

Fruit Winemaking

Made Simple

Easy, Reliable Recipes for
Delicious Homemade Wines

- ✓ No Grape Juice Required
- ✓ Step-by-Step Guidance
- ✓ Balanced Wines That Work



Practical
Recipes for
Every Fruit
You Love

TRIED & TESTED RECIPES • PERFECT FOR BEGINNERS • WINES YOU'LL BE PROUD OF

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Fruit Winemaking Made Simple

I have tried making wines from many different ingredients over the years, but now just focus on what works best. I have put together this guide using my preferred, easily sourced ingredients, while allowing plenty of scope for variation and experimentation.

Traditionally, fruit wines were made either entirely from fruit, or with the addition of grape juice or concentrate to provide body, balance and a more “wine-like” character. While grape juice and concentrate can sometimes be harder to source, they remain one of the best ways to improve the overall quality of a fruit wine.

The recipes in this book are designed around four different approaches:

- **Grape-based wines** – using grape juice or concentrate, which adds body, natural sugars, acidity and tannin, producing a more traditional “wine-like” result. White grape concentrate is generally used for white and rosé wines, and red grape juice or concentrate for red wines.
- **Non-grape wines** – Apple juice is widely available and forms an excellent base for fruit wines. As it is lower in sugar, tannin and body than grape juice, the recipes compensate for this, using some raisins or sultanas (for body and tannin) and banana (for mouthfeel).
- **Low alcohol versions** - Achieved by omitting added sugar. These wines are lighter and more sessionable, although some recipes (particularly those using syrups or cordials) cannot be easily reduced in strength.
- **Mead versions** – Honey adds considerable natural sugars, body and flavour to wines, but lacks acidity and nutrient. Honey therefore pairs perfectly with fruit, which contains both acid and nutrient.

These variations allow you to choose between convenience, ingredient availability and desired wine style, while keeping the overall structure and balance of the recipe consistent.

For simplicity, I use the word “**wine**” throughout this guide, rather than repeating wine / mead every time. Mead is usually a drink with the characteristics of wine, but made from fermented honey and fruit.



Equipment

Sterilisation

Cleanliness is essential in winemaking. Any equipment that comes into contact with your ingredients or wine must be properly sterilised to prevent contamination. Use either:

- Sterilising tablets (commonly sold for baby bottles),
- WVP sterilising power, or,
- A no-rinse brewing sanitiser

Primary Fermenter

A 10-litre brew bucket with lid and airlock is ideal.

Useful to mark outside of bucket at:

- 4.5 litres
- 4.7 litres

Primary fermentation is vigorous, so headspace is required.

Secondary Fermenter

Use a glass demijohn (or carboy) fitted with:

- Bung
- Airlock

After primary fermentation, the liquid is transferred here to complete fermentation and clear. Mark your demijohns at the 4.5 litre and 4.7 litre levels, using a suitable pen, to make topping up and consistency easier.

Prepare and use the solution according to the manufacturer's instructions. Most solutions remain effective for around 12 hours.

Heat Sterilisation (Useful Shortcuts)

- **Metal utensils:** pass through a flame or hold in steam
- **Pans and jugs:** rinse with boiling water
- **Strain bags:** boil for a few minutes

Allow all equipment to cool before use.



Strain Bag

A fine mesh nylon strain bag is used to separate fruit pulp after primary fermentation.

- Boil strain bag before use
- Allow to cool
- Squeeze pulp by hand (not by twisting the bag)



Siphon

Used for:

- Transferring liquid
- Racking off sediment
- Bottling

Always siphon wine rather than pour to avoid oxidation.



Hydrometer

Used to measure sugar content (Specific Gravity, SG).

- Water at 20–25°C reads **1.000**
- Finished wine typically reads **0.992–0.996**

Key Readings:

- **Original Gravity (OG)** → before fermentation (in practice, this is hard to measure, as much of the sugars are contained within the fruit. Instead, average sugar contents of the fruits have been used to build these recipes, to obtain the required original gravity)
- **Final Gravity (FG)** → after fermentation

Approximate alcohol content:

$$ABV \approx (OG - FG) \times 131$$



Measuring Equipment

- Kitchen scales (grams)
- Jewellery scales (small additions)
- Measuring jug



Additional Tools

- Microplane zester (for citrus zest)
- Thermometer (optional but useful)



Ingredients

Water

If your tap water is safe to drink, it is suitable for winemaking. Used for:

- Topping up volume
- Dissolving sugar

Soft fruit

- Clean, ripe fruit produces the best wine
- Remove damaged sections
- Add to brew bucket and mash

Hard fruits (e.g. apples, pears)

- Chop, freeze, thaw and mash to break down structure

Dried fruit

- Chop apricots
- Liquidise raisins / sultanas in a blender, in an equal volume of water

Juice

- “Not From Concentrate” juices are preferred where possible
- “From Concentrate” juices are acceptable and often more affordable
- Avoid “juice **drinks**”, as these contain sweeteners and preservatives which can inhibit fermentation

Frozen fruit

- Is ripe, cored, peeled, chopped and ready to use. It just needs to be added, thawed and mashed

Bananas

- Use very ripe, browning fruit
- Either peel the bananas, freeze and thaw, or peel and boil, and add the “gravy”

Tinned fruit

- Add directly (including juice), and mash

Citrus

Zest is best for winemaking. It is packed with aroma and flavour. To avoid bitterness do not use the bitter white pith (unless that's the flavour you're after).

Try getting organic, non-waxed fruit (as the wax contains preservatives that hinder fermentation).

If you use waxed fruit, scrub it first with a scourer with a drop of washing up liquid, and then rinse

A micro-plane makes removing the zest only, very easy

Honey

Use raw, unprocessed honey if possible.

- Warm gently to liquefy
- Do not heat it excessively or boil

In 4.5 litres of wine, adding **113g of honey increases ABV by ~1%**. Reducing honey by **113g lowers ABV by ~1%**

Yeast Nutrient (DAP)

Provides essential nutrients for healthy fermentation.

Add at the start, as specified in recipes.

Baking Soda

Used to reduce excessive acidity.

Add only if specified, or use sparingly to tone down overly acidic wines, prior to bottling.

Sugar

Standard white table sugar is ideal for winemaking. Dissolve it in warm water before adding.

As a general rule, in 4.5 litres of wine, adding **90g of sugar increases ABV by ~1%**. Reducing sugar by **90g lowers ABV by ~1%**

Yeast

Use a quality dry wine yeast.

