

# Prizewinning Wine Recipes

Edition 4 - 01/10/17

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## Introduction

I have been making wine for a number of years now. When I first started winemaking I tracked down as many winemaking books and recipes as I could and experimented with a wide variety of ingredients. I wasn't impressed with the outcome of a lot of the published recipes! I met Peter Laycock from [Petes Pint Pot](#) website who introduced me to some better winemaking techniques. He showed me the practice of recipe design which enables the winemaker to make balanced wines using his "[YoBrew Wine Calculator](#)" spreadsheets. The calculators do not tell the user what ingredients make the best wine, but help the user design wines of the desired alcoholic strength and acidity of the required wine style.

Although I was now able to design and make satisfactory wines for drinking I was keen to meet other winemakers to get their feedback on what I was producing. I also wanted to taste wines they had made and discuss techniques and recipes with them. By carrying out an internet search I came across [The National Association of Wine & Beer Makers](#) website, with their National Show being of particular interest to me. The annual show is set over a weekend and involves tasting sessions of homemade and commercial wines. There is also the opportunity to carry out a stewarding role. The stewards contribute to setting out the bottles and work with a judge to assist them in determining winners in the [many wine classes](#) of which over 1500 bottles are entered.

Taking part in the National Show has not only enabled me to win trophies for my first place wines, but has introduced me to wine styles I otherwise never would have experienced. It has also taught me how to make these wines and helped me improve the wines I make.

*"The only way to find out if you are producing good quality wines and beers and hopefully improving upon them is to compare them with somebody else's homebrew and best of all enter them in shows and have them assessed by qualified judges. Virtually all shows provide constructive feedback on each entry to help the competitor improve his/her skills. Even more beneficial is the opportunity to steward for a judge and therefore taste the quality (or otherwise) of other competitor's efforts. One of the most enjoyable aspects of home wine and beer making is to share your efforts with friends. By joining a wine club and/or NAWB, you will make new friends and increase your enjoyment from the hobby as well as participating in promoting the continuation of a craft that has been practised for thousands of years", NAWB.*

I have compiled these award winning recipes and others I feel are also notable, in order to share what I have learned. Each of the recipes stated has been inserted into the "[YoBrew Wine Calculator](#)" spreadsheets to make any tweaks necessary and in order to state the theoretical alcohol content and acidity that each wine will exhibit. (Acidity is given as percentage tartaric acid and stated as %TA).

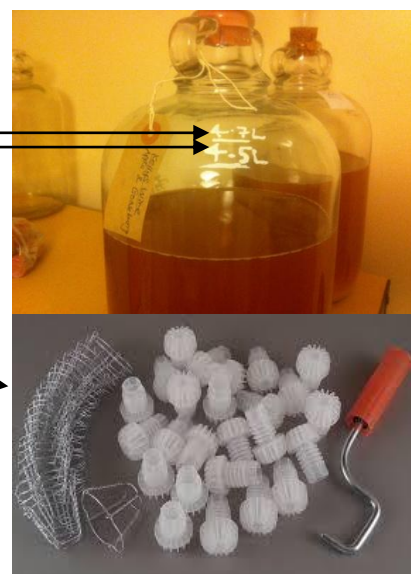
I hope you enjoy making and drinking these wines as much as I do.

James Smith

## Equipment Needed

(All equipment must be sterilised to avoid spoilage)

- 2 food grade fermentation buckets, one bucket lid and grommet (mark bucket up at 4.5L)
- Glass demijohn and airlock (marked up at 4.5 and 4.7L)
- Fine muslin (straining bag)
- Funnel
- Siphon
- Hydrometer for SG (Specific Gravity) readings
- Wine Bottle Corker, Corks & Capsules
- Plastic Sparkling Wine Corks & Cages (for sparkling wine)
- Sterilisation Powder
- Campden (Sodium Metabisulphite) Tablets
- Finings
- Potassium Sorbate or Xylitol (for sweet wines)



## Ingredients & Process

**Blackberries, black cherries, blueberries** and **raspberries** can be found in the freezer section in most supermarkets. They come in 350g punnets which are ideal for winemaking. Where possible, 350g (1 punnet), 700g (2 punnets), 1.05Kg (3 punnets) etc. quantities have been therefore been stated. Simply empty them into the fermentation bucket and allow them to thaw.



Whole quantities of **tinned fruits** are given in the recipes. When using tinned fruit, the entire contents of the tin is used (i.e. the fruit **and** the juice). Tinned fruit is sterile and soft, so easy to mash, making it ideal for winemaking.



**Dried fruits** should be chopped or minced. Place them in a pan, cover them with water and bring them to the boil to sterilise them and start extracting their juices. Allow them to cool before adding them to your fermentation bucket.



Where some zest is needed in a wine, **citrus fruits** need to be given a good scrub with a scourer and a drop of washing up liquid as they are coated with a wax which hinders fermentation (not what we want when winemaking)! After scrubbing, rinse them in a solution of a Campden tablet and water then grate off the zest only, avoiding the bitter pith. Slice the fruit in half and squeeze in the juice too.



When using **parsnips**, peel them, chop them up, then boil them until they are soft enough to ferment on their pulp. **Carrots** can simply be peeled, grated then added to the fermenting bucket.



Add oak granules or chips straight to the fermentation bucket. Up to 2g unsmoked oak is recommended for white wines and up to 30g toasted oak for red wines and for dessert wines. Oak chips are available from [Brew UK](http://BrewUK.com).





Sugar and honey can be added directly or added as syrup by boiling in water.



Mash all the solid ingredients with a potato masher.



**Bananas** are an excellent ingredient in both white and red wines. Many fruits used in home winemaking are high in acidity (compared to the relative low acidity of wine grapes). This means that less fruit is often used to avoid the wine being far too acidic which can result in a thin, watery wine which tastes more like alcoholic fruit juice than wine. As bananas are so low in acidity, they can be used in combination with acidic ingredients to provide the body the wine may otherwise lack. Bananas which are nicely ripe (**starting** to go brown) are best to use. Where small amounts of banana is stated, peel the fruit and wash in a solution of a crushed Campden tablet and water then mash them. Where larger quantities are stated it is considered best practice to peel the fruit and boil it for 30 minutes (to drive off some of the excess flavour). Allow it to cool and strain out the pulp adding just the "banana gravy".



**Elderberry** is an important red fruit wine ingredient. Elderberries are available for picking at the end of summer, but make sure they are very ripe (i.e. have a dark juice when squeezed), otherwise they can have quite a green leafy flavour. Dried elderberries are a poor substitute and can spoil a wine. Elderberry juice has been stated in recipes as it is available all year round and is made from ripe fruit. The juice comes in 330ml bottles, so quantities of 330ml (1 bottle), 660ml (2 bottles) etc. have been given where possible. If picking elderberries, approximately 410g fresh berries equates to 330ml juice.



