citric, tartaric or malic depending upon the fruit can be used, 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 or overly soft to avoid flabbiness, but this is normally obtained from the skins of the grapes during the initial fermentation especially in red grapes. Mix in and leave for 7 days to ferment, stirring occasionally to ensure fruit is mixed in. If required the sugar should be added now.

After 7 days, press out in a wine press or squeeze through a straining cloth to extract juice. Pressing is best to maximise the amount of juice obtained, transfer to wine fermenter such as Hamstead 5 litre glass fermenter with dry airlock for 1 galls or a 5 gall wine fermenter. 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
Elderberrys 1kg
Plums 2 - 3kg
Peach 2kg
Blackberry's 2kg
Pears 2 - 3kg
Blackcurrants 2.5kg
Damsons 2 ~ 3 kg
Grapes 7—10 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