- Store in a cool, dry place
- Use approximately **1 g per litre**
- **Hydration** of the yeast is recommended prior to use: Mix with a small amount of water. Leave 10–15 minutes before adding

Pectic Enzyme

Breaks down pectin to prevent haze

- Add at start, before fermentation
- Slight overdosing is harmless

Sulphite (Campden / Sodium Metabisulphite)

Used **after fermentation** to:

- Stabilise wine
- Prevent oxidation
- Inhibit spoilage organisms

Standard dose:

- 0.44g powdered, or 1 crushed Campden tablet per 4.5 litres

Potassium Sorbate

Used when sweetening wine with **sugar, honey** or **juice**, as it prevents refermentation of sugar. Use at a rate of 1 per 4.5L and always in conjunction with sulphite. Extra care should be taken with low-alcohol wines, as their lower alcohol content makes refermentation more likely. Ensure fermentation is fully complete and the wine is well cleared before stabilising and sweetening. Potassium sorbate isn't required if sweetening with a non-fermentable sweetener such as glycerine or xylitol.

Glycerine

Adds non-fermentable sweetness, body and mouthfeel. Is 60% the sweetness of sugar.

Xylitol

Adds non-fermentable sweetness but doesn't increase body or mouthfeel. Xylitol has an equal level of sweetness to sugar.

Tannin Powder

Adds structure, astringency and longevity, balancing flavours. Also acts as a natural antioxidant, stabilizing colour and improving mouthfeel, particularly in fruit wines that lack natural grape tannins.

Finings

Used to clarify wine.

Follow product instructions carefully.

Process

1. Preparation

Prepare all ingredients as above

Ensure all equipment is sterilised

Add ingredients to the primary fermenter

2. Additives

Add:

- Yeast nutrient
- Pectic enzyme
- Any other recipe additions

3. Yeast

Hydrate and add yeast to the fermenter.

Fit lid and airlock.

4. Primary Fermentation (Days 1–7)

Top up to 4.7 litres

Keep within yeast temperature range (typically 18–25°C)

Avoid direct sunlight

Fermentation should begin within 24 hours.

Add any "late add fruit" on day 5.

5. Secondary Fermentation (Weeks 2–6)

After ~7 days:

Strain out fruit pulp through muslin

Transfer liquid to demijohn using siphon

Top up to 4.7 litres

Allow to ferment and clear: ~5 additional weeks

7. Stuck Fermentation

If gravity remains above 1.000 and does not change, either:

- Restart fermentation using active yeast from another fermenting batch
- Stabilise with sulphite and sorbate and keep as a sweeter wine

9. Stabilising

Once fermentation is complete:

Add sulphite

Add potassium sorbate (if sweetening with honey, sugar or juice), to stop refermentation

10. Adjustments

Taste your wine and make any required adjustments before bottling.

In my view, this is one of the most overlooked parts of home winemaking, yet it is also one of the most impactful. A few small adjustments at this stage can transform an average wine into something genuinely excellent.

I find that most fruit wines—even those intended to be dry—benefit from a touch of sweetness. This helps to bring out the fruit character, round off any harsh edges, and create a more balanced, enjoyable wine. Even quite subtle additions can make a noticeable difference, softening acidity and enhancing aroma without making the wine overtly sweet.

6. Checking Fermentation

Use a hydrometer.

Fermentation is complete when:

Gravity is stable over several days

Final reading: ~0.992–0.996

8. Clearing

Allow natural settling

Add finings if required

Rack off sediment

Repeat if necessary, until clear.



As a general guide, sweetness can be adjusted using a range of options, depending on your preference:

- Xylitol (equal sweetness to sugar, no stabilisation required)
- Glycerine (adds body and smoothness, ~60% as sweet as sugar, no stabilisation required)
- Sugar, honey, or grape concentrate (require stabilisation with potassium sorbate)
- Apple juice (excessive use will dilute the wine, requires stabilisation with potassium sorbate)

If using glycerine, around 1.66g is equivalent to 1g of sugar in sweetness. For honey or grape concentrate, 1.25g is roughly equivalent to 1g of sugar. Apple juice can be used up to around 500ml per 4.5 litres, though this should be done with care to avoid thinning the wine.

As a starting point, even 20g of sugar (or equivalent) per 4.5 litres will lift a wine while keeping it firmly dry. From there, many fruit wines show best somewhere in the medium-dry to medium-sweet range (roughly 70–250g per 4.5 litres, depending on the fruit and style). Fuller-bodied wines, or those with high acidity or tannin, will often benefit from the upper end of this range, particularly when young.

Sweetening Reference (per 4.5 Litres)

Target Sweetness	Amount (Sugar Equivalent)
Dry	Up to 20g
Medium Dry	20g – 70g
Medium	70g – 200g
Medium Sweet	200g – 315g
Sweet	315g – 450g
Dessert	450g – 620g



Equivalent Sweetening Options		
Xylitol	Use 1:1 (same weight as sugar) — no stabilisation required	Notes: Always sweeten to taste using a small trial sample first. Sweeten in stages, tasting between additions, as perception of sweetness increases quickly near the final balance point. Sweetness reduces perceived acidity and can improve balance. Fuller-bodied or high-acid wines often benefit from higher levels
Glycerine	Use 1.66g per 1g sugar equivalent (adds body, less sweet). Use glycerine in moderation (typically 30–150g per 4.5L; max ~250g), as excessive amounts can create a thick, artificial mouthfeel.	
Honey / Grape Concentrate	Use 1.25g per 1g sugar equivalent (requires stabilisation; potassium sorbate)	
Sugar	Use directly (requires stabilisation; potassium sorbate)	
Apple Juice	Up to ~500ml max. Adds sweetness but will dilute if overused. Also requires stabilisation; i.e. potassium sorbate.	

Although the recipes in this guide are designed to produce well-balanced wines in terms of alcohol, intensity, and acidity, the final result will always vary depending on the ripeness and quality of the fruit used. For this reason, tasting and making adjustments is not optional—it is an essential part of the process. This is where you move from simply following a recipe to actually making wine.

As well as adjusting sweetness, you may wish to tweak acidity. If a wine tastes flat or lacks brightness, a small addition of acid blend can lift it. If it is too sharp or acidic, a careful addition of baking soda can help soften it. Bear in mind that increasing sweetness will also reduce the perception of acidity, so these adjustments often work together.