Although technically a vegetable, **rhubarb** is a good ingredient, particularly in sparkling wines, where acidity is needed. If processed properly, rhubarb can add fantastic floral aromas and bring out the flavour of the fruits it is combined with. To do this, wash the stalks in a Campden tablet and water solution before chopping them and freezing them in bags for at least 48 hours. Snip off the corner of the frozen bag and sit it in a large funnel in the top of a demijohn. Over the next 24 hours or so, allow the rhubarb to thaw out and the juice to drip into the demijohn. Do not squeeze the defrosting bag, as the last of the juice is bitter and not wanted. 2Kg rhubarb should give 1.6L juice, which is enough for 4.5L wine.



Add the amounts of yeast, nutrient, pectic enzyme, bentonite, potassium bicarbonate, oak chips, elderflowers etc. from the recipe.







Fit the lid and ferment on the pulp for 4 or 5 days.



Strain out the pulp through a muslin into the second fermentation bucket.



Pour the fermenting wine into your demijohn. Top up to 4.7L with tap water.



Fit bung and air lock and leave to ferment to dry (consistent SG readings less than 1.000).



For **sherry** style wine, siphon the wine off the yeast and replace the water in the airlock with cotton wool. Leave the wine for approximately six months until oxidation produces sherry flavours.



Clarify your wine by adding two part finings. Leave for 48 hours / until clear and siphon off the sediment. Add one crushed Campden tablet to the wine to prevent oxidation.

**Sweet wines.** When sweetening wines, ferment the wine to dry and fine as usual. Either add half a teaspoon of potassium sorbate at the same time as adding one crushed Campden tablet and sweeten with sugar (see table below). The potassium sorbate stops the yeast from being able to ferment the sugar used to sweeten the wine. A possible issue is that over time, potassium sorbate can react with lactic acid present in the wine which causes rotten geranium aromas and flavours. To avoid this, rather than potassium sorbate being added and sugar used to sweeten the wine, xylitol can be used to sweeten the wine which is non fermentable. Xylitol tastes the same as sugar and is used in the same quantities stated in the table below, but is expensive. When making a sweet sparkling wine, xylitol is the only option because potassium sorbate would stop the bottle fermentation which gives the wine its fizz. Xylitol is therefore added to the required sweetness plus also 70g of sugar to bottle condition the wine. The wine is then bottled into strong sparkling wine bottles and stoppers and cages fitted.

When making dessert wines which are up to 20% in alcohol and sweet the potassium sorbate / xylitol issue can be ignored. The recipes given state the sugar which is needed to give an initial wine of 14%. Once all of the sugar has been converted to alcohol the wine is "feed" with 100g sugar at a time. Between each feeding, wait a few weeks monitoring the SG of the wine (leaving a hydrometer in the wine makes this easy). Each time all of the sugar is used up and the SG reaches 1.000, add an additional 100g sugar. Eventually the alcohol level will get to a point where the yeast can no longer continue to ferment the added sugar and the SG will remain constant. At this stage the wine can be sweetened with sugar to the levels stated in the table.

When adding sugar / xylitol, weigh it out into a measuring jug and cover it with some of the wine. Heat it in a microwave to dissolve it and add it back to the wine.

Wine Style	SG - Specific Gravity	Grams / 750ml	Grams / L	Grams / 4.5L
Dry	0.990 - 0.995	0	0	0
Medium Dry	0.995 - 1.005	<11g	<15g	<70g
Medium	1.005 - 1.015	11-33g	15g - 44g	70g - 200g
Medium Sweet	1.015 - 1.025	33g-53g	44g - 70g	200g - 315g
Sweet	1.025 - 1.035	53g-62g	70g - 83g	315g - 450g
Dessert	1.035 - 1.050	62g - 100g	83g - 138g	450g - 620g



Siphon the wine into bottles.



Soak corks in a Campden solution and drive them into the bottles and fit capsules



**Sparkling Wine:** Take a jug of your wine and dissolve into it 70g sugar. Pour back into the bulk of the wine and stir.



Siphon the sugary wine into Champagne style bottles, cork and cage.



Store bottles upside down in a bottle crate for a month. The 70g added sugar will ferment creating fizz and a yeast deposit in the neck of the bottle.



Sit bottles upside down in a bucket of mixed ice and salt, with their necks submerged until the contents of the neck is frozen (20 to 30 minutes).





Turn one bottle at a time horizontally and carefully remove cork. The frozen yeasty wine will then shoot out of the neck, so get ready to plug the end with your thumb!

Allow the wine to settle and let off the excess gas. Top up with some dry wine.



Refit corks and cages.

Click [here](#) to see a video of the disgorging process.

### Sparkling Wines

(Classes 17 & 18)

#### Apple Base

##### **Dry White Sparkling Wine (James Smith - 2017 National Winner) 11%, 0.7%TA**

2L Apple Juice  
 1620g (3 x 540g Tins) Rhubarb  
 410g Tin Peaches  
 470g Sugar  
 Sparkling Wine Yeast, 4g Nutrient, 5g Pectic Enzyme, 2g Bentonite  
 Ferment to dry and add 70g of sugar to condition

##### **Medium Sweet Sparkling Wine (James Smith - 2017 National Winner) 11%, 0.74%TA**

2.5L Apple Juice  
 2 X 540g Tins Rhubarb  
 250g Honey  
 410g Tin Peaches  
 410g Tin Strawberries  
 190g Sugar  
 Sparkling Wine Yeast, 4g Nutrient, 5g Pectic Enzyme, 2g Bentonite  
 Ferment to dry, sweeten with ~200g xylitol and add 70g of sugar to condition.

#### Grape Concentrate Base

##### **Dry White Sparkling Wine (James Smith) 11%, 0.7%TA**

1/3 (500ml) White Beaverville Kit  
 1L Apple Juice  
 1620g (3 x 540g Tins) Rhubarb  
 410g Tin Peaches / Pears  
 250g Sugar  
 Sparkling Wine Yeast, 4g Nutrient, 5g Pectic Enzyme, 2g Bentonite  
 Ferment to dry and add 70g of sugar to condition

##### **Medium Sweet Sparkling Wine (James Smith) 11%, 0.71%TA**

2/3 Beaverville White Kit (1L)  
 2 X 540g Tins Rhubarb  
 410g Tin Peaches / Pears  
 410g Tin Strawberries  
 No Sugar  
 Sparkling Wine Yeast, 4g Nutrient, 5g Pectic Enzyme, 2g Bentonite  
 Ferment to dry, sweeten with ~200g xylitol and add 70g of sugar to condition.

