



Simple guide to producing Sparkling Elderflower Wine 5 Gall

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

When picking elderflowers pick them fully open on a bright day, only the heads are used. Do not pick into a plastic bag and use them as quickly as possible, if allowed to sweat then they will produce a catty flavour.

Place 5pints of elderflower heads (not pressed down) into the bottom of the 30litre fermenting bin and scold with 2 pints of boiling water. Dissolve 5kg glucose powder in hot water and add to the bucket stirring to mix in. Now add 5 teaspoons of citric acid, 10 teaspoons of Heart of England yeast nutrient & energiser and 2 teaspoons of tannin. Add 1ltr white grape juice concentrate (or 1.5ltr for a more fuller bodied wine), top up to the 22.5ltr (5gallon) mark on the fermenting bucket, check the temperature to ensure it is below 24 oC. Now add a sachet of gervin no.3 wine yeast making it up to the instructions on the packet, alternatively use the Heart of England quality wine yeast & nutrients tub again making up to instructions on tub and stir with paddle to mix well in

Place the lid loosely on top of the bucket to cover but do not seal and leave on a warm place approx 18—24 oC and leave to ferment.

After 7—10 days, strain out the flowers by passing through a straining cloth to extract juice and 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, until bubbles stop passing through the airlock and the wine starts to clear or better still when a stable hydrometer reading is achieved this may 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 strong pressure bottles. We have several types of suitable bottle 500ml screw top pet bottles, 500ml amber beer bottles with a crown cap top, 750ml clear swing top (Grolsch style) bottles. Champagne or sparkling wine bottles could also be used with a suitable champagne cork and wire (corks and cages both in stock) but do not use normal wine bottles as they will not take the pressure.

Prime the bottle by adding 1/2 a teaspoon of glucose powder (normal sugar can be used but is not as good) per 500ml/pt and seal the bottle. Place the bottle back in a warm place, the same as the original fermentation is fine for approx 4 to 7 days to condition. This allows the last bit of glucose to be fermented out trapping the gas in the bottle for a nice sparkle. Then transfer to a cool place to mature and clear, alternatively it can be left in the warm until it starts to clear, this ensures the fermentation is fully over but clearing will take longer.

Although your sparkling elderflower is ready for drinking straight away it will benefit from maturing and improve with keeping.

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 if you have any questions.