You can also experiment with diluting wines that are overly intense in flavour or alcohol, or blending different wines together to create a more balanced result. Blending, in particular, is a powerful tool—combining two wines with different strengths can often produce something better than either on its own.

It's always best to start with a small trial sample and scale up once you are happy with the result. This avoids over-adjusting the entire batch and gives you confidence in the final balance.

Developing the confidence to taste, adjust, and refine your wines is one of the most rewarding parts of the hobby. It is this process that turns a good wine into a great one, and a beginner into a skilled winemaker.

Keep records of each batch to enable repeatability, learning and continual improvement.

Bottling

STILL WINE

1. Rack off sediment
2. Fill sterilised bottles
3. Leave appropriate headspace
4. Seal with cork or cap

Allow corked bottles to stand upright for 24 hours before storing.

Additional Ingredients

- Sugar: 15g per litre of wine
- For a 4.5 litre batch: 67.5 g Sugar
- Corks and cages or 29mm crown caps



METHOD 1: SIMPLE BOTTLE CONDITIONING

This is the easiest method for producing sparkling wine:

- Sugar is added at bottling
- Fermentation continues in the sealed bottle
- CO₂ is trapped and carbonates the wine

2. Prepare Priming Sugar

- Weigh the required sugar
- Dissolve in a small amount of warm water
- Allow to cool

SPARKLING WINE

Sparkling wine is created by allowing a small, controlled fermentation to take place inside the bottle. The carbon dioxide (CO₂) produced during this process dissolves into the wine, creating carbonation. There are two methods included here:

- Simple Bottle Conditioning
- Traditional Method (Advanced / Champagne-style)

IMPORTANT SAFETY NOTES

- Only use pressure-rated sparkling wine bottles (Champagne, Cava, or Prosecco bottles). Never use standard still wine bottles.
- Always measure sugar carefully, ensure wine has fermented to dry and don't exceed 15g sugar per litre, as excess pressure can cause bottles to explode.
- Keep bottles in a safe location during carbonation

1. Prepare for Bottling

- Ensure fermentation is fully complete
- Confirm stable gravity readings over several days

Do not add sulphite or potassium sorbate, as this will stop the refermentation and carbonation

3. Combine

- Add the sugar solution to the wine
- Stir gently to distribute evenly (avoid splashing)

4. Bottle

- Siphon into sterilised sparkling wine bottles
- Fill to the base of the neck
- Fit plastic stoppers and secure with wire cages

6. Before Drinking

- Chill bottles upright
- Pour carefully in one motion
- Leave sediment behind in the bottle

5. Carbonation

- Store bottles upright
- Keep at room temperature (18–22°C)
- Leave for 2–3 weeks minimum

The yeast will ferment the added sugar, producing carbonation.

Note - Some sediment is unavoidable



METHOD 2: TRADITIONAL METHOD (CHAMPAGNE-STYLE)

This method produces a clearer sparkling wine by removing the yeast sediment after carbonation, however, more time and effort required. Some wine loss during disgorging is normal

Overview

- Secondary fermentation occurs in the bottle
- Bottles are stored upside down to collect sediment
- Sediment is frozen and removed (“disgorging”)

2. Secondary Fermentation

- Store bottles upside down
- Keep at room temperature
- Leave for at least 3 months

This allows:

- Full carbonation
- Sediment to collect in the neck

1. Follow Steps 1–4 from Method 1

Prepare, prime, and bottle the wine as described above.

3. Prepare for Disgorging

You will need:

- Ice
- Salt
- A container (cool box or bucket)

Prepare freezing mixture:

- Crush ice
- Mix with salt (lowers freezing temperature)

4. Freeze the Necks

- Place bottle necks into the ice/salt mixture
- Leave for approximately 1 hour

This freezes the sediment into a plug.

6. Top Up and Reseal

- Top up with a small amount of still wine (pre-chilled to avoid too much fizzing)
- Insert a fresh stopper
- Secure with a wire cage

5. Disgorging

- Remove one bottle at a time
- Turn upright
- Carefully remove cage and stopper

The frozen sediment plug should be expelled by pressure.



Aging...?

Most fruit wines are best enjoyed young.

Age in a cool, dark dry location.

Extended ageing is not usually necessary unless:

- High acidity
- High tannin
- High alcohol content
- Very concentrated fruit wines



Recipes

All recipes are designed to make **4.5 litres** (approximately 6 × 750ml bottles), which is close to a UK gallon. Note that a US gallon is 3.8 litres, so if your demijohns are smaller, you may need to ferment initially in a larger container and adjust volumes accordingly. All recipes aim for:

- **Final volume:** 4.5 litres
- **Target strength:** ~11–12% ABV (unless stated)
- **Target acidity:** Each recipe is designed to give a good balance of acidity, typically around 0.65% Titratable Acidity (as tartaric), which helps produce a fresh, well-balanced wine.

Process When Fermenting on Fruit

- Prepare ingredients using the methods outlined above, and add to your brew bucket.
- Add the other additives, e.g. pectic enzyme, yeast, yeast nutrient.
- Top up to 4.7-litres with water.
- Ferment on the pulp for 5-days. Add any “late added fruit” and continue for a couple more days.
- Strain the fruit pulp out through a muslin, and siphon the wine into a demijohn. Top up to 4.7-litres with water. Leave for another 5-weeks. Measure gravity over a few days to ensure fermentation has finished (0.992-0.996). If higher, either rack onto the yeast of a fermenting wine to restart, or include potassium sorbate when stabilising for a sweeter wine.
- Allow to settle and add finings. Allow to clear and rack. Repeat if still not clear.
- Stabilise with Campden / sulphite and potassium sorbate also if sweetening with sugar / honey / juice / grape concentrate.
- Make any tweaks needed, e.g. sweetening / adding acid / reducing acid / blending / fortifying.
- Bottle.

Traditional Mead (Pure Honey Wine)





1.5Kg Honey (for a 13% mead)
Water to 4.5 litres
5g Wine Yeast
16g Yeast Nutrient
1 Vitamin B Tablet
11g Acid Blend

Process When Fermenting Liquids Only

You can make this one straight in the demijohn, as no pulp fermenting is carried out. Warm the honey, and dissolve in water up to 4.5 litres, to allow head space for fermentation. Add the rest of the ingredients. Top it up to 4.7 litres once fermentation slows. Ferment to dry, add finings and allow it to clear. Rack and add sulphite to stabilise. Sweeten to taste with glycerine or xylitol and bottle.