**Medium Sweet Sparkling Rose Wine (James Smith) 11%, 0.75%TA**

2L Apple Juice  
1620g (3 X 540g) Tins Rhubarb  
410g Tin Peaches / Pears  
600g (2 X 300g) Tins Raspberries  
400g Sugar  
Sparkling Wine Yeast, 4g Nutrient, 5g Pectic Enzyme, 2g Bentonite  
Ferment to dry, sweeten with ~200g xylitol and add 70g of sugar to condition.

**Medium Sweet Sparkling Rose Wine (James Smith) 11%, 0.73%TA**

1/2 (750ml) White Beavertale Kit  
1620g (3 X 540g) Tins Rhubarb  
410g Tin Peaches / Pears  
600g (2 X 300g) Tins Raspberries  
110g Sugar  
Sparkling Wine Yeast, 4g Nutrient, 5g Pectic Enzyme, 2g Bentonite  
Ferment to dry, sweeten with ~200g xylitol and add 70g of sugar to condition.

**Rhubarb wines given below also suited to being made sparkling dry or sparkling medium sweet wines**

**Aperitifs**

(Classes: 37. Dry Citrus, 38. Sweet Citrus, 2. Dry Aperitif, 3. Medium to Sweet Aperitif)  
(Classes: 1,16, 20, 21. Sherry Style - Oxidise prior to adding Campden)

**Vermouth Style**

(Class 4)  
White wine plus vermouth essence

**Dry Sherry Style (Prizewinning Recipes for Homemade Winemaking), 14%, 0.72%TA**

500g Raisins  
500g Sultanas  
1Kg Grapes / 1L Grape Juice / 1L Apple Juice  
460g Sugar  
Wine Yeast, 4g Nutrient, 5g Pectic Enzyme, 2g Bentonite  
Oxidise prior to adding Campden

**Sweet Sherry Style (NAWB Wine to Set Recipe) 18+, 0.73%TA**

454g Sultanas  
227g Dates  
336g Figs  
500ml Beavertale White  
454g Muscavado Sugar to start  
1 Tsp Tannin  
5-10g Oak Dust  
1 tsp Pectic Enzyme, Yeast, Nutrient & Bentonite.  
Sugar feed and sweeten to 1025-1030. Oxidise prior to adding Campden

**Sweet Parsnip Wine (James Smith) 14%, 0.58%TA**

(Class: Also 58)

1.36Kg Parsnips  
330g Sultanas  
226g Browning Bananas  
750ml Beavertale White  
350g Sugar  
3g Tannin, Vitamin B Tablet, Yeast, 4g Nutrient, 5g Pectic Enzyme, 2g Bentonite  
Sweeten to 1025-1030. Oxidise prior to adding Campden for sweet sherry style

**Design Your Own Citrus Wine**

**See the following section.**

**Citrus (James Smith), 14%, 0.9%TA**

2/3 White Beaverville Kit (1L)  
250ml Apple Juice  
2 Tins Peaches  
320g Sugar  
4 oranges (zest & juice)  
1 grapefruit (zest & juice)  
1L orange juice  
Wine Yeast, 4g Nutrient, 5g Pectic Enzyme, 2g Bentonite  
Sweeten if desired

**Citrus (Al Proctor), 15%, 1.1%TA**

10 Oranges (Juice & Zest)  
5 Lemons (Juice & Zest)  
2 Grapefruits (Juice & Zest)  
1/2 White Beaverville Kit (750ml)  
1L Orange Juice  
1 tsp tannin  
570g Sugar  
Wine Yeast, 4g Nutrient, 5g Pectic Enzyme, 2g Bentonite  
Sweeten if desired

**Orange Aperitif (Peter Robinson), 15.3%, 1.1%TA**

225g Sultanas  
336g Bananas - Boil together for 20 mins, strain and use juice  
2L Orange Juice  
2/3 White Beaverville Kit (1L)  
0.25 tsp tannin  
250g Sugar  
Wine Yeast, 4g Nutrient, 5g Pectic Enzyme, 2g Bentonite  
Zest and juice of 4 Oranges - Add after 5 days  
Sweeten if desired

**Grapefruit Aperitif (Peter Robinson), 15%, 1%TA**

1L Orange Juice  
2/3 White Beaverville Kit (1L)  
225g Sultanas  
0.25 tsp tannin  
340g Sugar  
Sparkling Wine Yeast, 4g Nutrient, 5g Pectic Enzyme, 2g Bentonite  
Zest & juice of 3 grapefruit - Add after 5 days  
Sweeten if desired

**Ma Made Wine (James Smith), 14.4%, 0.9%TA**

908g Browning Bananas  
850g Ma Made  
750ml White Beaverville & No Sugar **OR** 600g Sultanas & 90g Sugar  
1L Orange Juice  
Yeast, 4g Nutrient, 10g Pectic Enzyme, 2g Bentonite  
Sweeten if desired

(Note: Sugar content of marmalade is 62% and acidity is 1.3% as tartaric)

**Grapefruit Aperitif (James Smith) 14%, 0.83%TA PF**

1L (2/3) Beaverville White Kit & 440g Sugar **OR** 800g Sultanas & 600g Sugar  
2 X 539g Tins Red Grapefruits **OR** 1L Grapefruit Juice **OR** 5 Grapefruit (zest optional)  
2.5g Sparkling Wine, Yeast, 4g Nutrient, 5g Pectic Enzyme, 2g Bentonite

Oxidise prior to adding Campden for sherry style  
Sweeten if desired

**Dry Grapefruit Aperitif (Bill Smith) 15%, 0.55%TA**

1 White Beaverville Kit (1.5L)  
100g Dates  
300ml Grapefruit Juice  
400ml Pineapple Juice  
140g Sugar  
2.5g Wine Yeast, 4g Nutrient, 5g Pectic Enzyme, 2g Bentonite, 9g Potassium Bicarbonate (or omit for 0.85%TA)  
Oxidise prior to adding Campden for sherry style

**Social Orange & Date Wine (Al Proctor) 15%, 0.9%TA**

250g Bananas  
250g Sultanas  
200g Dates  
(Boil the above and strain, then add the following)  
470g Sugar  
1/3 White Beaverville Kit (500ml)  
2L Orange Juice  
3g Tannin  
Sweeten to 1025