Apple & Elderflower (Fresh / Dried Flowers)

Light, floral and gently aromatic, with apple providing a clean base and elderflower lifting it into something almost wine-like rather than “country”. Benefits from medium-dry to medium sweetening (40-120g sugar or equivalent), which helps bring out the floral character without overpowering it.

Style:	Ingredients:	Additions:
 Grape Base with Fresh or Dried Elderflowers, 11% abv >	2L Apple Juice 500ml White Grape Concentrate 370g Sugar Add Late: 30 Elderflower Heads / 30g Dried Zest of a Lemon and an Orange	5g Pectic Enzyme 5g Yeast Nutrient 5g Wine Yeast 0.5g Tannin (Optional)
 No Grape Base with Fresh or Dried Elderflowers, 11% abv >	3L Apple Juice 250g Raisins 250g Bananas 490g Sugar Add Late: 30 Elderflower Heads / 30g Dried Zest of a Lemon and an Orange	
 Low alcohol versions, ~6% abv >	Omit sugar from one of the above, for a ~6% wine. (+/- 90g sugar = + / - 1% abv).	
 Mead, 11% abv >	Replace sugar with 460g honey in the grape recipe, or 610g honey in the no-grape recipe (+/- 113g honey = + / - 1% abv)	





Apple & Elderflower (Cordial)

A version of the previous recipe, using elderflower cordial, which is available all year round.

Style:	Ingredients:	Additions:
 Grape Base with Elderflower Cordial, 11% abv >	2L Apple Juice 500ml White Grape Concentrate 100g Sugar Add Late: 350ml Greenbottle Elderflower Cordial Zest of a Lemon and an Orange	5g Pectic Enzyme 5g Yeast Nutrient 5g Wine Yeast 0.5g Tannin (Optional)
 No Grape Base with Elderflower Cordial, 11% abv >	3L Apple Juice 250g Raisins 250g Bananas 220g Sugar Add Late: 350ml Greenbottle Elderflower Cordial Zest of a Lemon and an Orange	
 Low alcohol version >	Difficult to reduce abv due to high sugar content of ingredients	
 Mead, 11% abv >	900g Honey (+/- 113g honey = + / - 1% abv) Add Late: 350ml Greenbottle Elderflower Cordial Zest of a Lemon and an Orange	5g Wine Yeast, 16g Yeast Nutrient, 1 Vitamin B Tablet & 8g Acid Blend 0.5g Tannin (Optional)





Apple & Pear (Juice)

A soft, subtle and easy-drinking wine with relatively low acidity and structure. Benefits from medium sweetening (20-160g sugar or equivalent) to prevent it tasting thin and to enhance fruit character.

Style:	Ingredients:	Additions:
 Grape Base, 11% abv >	2L Sainsbury's Apple & Pear Juice 500ml White Grape Concentrate 380g Sugar	5g Pectic Enzyme 5g Yeast Nutrient 5g Wine Yeast 0.5g Tannin (Optional)
 No Grape Base, 11%>	3L Sainsbury's Apple & Pear Juice 250g Raisins 250g Bananas 500g Sugar	
 Low alcohol version, ~6% abv >	Omit sugar from one of the above, for a ~6% wine. (+/- 90g sugar = + / - 1% abv)	
 Mead, 11% abv >	Replace sugar with 475g honey in the grape recipe, or 625g honey in the no-grape recipe (+/- 113g honey = + / - 1% abv)	

Apricot & Pear (Dried & Fresh)





Rounded, smooth and slightly honeyed, with good body from the dried fruit. Benefits from medium to medium-sweet levels (120–220g sugar or equivalent) to fully express its richness.

Style:	Ingredients:	Additions:
 Grape Base, 11% abv >	500ml White Grape Concentrate 3Kg Pears (Fresh) 200g Apricots (Dried) 320g Sugar	5g Pectic Enzyme 5g Yeast Nutrient 5g Wine Yeast 0.5g Tannin (Optional)
 No Grape Base, 11%>	1L Apple Juice 250g Raisins 250g Bananas 3Kg Pears (Fresh) 200g Apricots (Dried) 440g Sugar	
 Low alcohol version, ~7% abv >	Omit sugar from one of the above, for a ~7% wine. (+/- 90g sugar = + / - 1% abv)	
 Mead, 11% abv >	Replace sugar with 400g honey in the grape recipe, or 550g honey in the no-grape recipe (+/- 113g honey = + / - 1% abv)	

Apricot (Dried / Fresh)





Full-bodied, rich and naturally weighty, with a texture that supports higher alcohol and sweetness.

Benefits from medium-sweet to sweet levels (180–300g sugar or equivalent).

Style:	Ingredients:	Additions:
 Grape Base, 12% abv >	500ml White Grape Concentrate 340g Bananas 500g Dried Apricots OR 2Kg Fresh Apricots 500g Sugar	5g Pectic Enzyme 5g Yeast Nutrient 5g Wine Yeast 0.5g Tannin (Optional)
 No Grape Base, 12%>	2L Apple Juice 250g Sultanas 340g Bananas 500g Dried Apricots OR 2Kg Fresh Apricots 565g Sugar	
 Low alcohol version, ~6% abv >	Omit sugar from one of the above, for a ~6% wine. (+/- 90g sugar = + / - 1% abv)	
 Mead, 12% abv >	Replace sugar with 625g honey in the grape recipe, or 710g honey in the no-grape recipe (+/- 113g honey = + / - 1% abv)	





Apricot & Pear (Fresh)

Lighter and fresher than the dried version, with a more delicate and slightly sharper profile. Benefits from medium sweetening (80–160g sugar or equivalent).

Style:	Ingredients:	Additions:
 Grape Base, 11% abv >	500ml White Grape Concentrate 900g Pears 900g Apricots 450g Sugar	5g Pectic Enzyme 5g Yeast Nutrient 5g Wine Yeast 0.5g Tannin (Optional)
 No Grape Base, 11%>	1L Apple juice 250g Raisins 250g Bananas 900g Pears 900g Apricots 570g Sugar	
 Low alcohol version, ~6% abv >	Omit sugar from one of the above, for a ~6% wine. (+/- 90g sugar = + / - 1% abv)	
 Mead, 11% abv >	Replace sugar with 560g honey in the grape recipe, or 710g honey in the no-grape recipe (+/- 113g honey = + / - 1% abv)	





Apricot & Peach (Tinned & Dried)

Soft, rounded and slightly jammy, with good depth and a smooth finish. Benefits from medium to medium-sweet levels (120–220g sugar or equivalent).