**Social Orange & Fig Wine (Roy Ekin) 12%, 0.72%TA**

1L Orange Juice  
250g Figs  
500g Sultanas  
500g Browning Bananas  
450g Sugar  
1 tsp Pectic Enzyme, Yeast, Nutrient & Bentonite  
Sweeten to 1015

**Sweet Orange Wine (NAWB News & Views), 14%, 0.83%TA**

1L Orange Juice  
Juice & Zest of 4 Oranges  
900g Raisins  
450g Browning Bananas  
450g Light Brown Sugar  
1 tsp Pectic Enzyme, Yeast, Nutrient & Bentonite  
Sweeten to 1030

**Sweet Orange Wine (1st 1994 National After Dinner White / Brown - Given in Bill Smith's book),  
18%+, 0.94%TA**

1L Orange Juice  
10 Oranges, Juice of all, zest of 5 of them  
900g Sultanas  
3 Browning Bananas (Approx 330g)  
420g Light Brown Sugar  
1 tsp Pectic Enzyme, Yeast, Nutrient & Bentonite  
Sugar feed, then sweeten to 1025

**Brown Dessert Wine (2nd in 1991 National - Citrus Sweet), 18%+, 1.3%TA**

(Class: Also 14, 15, 16)

1Kg Raisins

227g Dried Apricots  
227g Dates  
227g Figs  
1.5L Orange Juice  
200ml Ribena Cordial  
1.64Kg (4 X 410g) Tins Peaches  
1/4 Tsp Tannin  
No Sugar to start  
1 tsp Pectic Enzyme, Yeast, Nutrient & Bentonite  
Sugar feed. Sweeten to SG 40-50.

### White Wines

(Classes: 9, 11, 12, 14, 15, 16, 51, 52)

#### **Design Your Own White Wine**

Pick three of the following groups of ingredients for a light, dry wine (11-12%, ~0.6%TA) or pick four of the following for a heavier wine (14-15%, ~0.8%TA) which will stand up to sweetening if required. (If the wine is too heavy to drink as a dry wine, you can simply dilute it down slightly with some water when bottling):

Ingredients to choose from (3 for a dry wine / 4 for a heavier wine also suitable for sweetening):

- 1L Apple & 190g Sugar,
- 500ml Beavertdale & No Sugar,
- 1.5L Grape Juice & 66g Sugar,
- 400g Sultanas & 60g Sugar.
- Plus the usual: Yeast, 4g Nutrient, 5g Pectic Enzyme, 2g Bentonite

If selecting four lots of ingredients for the wine, make sure the volume of fruit does not exceed 4.7L; e.g. 4 portions of 1.5L (6L) grape juice will not fit into a 5L demijohn. Instead include some concentrate or sultanas to ensure you do not exceed the volume of wine being made. Some examples are given below. All are designed choosing four lots of the ingredients to create heavier wines which can withstand sweetening, or which can be diluted if required to give dry wines:

#### **Grape Concentrate Wine 15.7%, 0.87%TA**

2L Beavertdale White Concentrate  
Yeast, 4g Nutrient, 5g Pectic Enzyme, 2g  
Bentonite

#### **Grape Concentrate & Sultana Wine 15.4%,**

##### **0.85%TA**

1.5L White Beavertdale Kit  
400g Sultanas  
60g Sugar (No Sugar for 14.7% abv)  
Wine Yeast, 4g Nutrient, 5g Pectic Enzyme, 2g  
Bentonite

#### **Grape Concentrate & Apple Wine 15.3%,**

##### **0.84%TA**

1.5L White Beavertdale Kit  
1L Apple Juice  
190g Sugar (70g Sugar for 14% abv)  
Wine Yeast, 4g Nutrient, 5g Pectic Enzyme, 2g  
Bentonite

#### **Grape Concentrate & Apple Wine 14.8%,**

##### **0.81%TA**

1L Beavertdale White Concentrate,  
2L Apple  
380g Sugar (300g Sugar for 14% abv)  
Wine Yeast, 4g Nutrient, 5g Pectic Enzyme, 2g  
Bentonite



**Apple & Grape Concentrate Wine 14.6%,  
0.79%TA**

2.5L Apple  
750ml Beavertdale  
475g Sugar (420g Sugar for 14% abv)  
Wine Yeast, 4g Nutrient, 5g Pectic Enzyme, 2g  
Bentonite

**Apple & Grape Juice Wine 14%, 0.82%TA**

3L Apple  
1.5L Grape Juice  
636g Sugar  
Wine Yeast, 4g Nutrient, 5g Pectic Enzyme, 2g  
Bentonite

**Sultana Wine 14.6%, 0.8%TA**

1.6Kg Sultanas  
240g Sugar  
Wine Yeast, 4g Nutrient, 5g Pectic Enzyme, 2g  
Bentonite

**Sultana & Apple Wine 14.4%, 0.78%TA**

1.2Kg Sultanas  
1L Apple  
370g Sugar  
Wine Yeast, 4g Nutrient, 5g Pectic Enzyme, 2g  
Bentonite

**Sultana, Grape and Apple Juice Wine 14.3%,  
0.85%TA**

800g Sultanas  
1L Apple  
1.5L Grape Juice  
376g Sugar  
Wine Yeast, 4g Nutrient, 5g Pectic Enzyme, 2g  
Bentonite

**Citrus Wine**

To design your own citrus wine, choose just three of the 4 sets of ingredients listed above plus either:

- 1L Orange Juice, Juice and Zest of 6 Oranges & 140g Additional Sugar **OR**
- 1L Orange Juice, Juice and Zest of 3 Grapefruit & 140g Additional Sugar.

E.g.:

**Sultana and Citrus Wine 14%, 0.96%TA**

1.2Kg Sultanas  
1L Orange Juice  
Zest & Juice of 3 Grapefruit  
320g Sugar  
Wine Yeast, 4g Nutrient, 5g Pectic Enzyme, 2g Bentonite

This wine will withstand sweetening or great as a dry wine (Citrus wines suit higher acidity).