Style:	Ingredients:	Additions:
 Grape Base, 11% abv >	1L Apple Juice 500ml White Grape Concentrate 410g Peaches (Tinned) 200g Dried Apricots (Chopped) 390g Sugar	5g Pectic Enzyme 5g Yeast Nutrient 5g Wine Yeast 0.5g Tannin (Optional)
 No Grape Base, 11%>	2L Apple Juice 250g Bananas 250g Sultanas 410g Peaches (Tinned) 200g Dried Apricots (Chopped) 510g Sugar	
 Low alcohol version, ~6% abv >	Omit sugar from one of the above, for a ~6% wine. (+/- 90g sugar = + / - 1% abv)	
 Mead, 11% abv >	Replace sugar with 490g honey in the grape recipe, or 640g honey in the no-grape recipe (+/- 113g honey = + / - 1% abv)	

Apricot & Peach (Fresh)





Brighter and more aromatic, but lighter in body and slightly sharper than the tinned version. Benefits from medium sweetening (80–160g sugar or equivalent).

Style:	Ingredients:	Additions:
 Grape Base, 11% abv >	500ml White Grape Concentrate 750g Peaches 750g Apricots 470g Sugar	5g Pectic Enzyme 5g Yeast Nutrient 5g Wine Yeast 0.5g Tannin (Optional)
 No Grape Base, 11%>	250g Raisins 250g Bananas 1.5Kg Peaches 1Kg Apricots 630g Sugar	
 Low alcohol version, ~6% abv >	Omit sugar from one of the above, for a ~6% wine. (+/- 90g sugar = + / - 1% abv)	
 Mead, 11% abv >	Replace sugar with 590g honey in the grape recipe, or 790g honey in the no-grape recipe (+/- 113g honey = + / - 1% abv)	

Apricot & Peach (Tinned)





Rich, heavy and almost dessert-like, with strong stone fruit character and noticeable alcohol warmth.

Benefits from medium-sweet to sweet levels (180–320g sugar or equivalent) to balance the intensity.

Style:	Ingredients:	Additions:
 Grape Base, 14% abv >	500ml White Grape Concentrate 4 X 410g Tins Peaches 2 X 410g Tins Apricots 112g Honey 560g Light Brown Sugar	5g Pectic Enzyme 5g Yeast Nutrient 5g Wine Yeast 0.5g Tannin (Optional)
 No Grape Base, 14%>	1L Apple Juice 250g Sultanas 250g Bananas 4 X 410g Tins Peaches 2 X 410g Tins Apricots 112g Honey 680g Light Brown Sugar	
 Low alcohol version, ~7% abv >	Omit sugar from one of the above, for a ~7% wine. (+/- 90g sugar = + / - 1% abv)	
 Mead, 14% abv >	Omit sugar and use a total of 812g honey in the grape recipe, or 960g honey in the no-grape recipe (+/- 113g honey = + / - 1% abv)	





Peach & Lychee (Tinned)

Highly aromatic and floral, with lychee dominating and giving an exotic character. Best kept from becoming cloying, so benefits from medium-dry to medium levels (50–120g sugar or equivalent).

Style:	Ingredients:	Additions:
 Grape Base, 11% abv >	750ml White Grape Concentrate 250g Bananas 410g Tin Peaches 230g Sugar Add Late: 410g Tin Lychees	5g Pectic Enzyme 5g Yeast Nutrient 5g Wine Yeast 0.5g Tannin (Optional)
 No Grape Base, 11%>	2L Apple Juice 250g Sultanas 250g Bananas 410g Tin Peaches 495g Sugar Add Late: 410g Tin Lychees	
 Low alcohol version, ~7% abv >	Omit sugar from one of the above, for a ~7% wine. (+/- 90g sugar = + / - 1% abv)	
 Mead, 11% abv >	Replace sugar with 290g honey in the grape recipe, or 620g honey in the no-grape recipe (+/- 113g honey = + / - 1% abv)	





Apricot & Mango (Frozen & Fresh)

Soft, tropical and slightly creamy, with mango providing body. Benefits from medium sweetening (80–160g sugar or equivalent).

Style:	Ingredients:	Additions:
 Grape Base, 11% abv >	500ml White Grape Concentrate 900g Mango (Frozen) 900g Apricot (Fresh) 440g Sugar	5g Pectic Enzyme 5g Yeast Nutrient 5g Wine Yeast 0.5g Tannin (Optional)
 No Grape Base, 11%>	1L Apple Juice 250g Sultanas 250g Bananas 900g Mango (Frozen) 900g Apricot (Fresh) 560g Sugar	
 Low alcohol version, ~5.5% abv >	Omit sugar from one of the above, for a ~5.5% wine. (+/- 90g sugar = + / - 1% abv)	
 Mead, 11% abv >	Replace sugar with 550g honey in the grape recipe, or 700g honey in the no-grape recipe (+/- 113g honey = + / - 1% abv)	





Peach, Apricot & Lychee (Tinned)

Layered and fruit-forward, combining stone fruit richness with floral notes. Benefits from medium to medium-sweet levels (100–200g sugar or equivalent).

Style:	Ingredients:	Additions:
 Grape Base, 11% abv >	500ml White Grape Concentrate 4 X 410g Tins Peaches 4 X 410g Tins Apricots 250g Sugar Add Late: 1 X 410g Tin Lychees	5g Pectic Enzyme 5g Yeast Nutrient 5g Wine Yeast 0.5g Tannin (Optional)
 No Grape Base, 11%>	1L Apple Juice 250g Raisins 250g Bananas 4 X 410g Tins Peaches 4 X 410g Tins Apricots 380g Sugar Add Late: 1 X 410g Tin Lychees	
 Low alcohol version, ~7.5% abv >	Omit sugar from one of the above, for a ~7.5% wine. (+/- 90g sugar = + / - 1% abv)	
 Mead, 11% abv >	Replace sugar with 310g honey in the grape recipe, or 480g honey in the no-grape recipe (+/- 113g honey = + / - 1% abv)	





Apricot, Mango and Lychee (Tinned)

Softer and more rounded, with a smooth tropical profile and less sharpness. Benefits from medium sweetening (80–160g sugar or equivalent).

Style:	Ingredients:	Additions:
 Grape Base, 11% abv >	500ml White Grape Concentrate 1L Apple Juice 2 X 410g Tins Apricots 410g Tin Mangos 290g Sugar Add Late: 410g Tin Lychees	5g Pectic Enzyme 5g Yeast Nutrient 5g Wine Yeast 0.5g Tannin (Optional)
 No Grape Base, 11%>	2L Apple Juice 250g Sultanas 250g Bananas 2 X 410g Tins Apricots 410g Tin Mangos 410g Sugar Add Late: 410g Tin Lychees	
 Low alcohol version, ~7% abv >	Omit sugar from one of the above, for a ~7% wine. (+/- 90g sugar = + / - 1% abv)	
 Mead, 11% abv >	Replace sugar with 360g honey in the grape recipe, or 510g honey in the no-grape recipe (+/- 113g honey = + / - 1% abv)	





Peach, Apricot, Mango & Lychee (Tinned)

Full, rich and multi-layered, leaning toward a tropical fruit blend with good weight. Benefits from medium to medium-sweet levels (120–220g sugar or equivalent).

Style:	Ingredients:	Additions:
 Grape Base, 12% abv >	500ml White Grape Concentrate 2 X 410g Tins Peaches 2 X 410g Tins Mangoes 2 X 410g Tins Apricots 350g Sugar Add Late: 1 X 410g Tin Lychees	5g Pectic Enzyme 5g Yeast Nutrient 5g Wine Yeast 0.5g Tannin (Optional)
 No Grape Base, 12%>	1L Apple Juice 250g Sultanas 250g Bananas 2 X 410g Tins Peaches 2 X 410g Tins Mangoes 2 X 410g Tins Apricots 470g Sugar Add Late: 1 X 410g Tin Lychees	
 Low alcohol version, ~7.5% abv >	Omit sugar from one of the above, for a ~7.5% wine. (+/- 90g sugar = + / - 1% abv)	
 Mead, 12% abv >	Replace sugar with 440g honey in the grape recipe, or 590g honey in the no-grape recipe (+/- 113g honey = + / - 1% abv)	





Mango & Pineapple (Frozen or Fresh)

Bright, sharp and tropical, with pineapple bringing noticeable acidity. Benefits from medium to medium-sweet levels (120–220g sugar or equivalent) to balance the sharpness.

Style:	Ingredients:	Additions:
 Grape Base, 11% abv >	500ml White Grape Concentrate 400g Bananas 1.5Kg Mango 360g Sugar Add Late: 500g Pineapple	5g Pectic Enzyme 5g Yeast Nutrient 5g Wine Yeast 0.5g Tannin (Optional)
 No Grape Base, 11%>	1L Apple Juice 250g Sultanas 400g Bananas 1.5Kg Mango 520g Sugar Add Late: 500g Pineapple	
 Low alcohol version, ~6% abv >	Omit sugar from one of the above, for a ~6% wine. (+/- 90g sugar = + / - 1% abv)	
 Mead, 11% abv >	Replace sugar with 450g honey in the grape recipe, or 650g honey in the no-grape recipe (+/- 113g honey = + / - 1% abv)	





Apricot & Pineapple (Fresh & Frozen)

Sharper and more structured, with a slightly citrus-like edge. Benefits from medium to medium-sweet levels (120–220g or equivalent).

Style:	Ingredients:	Additions:
 Grape Base, 11% abv >	500ml White Grape Concentrate 750g Apricots 480g Sugar Add Late: 500g Pineapple	5g Pectic Enzyme 5g Yeast Nutrient 5g Wine Yeast 0.5g Tannin (Optional)
 No Grape Base, 11%>	1L Apple Juice 250g Sultanas 250g Bananas 750g Apricots 600g Sugar Add Late: 500g Pineapple	
 Low alcohol version, ~5.5% abv >	Omit sugar from one of the above, for a ~5.5% wine. (+/- 90g sugar = + / - 1% abv)	
 Mead, 11% abv >	Replace sugar with 600g honey in the grape recipe, or 750g honey in the no-grape recipe (+/- 113g honey = + / - 1% abv)	





Orange (Fresh)

Fresh, zesty and slightly wine-like, but often sharp if left dry. Benefits from medium to medium-sweet levels (120–220g or equivalent) to round out acidity.

Style:	Ingredients:	Additions:
 Grape Base, 11% abv >	500ml White Grape Concentrate 500ml Apple Juice 430g Sugar Add Late: 12 Sweet Oranges (Juice & Zest)	5g Pectic Enzyme 5g Yeast Nutrient 5g Wine Yeast 0.5g Tannin (Optional)
 No Grape Base, 11%>	1.5L Apple Juice 250g Raisins 250g Bananas 550g Sugar Add Late: 12 Sweet Oranges (Juice & Zest)	
 Low alcohol version, ~6% abv >	Omit sugar from one of the above, for a ~6% wine. (+/- 90g sugar = + / - 1% abv)	
 Mead, 11% abv >	Replace sugar with 540g honey in the grape recipe, or 690g honey in the no-grape recipe (+/- 113g honey = + / - 1% abv)	





Bitter Orange (Dried)

More complex and slightly marmalade-like, with a balancing bitterness. Benefits from medium-sweet to sweet levels (160–300g or equivalent) to offset bitterness.

Style:	Ingredients:	Additions:
 Grape Base, 11% abv >	500ml White Grape Concentrate 500ml Apple Juice 1L Orange Juice 430g Sugar 30g Bitter Orange Peel	5g Pectic Enzyme 5g Yeast Nutrient 5g Wine Yeast 0.5g Tannin (Optional)
 No Grape Base, 11%>	1.5L Apple Juice 250g Raisins 250g Bananas 550g Sugar 1L Orange Juice 30g Bitter Orange Peel	
 Low alcohol version, ~5.5% abv >	Omit sugar from one of the above, for a ~5.5% wine. (+/- 90g sugar = + / - 1% abv)	
 Mead, 11% abv >	Replace sugar with 540g honey in the grape recipe, or 690g honey in the no-grape recipe (+/- 113g honey = + / - 1% abv)	





Marmalade!

Bold, rich and distinctly marmalade-driven, with built-in bitterness and sweetness. Usually needs little additional sweetening, but can take small adjustments (0–80g or equivalent) depending on taste.