**Stone Fruit Wine**

To design your own stone fruit wine, choose just three of the 4 sets of ingredients listed above plus

**Apple & Sultana Wine 14%, 0.76%TA**

2.5L Apple  
600g Sultana  
565g Sugar  
Wine Yeast, 4g Nutrient, 5g Pectic Enzyme, 2g  
Bentonite

**Grape Juice Wine 14%, 1%TA PF**

4.5L Waitrose White Grape Juice  
400g Sultanas  
258g Sugar  
Wine Yeast, 4g Nutrient, 5g Pectic Enzyme, 2g  
Bentonite

**Sultana & Grape Juice Wine 14.4%, 0.86%TA**

1.2Kg Sultanas  
1.5L Grape Juice  
246g Sugar  
Wine Yeast, 4g Nutrient, 5g Pectic Enzyme, 2g  
Bentonite

**Sultana & Grape Juice Wine 14.3%, 0.93%TA**

800g Sultanas  
3L Grape Juice  
252g Sugar  
Wine Yeast, 4g Nutrient, 5g Pectic Enzyme, 2g  
Bentonite

**Sultanas & Apple Juice Wine 14.3%, 0.77%TA**

800g Sultanas  
2L Apple  
500g Sugar  
Wine Yeast, 4g Nutrient, 5g Pectic Enzyme, 2g  
Bentonite

4 X 410g tins of stone fruits (i.e. peaches, apricots or lychees) and an additional 150g sugar. Limit lychees to 2 tins due to their strong flavour.

E.g.:

#### **Grape Concentrate, Apple and Stone Fruit Wine 15%, 0.75%TA**

1L Beavercdale White Grape Concentrate  
1L Apple Juice  
820g (2 X 410g) Tins Peaches  
410g Tin Apricots  
410g Tin Lychees  
Wine Yeast, 4g Nutrient, 5g Pectic Enzyme, 2g Bentonite

#### **Sultana & Stone Fruit Wine 14.3%, 0.73%TA PF**

800g Sultanas  
500ml Apple Juice  
400ml Orange Juice  
820g (2 X 410g) Tins Peaches  
410g Tin Apricots  
410g Tin Lychees  
360g Sugar  
125g Honey  
2g Lightly Toasted Oak Powder  
Wine Yeast, 4g Nutrient, 5g Pectic Enzyme, 2g Bentonite

#### **Additions for Extra Diversity**

Half of one of the measures can be replaced with one of the following for some further complexity:

- 500ml **Rubicon Passion Fruit / Lychee / Mango** Juice & 100g Additional Sugar
- 400ml **Orange** Juice & 120g Additional Sugar
- 300ml **Pineapple** Juice & 140g Additional Sugar

Up to 30g **Dried Elderflower** can be added per gallon of wine or **apple and elderflower juice** can be used for floral aroma and flavour ([Classes 55 & 56](#)).

1-2g / 4.5L **Lightly Toasted Oak** can be added to a recipe.

100g of sugar can be replaced with 125g **Honey** in a recipe.

E.g.:

#### **Diverse Wine 14%, 0.79%TA PF**

800g Sultanas  
1.5L Apple & Elderflower Juice  
400ml Orange Juice  
400g Sugar  
125g Honey  
2g Lightly Toasted Oak Powder  
Wine Yeast, 4g Nutrient, 5g Pectic Enzyme, 2g Bentonite

#### **Pear & Pineapple Wine 15%, 0.8%TA PF**

1.5L Beavercdale White (1 Kit) **OR** 1.2Kg Sultanas & 220g Sugar  
400ml Pineapple Juice  
5 X 420g (2.1Kg) Tins Tinned Pears  
1 tsp Pectic Enzyme, Yeast, Nutrient & Bentonite

#### **Medium Sweet Stone Fruit Wine (NAWB Wine to Golden Anniversary Set Recipe) 14%, 0.6%TA**

1L Apple Juice  
1L White Grape Juice  
4 X 410g Tins Peaches  
2 X 410g Tins Apricots  
112g Honey  
681g Soft Brown Sugar

1 tsp Pectic Enzyme, Yeast, Nutrient & Bentonite  
Sweeten to 1020

**Dry Gooseberry Wine (1st National 2010) 12%, 0.76%TA**

1L Beaverdale White (2/3 Kit)  
454g Browning Bananas  
1.45Kg (5 x 290g) Tins Gooseberries  
410g Tin Strawberries  
190g Sugar  
1 tsp Pectic Enzyme, Yeast, Nutrient & Bentonite

**Blackberry & Apple Rose Wine (Bill Smith) 11%, 0.72%TA**

700g Blackberries (2 X 350g packs)  
1L Apple Juice  
750ml Beaverdale White  
320g Sugar  
1 tsp Pectic Enzyme, Yeast, Nutrient & Bentonite

**Rhubarb Wine (James Smith) 12%, 0.65%TA (0.7%TA Tinned) PF**

(Classes 8, 10, 57 & 58)

1.6L Rhubarb Juice (From ~2Kg Rhubarb) & 1Kg Sugar OR  
7 x 540g Tins (3.78Kg) Rhubarb & 650g Sugar

**Plus:**

1 X 410g Tins Peaches / Apricots / Guava  
Wine Yeast, Vitamin B Tablet, 4g Nutrient, 5g Pectic Enzyme, 2g Bentonite  
Good as medium sweet wine.

**Banana & Fig Dry Wine - (60th Anniversary Wine to Set Recipe) 12%, 0.62%TA**

(Classes 47 & 48)

454g Dried Figs  
454g Raisins  
908 bananas  
410g sugar  
1 Teaspoon Pectic Enzyme, Yeast, Nutrient & Bentonite

**White Port (Charles Hill - Wine to Set Recipe 2004) 14%, 0.68%TA**

(Classes: 45, 46)

1L Apple Juice  
500ml Beaverdale White  
908g Browning Bananas  
454g Sultanas  
3 X 410g Tins (1.23Kg) Peaches  
1 X 410g Tins Apricots  
200g Sugar  
4g Potassium Bicarbonate  
1 tsp Pectic Enzyme, Yeast, Nutrient & Bentonite

**Pineapple & Lychee Social Wine (Prizewinning Recipes for Homemade Wine) 14%, 0.87%TA**

(Class 52)

1.5L (1 Kit) White Beaverdale  
1L Pineapple Juice  
410g Tinned Lychees  
No Sugar

1 Teaspoon Pectic Enzyme, Yeast, Nutrient & Bentonite  
Sweeten to 1025

**Rhubarb & Apricot Social Wine (Peter Robinson) 14%, 0.85%TA**

908g Browning Bananas  
750g Sultanas  
4 X 410g Tins (1.64Kg) Apricots  
681g Rhubarb & 500g Sugar **OR** 3 X 540g Tins (1.62Kg) Rhubarb & 300g Sugar  
1 Teaspoon Pectic Enzyme, Yeast, Nutrient & Bentonite  
Sweeten to 1025

**Sweet Banana, Raisin and Orange Wine (NAWB Wine to Set Recipe) 14%, 0.83%TA**

1.6Kg Browning Bananas  
750ml Beaverville  
1L Orange Juice  
280g Raisins  
210g Sugar  
1 tsp Pectic Enzyme, Yeast, Nutrient & Bentonite  
1/4 tsp Tannin  
Sweeten to 1025