Style:	Ingredients:	Additions:
 Grape Base, 11% abv >	500ml White Grape Concentrate 500ml Apple Juice 900g of Marmalade No Sugar	5g Pectic Enzyme 5g Yeast Nutrient 5g Wine Yeast 0.5g Tannin (Optional)
 No Grape Base, 11%>	1.5L Apple Juice 250g Raisins 250g Bananas 80g Sugar 900g of Marmalade	
 Low alcohol version >	Difficult to reduce abv due to high sugar content of ingredients	
 Mead >	Not possible due to most of the sugar being in the ingredients	





Ma Made (Tinned)

Cleaner and brighter than jarred marmalade, with a more controlled citrus profile. Benefits from medium sweetening (80–160g or equivalent).

Style:	Ingredients:	Additions:
 Grape Base, 11% abv >	500ml White Grape Concentrate 850g of Ma Made 510g Sugar	5g Pectic Enzyme 5g Yeast Nutrient 5g Wine Yeast 0.5g Tannin (Optional)
 No Grape Base, 11%>	250g Raisins 250g Bananas 1L Apple Juice 850g of Ma Made 630g Sugar	
 Low alcohol version, ~5% abv >	Omit sugar from one of the above, for a ~5% wine. (+/- 90g sugar = + / - 1% abv)	
 Mead, 11% abv >	Replace sugar with 640g honey in the grape recipe, or 790g honey in the no-grape recipe (+/- 113g honey = + / - 1% abv)	





Strawberry & Pineapple (Frozen or Fresh)

Bright and fruit-forward with a sharp edge from pineapple. Benefits from medium to medium-sweet levels (120–220g or equivalent).

Style:	Ingredients:	Additions:
 Grape Base, 11% abv >	500ml White Grape Concentrate 600g Pineapple 490g Sugar Add Late: 800g Strawberries	5g Pectic Enzyme 5g Yeast Nutrient 5g Wine Yeast 0.5g Tannin (Optional)
 No Grape Base, 11%>	1L Apple Juice 250g Sultanas 250g Bananas 600g Pineapple 610g Sugar Add Late: 800g Strawberries	
 Low alcohol version, ~5.5% abv >	Omit sugar from one of the above, for a ~5.5% wine. (+/- 90g sugar = + / - 1% abv)	
 Mead, 11% abv >	Replace sugar with 610g honey in the grape recipe, or 760g honey in the no-grape recipe (+/- 113g honey = + / - 1% abv)	





Strawberry & Peach (Frozen or Fresh)

Soft, rounded and approachable, with low harshness and a gentle fruit profile. Benefits from medium sweetening (80–160g or equivalent).

Style:	Ingredients:	Additions:
 Grape Base, 11% abv >	500ml White Grape Concentrate 1Kg Peaches 490g Sugar Add Late: 600g Strawberries	5g Pectic Enzyme 5g Yeast Nutrient 5g Wine Yeast 0.5g Tannin (Optional)
 No Grape Base, 11%>	1L Apple Juice 250g Raisins 250g Bananas 1Kg Peaches 610g Sugar Add Late: 600g Strawberries	
 Low alcohol version, ~5.5% abv >	Omit sugar from one of the above, for a ~5.5% wine. (+/- 90g sugar = + / - 1% abv)	
 Mead, 11% abv >	Replace sugar with 610g honey in the grape recipe, or 760g honey in the no-grape recipe (+/- 113g honey = + / - 1% abv)	






Raspberry & Peach (Fresh)

A more structured wine, with raspberry acidity balanced by peach softness. Benefits from medium to medium-sweet levels (120–220g or equivalent).

Style:	Ingredients:	Additions:
 Grape Base, 11% abv >	500ml White Grape Concentrate 1Kg Peaches 490g Sugar Add Late: 600g Raspberries	5g Pectic Enzyme 5g Yeast Nutrient 5g Wine Yeast 0.5g Tannin (Optional)
 No Grape Base, 11% abv>	1L Apple Juice 250g Raisins 250g Bananas 1Kg Peaches 610g Sugar Add Late: 600g Raspberries	
 Low alcohol version, ~5.5% abv >	Omit sugar from one of the above, for a ~5.5% wine. (+/- 90g sugar = + / - 1% abv)	
 Mead, 11% abv >	Replace sugar with 610g honey in the grape recipe, or 760g honey in the no-grape recipe (+/- 113g honey = + / - 1% abv)	





Strawberry & Raspberry (Frozen or Fresh)

Vibrant and sharp, with strong fruit character but noticeable acidity. Benefits from medium to medium-sweet levels (140–240g or equivalent).

Style:	Ingredients:	Additions:
 Grape Base, 11% abv >	500ml White Grape Concentrate 600g Raspberries 530g Sugar Add Late: 600g Strawberries	5g Pectic Enzyme 5g Yeast Nutrient 5g Wine Yeast 0.5g Tannin (Optional)
 No Grape Base, 11%>	250g Sultanas 250g Bananas 700g Strawberries 600g Raspberries 730g sugar Add Late: 500g Strawberries	
 Low alcohol version, ~5% abv >	Omit sugar from one of the above, for a ~5% wine. (+/- 90g sugar = + / - 1% abv)	
 Mead 1, 11% abv >	Replace sugar with 660g honey in the grape recipe, or 910g honey in the no-grape recipe (+/- 113g honey = + / - 1% abv)	
 Mead 2, 11% abv >	1.2Kg Honey (+/- 113g honey = + / - 1% abv) 700g Strawberries (Frozen or Fresh) 600g Raspberries (Frozen or Fresh) Add Late: 500g Strawberries)	





Strawberry or Raspberry (Syrup)

Clean and reliable, but slightly simpler in character. Best kept from becoming overly sweet, so benefits from medium-dry to medium levels (50–120g or equivalent).

Style:	Ingredients:	Additions:
 Grape Base, 11% abv >	500ml White Grape Concentrate 400ml Strawberry or Raspberry Lowicz Syrup 260g Sugar	5g Pectic Enzyme 5g Yeast Nutrient 5g Wine Yeast 0.5g Tannin (Optional)
 No Grape Base, 11%>	250g Raisins 250g Bananas 1L Apple Juice 400ml Strawberry or Raspberry Lowicz Syrup 380g Sugar	
 Low alcohol version, ~7.5% abv >	Omit sugar from one of the above, for a ~7.5% wine. (+/- 90g sugar = + / - 1% abv)	
 Mead, 11% abv >	Replace sugar with 325g honey in the grape recipe, or 475g honey in the no-grape recipe (+/- 113g honey = + / - 1% abv)	





Blackberry (Frozen or Fresh)

Full-bodied, tannic and closest to a red wine in structure, especially with oak. Benefits from medium sweetening (80–160g or equivalent), though can take more if very dry.