**Sweet Banana, Sultana and Orange Wine 14%, 0.8%TA**

1.6Kg Browning Bananas  
1L Orange Juice  
900g Sultanas  
320g Sugar  
1 tsp Pectic Enzyme, Yeast, Nutrient & Bentonite  
1/4 tsp Tannin  
Sweeten to 1025

**Sweet Parsnip & Orange Wine (NAWB News & Views) 14%, 0.66%TA**

(Classes: 57, 58)

1.36Kg Parsnips  
750ml Beaverville White Kit  
1L Orange Juice  
450g Sugar  
454g Browning Bananas  
1 tsp Pectic Enzyme, Yeast, Nutrient & Bentonite  
1/4 tsp Tannin  
Sweeten to 1025-1030

**Sweet Carrot & Orange Wine (James Smith) 14%, 0.75%TA**

2.7Kg Carrots  
454g Raisins  
500ml Beaverville White  
454g Browning Bananas  
1L Orange Juice  
380g Sugar  
1 tsp Pectic Enzyme, Yeast, Nutrient & Bentonite  
1/2 tsp Tannin  
Sweeten to 1025-1030

**Sweet Parsnip & Orange Wine (1999 Wine to Set Recipe) 14%, 0.66%TA**

1.36Kg Parsnips  
227g Raisins  
750ml Beaverville White

2 Oranges - Zest & Juice  
2 Lemons - Zest & Juice  
1 tsp Yeast, Pectic Enzyme, Nutrient & Bentonite  
¼ tsp Tannin  
430g Sugar  
Sweeten to 1025-1030

**Strawberry Dessert Wine (1st 1995 National) 18%+, 1.2%TA**

(Class: 52)

2.45Kg Strawberries (7 packs)  
500ml Beavertdale White  
908g Sultanas  
160g Sugar to start  
1 tsp Pectic Enzyme, Yeast, Nutrient & Bentonite.  
Sugar feed and sweeten to 1036

**After Dinner Brown Wine (Bill Smith) 18%+, 0.9%TA**

908g Sultanas  
113g Dried Figs  
113g Dried Apricots  
410g Tin Prunes  
1L Apple Juice  
908g Browning Bananas (Boil)  
220g Sugar to start  
5g Oak Granules  
Pectic Enzyme, Yeast Nutrient, Yeast (Gervin GV3 or GV10)  
Sugar feed. Sweeten to 1040-1050

**After Dinner White / Brown Wine (James Smith) (15, 16) 18%+, 1%TA PF**

1.4Kg Dried Fruit (Sultanas Favourite)  
1L Apple Juice  
4 X 410g Tins (1.64Kg) Stone Fruits (Limit Lychees to 2 tins)  
250g Browning Bananas  
No Sugar to start  
Dessert Wine Yeast, 4g Nutrient, 5g Pectic Enzyme, 2g Bentonite  
Optional - Up to 30g / 4.5L max oak chips  
Sugar feed. Sweeten to 1040-1050

**Mead**

(Classes: 53 & 54)

**Cyser, Winner 2016 NAWB National Dry Mead Class, (James Smith) 11-13%, 0.7%TA PF**

680g to 908g Honey  
4L Apple Juice  
4g Potassium Bicarbonate  
1 tsp Pectic Enzyme, Yeast, Nutrient & Bentonite

**Sultana Melomel (James Smith) 13.4%, 0.62%TA PF**

1Kg Sultanas  
680g Honey  
Wine Yeast, 4g Nutrient, 5g Pectic Enzyme, 2g Bentonite

**Pymment (James Smith) 14%, 0.57%TA**

680g Honey  
1L Beavertdale White



1 tsp Pectic Enzyme, Yeast, Nutrient & Bentonite

**Apple & Grape Melomel (James Smith) 14.5%, 0.7%TA**

1/3 (500ml) White Beaverdale Kit  
2L Apple Juice  
908g Honey  
Wine Yeast, 4g Nutrient, 5g Pectic Enzyme, 2g Bentonite

**Rose Wine**

**Rose (NAWB Set Recipe) 11%, 0.75%TA**

1L Red Grape Juice  
1L White Grape Juice  
2L Cranberry Juice  
420g Sugar  
1 tsp Pectic Enzyme, Yeast, Nutrient & Bentonite

**Red Wines**

**Grape Juice Wine (James Smith), 13%, 0.57%TA**

(Classes: 6, 15, 16, 29, 30)

4L Red Grape Juice  
400g Raisins (Chopped and covered with grape juice and brought to the boil to sterilise)  
225g Sugar  
Wine Yeast, 4g Nutrient, 5g Pectic Enzyme, 10g Potassium Bicarbonate

**Red Allotment Grape Wine (James Smith), 14%, 0.55%TA**

(Classes: 29, 30)

Per KG grapes - 77g Sugar, 0.1g Pectic Enzyme, Yeast & Nutrient and 3.3g Potassium Bicarbonate  
(Omit Potassium Bicarbonate if making a sweet wine and sweeten to 1030)

**Red Wine (No Concentrate) (James Smith), 13-14%, 0.55%TA PF**

3 litres Red Grape Juice **OR** 900g raisins (or a mix of grape juice and raisins)  
Red Wine Yeast, 4g Nutrient, 5g Pectic Enzyme

**Plus Either:**

660ml Elderberry Juice, 700g (2 X 350g packs) Black Cherries / Blueberries, 500g Sugar & 6g Potassium Bicarbonate **(25, 26)** **OR**

1.4Kg (4 X 350g packs) Blackberries, 600g Sugar & 8g Potassium Bicarbonate **(27, 28)** **OR**

1.4Kg (4 X 350g packs) Black Cherries, 510g Sugar & 4g Potassium Bicarbonate **(31, 32)** **OR**

1.4Kg (4 X 350g packs) Blueberries, 545g Sugar & 2g Potassium Bicarbonate **(33, 34)**

These wines will withstand sweetening if required

**Red Wine (James Smith), 14%, 0.55%TA**

(Classes: 15, 16, 49, 50)

1/3 (500ml) Red Beaverdale Kit  
250g Browning Bananas  
410g Peaches  
300g Tin Raspberries  
Red Wine Yeast, 4g Nutrient, 5g Pectic Enzyme

**Plus Either:**

660ml Elderberry Juice (2 X 330ml bottles), 700g (2 X 350g packs) Black Cherries / Blueberries, 580g Sugar & 1g Potassium Bicarbonate **(25, 26)** **OR**

1.75Kg (5 X 350g packs) Blackberries, 680g Sugar & 6.5g Potassium Bicarbonate **(27, 28)** **OR**

1.75Kg (5 X 350g packs) Black Cherries & 570g Sugar **(31, 32)** **OR**

1.75Kg (5 X 350g packs) Blueberries & 610g Sugar **(33, 34)**

Optional - Up to 30g / 4.5L max heavily toasted oak chips  
Sweeten if desired

**Dry Red Wine (1st Wales & West) 13%, 0.56%TA**

(Classes: 15, 16, 49, 50)

330ml Elderberry Juice  
500ml Beaverdale Red  
1L Apple Juice  
1L Red Grape Juice  
300g Tin Blueberries  
300g Tin Blackcurrants  
1/2 Vanilla Pod  
380g Sugar  
34g Oak Chips  
5g Tannin  
5g Potassium Bicarbonate  
1 tsp Pectic Enzyme, Yeast, Nutrient

**Dry Red Wine (No Concentrate) (NAWB News & Views) 13%, 0.55%TA**

(Classes: 25, 26, 15, 16, 49, 50)

330ml Elderberry Juice  
1.05Kg Blackberries (3 X 350g packs)  
580g (2 X 290g) Tins Blackcurrants  
500g Raisins  
670g Sugar  
5g Potassium Bicarbonate  
1 tsp Pectic Enzyme, Yeast, Nutrient

**Dry Chianti Style (Bill Smith in News & Views) 13%, 0.54%TA**

(Classes: 33, 34, 15, 16, 49, 50)

500ml Beaverdale Red  
600ml Ribena Cordial  
580g (2 x 290g) Tins Blackcurrants  
224g Bananas  
300g Sugar  
14g Oak Chips  
3g Potassium Bicarbonate  
1 tsp Pectic Enzyme, Yeast, Nutrient

**Dry Burgundy Style (Bill Smith) 13.8%, 0.56%TA**

(Classes: 15, 16, 49, 50)

330ml Elderberry Juice  
500ml Beaverdale Red  
700g Blackberries (2 X 350g packs)  
60g Raspberries  
28g Strawberries  
336g Sultanas  
140g Dates  
454g Sugar  
28g Oak Dust  
5g Potassium Bicarbonate  
1 tsp Pectic Enzyme, Yeast, Nutrient

**Dry Rhone Style (Bill Smith) 13%, 0.6%TA**

(Classes: 15, 16, 49, 50)

660ml Elderberry Juice (2 X 330ml bottles)  
700g Blackberries (2 X 350g)  
2 X 410g Pears  
300g Tin Blackcurrants  
500ml Beavertdale Red  
530g Sugar  
14g Oak Dust  
2g Potassium Bicarbonate  
1 tsp Pectic Enzyme, Yeast, Nutrient

**Dry Barolo Style 1 (No Concentrate) (Bill Smith) 12%, 0.6%TA**

(Classes: 25, 26, 15, 16, 49, 50)

990ml Elderberry Juice (3 X 330ml bottles)  
1050g Blackberries (3 X 350g packs)  
350g Blueberries  
450g Browning Bananas  
730g Sugar  
3g Tannin  
1g Potassium Bicarbonate  
1 tsp Pectic Enzyme, Yeast, Nutrient

**Dry Barolo Style 2 (Bill Smith) 13%, 0.6%TA PF**

(Classes: 27, 28, 15, 16, 49, 50)

2.1Kg Blackberries (6 X 350g packs)  
3 X 410g Tins Strawberries  
500ml Beavertdale Red  
550g Sugar  
23g Oak Dust  
9g Potassium Bicarbonate  
1 tsp Pectic Enzyme, Yeast, Nutrient

**Dry Elderberry Wine (1st National 1994) 15%, 0.6%TA**

(Classes: 25, 26, 15, 16, 49, 50)

660ml Elderberry Juice (2 X 330ml bottles)  
900g Raisins  
500ml Beavertdale Red  
340g Honey  
7g Potassium Bicarbonate  
1 tsp Pectic Enzyme, Yeast, Nutrient

**Dry Blueberry, Blackberry & Black Cherry Wine (Roy Ekin), 13%, 0.56%TA**

(Classes: 15, 16, 49, 50)

227g Browning Bananas  
700g Blueberries (2 X 350g packs)  
700g Blackberries (2 X 350g packs)  
350g Black Cherries (1 X 350g packs)  
500ml Red Beavertdale Conc  
600g Sugar  
1 tsp Pectic Enzyme, Yeast, Nutrient

**Dry Blackberry & Dried Banana Wine (No Concentrate) (Roy Ekin), 12.6%, 0.59%TA**

(Classes: 27, 28, 15, 16, 49, 50)

227g Dried Bananas  
1.75Kg Blackberries (5 x 350g frozen punnets)  
908g Sugar  
1 tsp Pectic Enzyme, Yeast, Nutrient

**Dry Chianti Style (Bill Smith) 13%, 0.57%TA**

(Classes: 15, 16, 49, 50)

750ml Beavertdale Red  
410g Tin Strawberries  
410g Tin Black Cherries  
60g Raspberries  
330ml Elderberry Juice  
24g Oak Dust  
500g Sugar  
1 tsp Pectic Enzyme, Yeast, Nutrient

**Medium Dry Cherry Wine (No Concentrate) - Wine to Set Recipe 2018, 11%, 0.63%TA PF**

(Classes: 31, 32, 15, 16, 49, 50)

6 X 410g Tins (2.46Kg) Tesco Black Cherries - strain into bucket & mash, pour syrup into pan  
225g Raisins (chopped) & 290g sugar heat in pan until boil, then chuck into bucket  
2L Red Grape Juice  
1 Tsp Pectic Enzyme, Yeast Nutrient & Wine Yeast  
Ferment on pulp for 5 days then strain into a DJ and top up to 4.7L  
Ferment to dryness. Add xylitol to medium dry (<11g per bottle).