Style:	Ingredients:	Additions:
 Grape Base, 12% abv >	250ml Red Grape Concentrate OR 1L Red Grape Juice 1.75Kg Blackberries 40g Oak Chips 850g Sugar	5g Pectic Enzyme 5g Yeast Nutrient 5g Wine Yeast 0.5g Tannin (Optional)
 No Grape Base, 12%>	250g Raisins & 250g Bananas 1.75Kg Blackberries 40g Oak Chips 850g Sugar	
 Low alcohol version, ~5% abv >	Omit sugar from one of the above, for a ~5% wine. (+/- 90g sugar = + / - 1% abv)	
 Mead, 12% abv >	Replace the sugar with 1.06Kg honey (+/- 113g honey = + / - 1% abv)	





Elderberry (Fresh)

Deep, rich and firm, with strong tannin and structure. Benefits from medium to medium-sweet levels (120–220g or equivalent).

Style:	Ingredients:	Additions:
 Grape Base, 12% abv >	250ml Red Grape Concentrate OR 1L Red Grape Juice 1.75Kg Elderberries 40g Oak Chips 780g Sugar	5g Pectic Enzyme 5g Yeast Nutrient 5g Wine Yeast 0.5g Tannin (Optional)
 No Grape Base, 12%>	250g Raisins & 250g Bananas 1.75Kg Elderberries 40g Oak Chips 760g Sugar	
 Low alcohol version, ~5% abv >	Omit sugar from one of the above, for a ~5% wine. (+/- 90g sugar = + / - 1% abv)	
 Mead, 12% abv >	Replace the sugar with 1Kg honey (+/- 113g honey = + / - 1% abv)	





Blackberry & Strawberry (Frozen or Fresh)

A softer, fruitier version of blackberry wine with reduced tannin. Benefits from medium sweetening (100–180g or equivalent).

Style:	Ingredients:	Additions:
 Grape Base, 12% abv >	250ml Red Grape Concentrate OR 1L Red Grape Juice 1.25Kg Blackberries 800g Sugar Add Late: 500g Strawberries	5g Pectic Enzyme 5g Yeast Nutrient 5g Wine Yeast 2g Baking Soda 0.5g Tannin (Optional)
 No Grape Base, 12%>	250g Raisins & 250g Bananas 1.25Kg Blackberries 825g Sugar Add Late: 500g Strawberries	
 Low alcohol version, ~5% abv >	Omit sugar from one of the above, for a ~5% wine. (+/- 90g sugar = + / - 1% abv)	
 Mead, 12% abv >	Replace the sugar with 1Kg honey (+/- 113g honey = + / - 1% abv)	





Blackberry & Raspberry (Frozen or Fresh)

Sharper and more structured, with a brighter edge. Benefits from medium to medium-sweet levels (120–220g or equivalent).

Style:	Ingredients:	Additions:
 Grape Base, 12% abv >	250ml Red Grape Concentrate OR 1L Red Grape Juice 1Kg Blackberries 830g Sugar Add Late: 500g Raspberries	5g Pectic Enzyme 5g Yeast Nutrient 5g Wine Yeast 0.5g Tannin (Optional)
 No Grape Base, 12%>	250g Raisins & 250g Bananas 1Kg Blackberries 830g Sugar Add Late: 500g Raspberries	
 Low alcohol version, ~5% abv >	Omit sugar from one of the above, for a ~5% wine. (+/- 90g sugar = + / - 1% abv)	
 Mead, 12% abv >	Replace sugar with 1Kg honey (+/- 113g honey = + / - 1% abv)	





Blackberry, Cherry & Vanilla (Frozen or Fresh)

Rich, complex and slightly dessert-like, with vanilla smoothing the profile. Benefits from medium-sweet to sweet levels (160–300g or equivalent).

Style:	Ingredients:	Additions:
 Grape Base, 12% abv >	250ml Red Grape Concentrate OR 1L Red Grape Juice 1.5Kg Cherry 1kg Blackberry 40g Oak Chips 710g Sugar Add Late: 1 Vanilla Pod OR 5ml Extract	5g Pectic Enzyme 5g Yeast Nutrient 5g Wine Yeast 0.5g Tannin (Optional)
 No Grape Base, 12%>	250g Raisins & 250g Bananas 1.5Kg Cherry 1kg Blackberry 710g Sugar Add Late: 1 Vanilla Pod OR 5ml Extract	
 Low alcohol version, ~5% abv >	Omit sugar from one of the above, for a ~5% wine. (+/- 90g sugar = + / - 1% abv)	
 Mead, 12% abv >	Replace sugar with 890g honey (+/- 113g honey = + / - 1% abv)	





Blackberry & Cherry (Frozen or Fresh)

Deep and bold with a classic dark fruit profile. Benefits from medium to medium-sweet levels (120–220g or equivalent).

Style:	Ingredients:	Additions:
 Grape Base, 12% abv >	250ml Red Grape Concentrate OR 1L Red Grape Juice 1Kg Blackberries 1Kg Cherries 740g Sugar 40g Oak Chips	5g Pectic Enzyme 5g Yeast Nutrient 5g Wine Yeast 0.5g Tannin (Optional)
 No Grape Base, 12%>	250g Raisins & 250g Bananas 1Kg Blackberries 1Kg Cherries 740g Sugar 40g Oak Chips	
 Low alcohol version, ~5% abv >	Omit sugar from one of the above, for a ~5% wine. (+/- 90g sugar = + / - 1% abv)	
 Mead >	Replace sugar with 930g honey (+/- 113g honey = + / - 1% abv)	

Blackberry & Elderberry (Fresh)

Very full-bodied, tannic and age-worthy, with strong structure. Benefits from medium-sweet levels (140–260g or equivalent), especially when young.

Style:	Ingredients:	Additions:
 Grape Base, 12.5% abv >	250ml Red Grape Concentrate OR 1L Red Grape Juice 900g Elderberries 1kg Blackberries 40g Oak Chips 790g Sugar	5g Pectic Enzyme 5g Yeast Nutrient 5g Wine Yeast 0.5g Tannin (Optional)
 No Grape Base, 12.5%>	250g Raisins & 250g Bananas 900g Elderberries 1kg Blackberries 40g Oak Chips 790g Sugar	
 Low alcohol >	Omit sugar from one of the above, for a ~5% wine. (+/- 90g sugar = + / - 1% abv)	
 Mead >	Replace sugar with 990g honey (+/- 113g honey = + / - 1% abv)	