**Blackberry Port Style (No Concentrate) (Roy Ekin) 18%+, 1.2%TA**

(Classes: 50, 28, 23)

2.8Kg Blackberries (8 X 350g packs)  
454g Dried Bananas  
908g Raisins  
390g Sugar  
1 tsp Pectic Enzyme, Yeast, Nutrient  
Sugar feed. Sweeten to SG20-30 for port style or 40 to 50 for dessert style

**Port / Dessert Style Wine (No Concentrate) (Wine to set recipe 2007) 18%+, 0.6%TA**

(Classes: 50, 26, 23)

1.05Kg Blackberries (3 X 350g packs)  
990ml Elderberry Juice (3 X 330ml Juice)  
450g Plumbs / Damsons  
300g Tin Raspberries  
1Kg Sugar  
5g Potassium Bicarbonate  
1 tsp Pectic Enzyme, Yeast, Nutrient  
Sugar feed. Sweeten to SG 20-30 for port style or 40 to 50 for dessert style

**Strawberry & Blueberry Dessert Wine (NAWB News & Views) 18%+, 1%TA**

(Classes: 34, 50)

1.4Kg Strawberries (4 X 350g packs)

700g Blueberries (2 X 350g packs)  
500g Raisins  
500ml Beaverville Red  
1L Red Grape Juice  
350g Sugar to start  
1 tsp Pectic Enzyme, Yeast, Nutrient  
Sugar feed. Sweeten to 1046.  
1 teaspoon acid if required.

**Blackberry & Blackcurrant Social Wine (No Concentrate) (Peter Robinson) 14%, 0.95%TA**

(Classes: 50, 28)

1050g Blackberries (3 X 350g packs)  
2 X 290g Tins (580g) Blackcurrants  
2L Apple Juice  
500g Sultanas  
454g Browning Bananas  
500g Sugar  
1 tsp Pectic Enzyme, Yeast, Nutrient  
Sweeten to 1015

**Blackberry Social Wine (Peter Robinson) 14%, 0.83%TA**

(Classes: 50, 28)

1750g Blackberries (4 X 350g packs)  
224g Sultanas  
500ml Beaverville Red  
700g Browning Bananas  
550g Sugar  
1 tsp Pectic Enzyme, Yeast, Nutrient  
Sweeten to 1020-1025

**After Dinner Red (James Smith) 18%+, ~0.7%TA PF**

(Classes: 13, 15, 16)

1/3 (500ml) Red Beaverville kit  
1 Tin (410g) Peaches  
1 Tin (300g) Raspberries  
250g Browning Bananas  
250g Dates  
250g Figs  
1.7Kg mix of Elderberries / Blackberries / Black Cherries / Blueberries (Max 1Kg Elderberries)  
500g Sugar to start  
5g Potassium Bicarbonate  
Dessert Wine Yeast, 4g Nutrient, 5g Pectic Enzyme  
Optional - Up to 30g / 4.5L max heavily toasted oak  
Sugar feed. Sweeten to 1040-1050

**Blackberry Dessert Wine (No Concentrate) (Bill Smith) 18%+, 1%TA**

2.7Kg Blackberries  
227g Raspberries  
908g Peaches  
1L White / Red Grape Juice  
908g Sugar to start  
1 tsp Pectic Enzyme, Yeast, Nutrient  
Sugar feed. Sweeten to 1040-1050



**Red Dessert Wine (Peter Robinson) 18%+, 1%TA**

700g Blackberries (2 X 350g packs)  
990ml Elderberry Juice (3 X 330ml Bottles)  
1Kg Plumbs / Damsons  
500ml Beaverdale Red  
15g Oak Powder  
630g Sugar to start  
1 tsp Pectic Enzyme, Yeast, Nutrient  
Sugar feed, sweeten to 1035+

**Red Dessert Wine (No Concentrate) (Gerry Fowles) 18%+, 0.6%TA**

1050g Black Cherries (3 X 350g packs)  
700g Blackberries (2 X 350g packs)  
660ml Elderberry Juice (2 X 330ml Bottles)  
450g Browning Bananas  
290g Tin Blackcurrants  
920g Sugar to start  
15g Oak Powder  
1 tsp Pectic Enzyme, Yeast, Nutrient  
Sugar feed. Sweeten to 1035+

**Red Dessert Wine (No Concentrate) (Judges Newsletter) 18%+, 0.86%TA**

1050g Blackberries (3 X 350g packs)  
700g Black Cherries (2 X 350g packs)  
350g Raspberries  
350g Blueberries  
390g Browning Bananas  
660ml Elderberry Juice (2 X 330ml Bottles)  
1L Apple Juice  
840g Sugar to start  
7g Tannin  
34g Oak Dust  
1 tsp Pectic Enzyme, Yeast, Nutrient  
Sugar feed. Sweeten to 1035+

**Red Dessert Wine (Charles Shelton) 18%+, 1%TA**

1.75Kg Black Cherries (5 X 350g packs)  
4 X 330ml Bottles Elderberry Juice  
1.5L Beaverdale Red (1 kit)  
1 tsp Pectic Enzyme, Yeast, Nutrient, 1 Vit B Tablet  
No sugar to start  
Feed with sugar until fermentation ceases. Sweeten to SG 50-60. 1/2 teaspoon acid if needed.

**Red Dessert Wine (No Concentrate) (Wine to Set Recipe 2007) 18%+, 0.76%TA**

3 X 330ml Bottles Elderberry Juice  
1.05Kg Blackberries (3 X 350g packs)  
454g Damsons / Plumbs / Sloes  
300g Tin Raspberries  
1Kg Sugar to start  
1 tsp Pectic Enzyme, Yeast, Nutrient  
Feed with sugar until fermentation ceases. Sweeten to 1020+

**Elderberry Dessert Wine (1st National 1995) 18%+, 0.92%TA**

4 X 330ml (1.32L) Bottles Elderberry Juice  
500g Raisins  
500g Dates  
500g Browning Bananas

500ml Beavertdale Red  
No Sugar to start  
1 tsp Pectic Enzyme, Yeast, Nutrient  
Feed with sugar to 1035+

**Red Dessert Wine (Bernard Lamb, NAWB) 18%+, 1.3%TA**

1Kg Dried Currants  
500g Sultanas  
500ml Beavertdale Red  
660ml Elderberry Juice  
1050g Blackberries (3 X 350g packs)  
410g Tin Black Cherries  
No Sugar to start  
1 tsp Pectic Enzyme, Yeast, Nutrient  
Sugar feed to 1035+

**Red Dessert Wine (No Concentrate) (Bill Smith) 18%+, 0.8%TA**

1.75Kg Blackberries (5 X 350g packs)  
330ml Elderberry Juice  
454g Raisins  
227g Browning Bananas  
800g Sugar to start  
1 tsp Pectic Enzyme, Yeast, Nutrient  
Sugar feed, sweeten to 1035+

**Red Dessert Wine (News & Views) 18%+, 1%TA**

3 X 330ml Bottles Elderberry Juice  
1.4Kg Blackberries (4 X 350g packs)  
454g Damsons / Plumbs / Sloes  
454g Browning Bananas  
750ml Beavertdale Red  
400g Sugar to start  
1 tsp Pectic Enzyme, Yeast, Nutrient  
Feed with sugar until fermentation ceases to 1035+