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NAWB Members Recipes

A collection of wine recipes, from the NAWB News & Views publications, and set recipes.

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Aperitif Wines

Dry Citrus

Members Wine Recipe 2001 National – Supplied by Al Procter

Ingredients	Method
Zest of 10 Oranges, 5 Lemons and 2 Grapefruit	1. Clean skins of the fruit before removing the zest. Place the zest in a bucket and pour on 1 ltr of boiling water and leave to infuse.
Juice from the same fruit	2. When cool add the juices from the fruit, the carton of orange juice and the grape concentrate.
1 Litre Orange Juice	3. Make up to 5 litres with water.
0.5 Litre White Grape Concentrate	4. Add the chemicals and the yeast. Test the gravity and make up to 1100 with sugar.
1 Teaspoon Pectic Enzyme	5. Leave to ferment for 7 days in the bucket. Strain into a 5 litre demi-john. Rack the wine after 3 weeks.
1 Teaspoon Yeast Nutrient	6. When fermentation ceases, add finings and rack.
1 Vitamin B1 Tablet	
1.25 Teaspoon Tannin	
Gervin No.3 Yeast (or similar)	
Sugar to make SG reading of 1100	

Dry Marmalade

National 2017 Members recipe class 19 – Supplied by Kevin Martin

Ingredients	Method
1.5 Litre Orange Juice	Empty both jars of Marmalade into a bucket and add one pint of almost boiling water.
1 litre Apple Juice	Mix until marmalade has blended in, then add the orange juice, apple juice, grape concentrate and honey. Stir well and add the pectic enzyme.
250ml White Grape Concentrate	Take a hydrometer reading. Depending on the ingredients used the reading should be between 1070 – 1075.
2 x 450g Jars Thick Cut Orange Marmalade	
300g Honey	
Sugar as required	
Yeast, Pectic Enzyme and Nutrients	

Add water and sugar to bring up to a gallon with a SG of 1095.

Ferment on the orange peel for 5 days and strain through a fine mesh bag into a demi john.

As wine finishes the fermentation, rack as necessary adding one Campden tablet.

Leave to clear and mature for 3-4 months or longer if possible.

Dry Seville Orange

News & Views; February, 2011, Peter Robinson

Here is a recipe to produce a dry citrus aperitif using Seville oranges which are available only for a very short season; late January to early February.

Ingredients (for one gallon)

12 Seville Oranges
1 Litre White Grape Juice
1.1Kg Sugar
5g Pectic Enzyme
1g Tannin, (or cold tea)
5g High Alcohol or General Purpose Yeast
5g Yeast Nutrients

Method

You will use the zest of six of the oranges and the juice of all twelve, so select six with the best zest and wash them thoroughly.

Take the zest and place in bucket, then press the juice from all twelve oranges and add this to the bucket. Add the sugar, dissolving this in about two pints of boiling water then make up to 3.5 litres with boiled water. When cool add the pectic enzyme and tannin or cold tea and leave for 24 hours.

Next day add the yeast and nutrient, cover the bucket and ferment for three days with regular stirring. Strain into a demijohn, when the fermentation has quietened pour in half the grape juice, if too much is added it might bubble out of the demijohn. If fermentation is strong allow 2/3 days before any juice is added, there is no need to rush. Keep the remainder of the juice in the fridge to top up when fermentation allows you too. When all the juice has been added top up with cool boiled water if required. Ferment to dryness and rack as usual.



Medium Orange, Gooseberry, Apricot & Wormwood

1st Wales & West 1992, supplied by John Carpenter NGWBJ

First published in Fermentation Issue 10 September 1993

Ingredients	Method
1 Litre Orange Juice 250ml White Grape Concentrate 340g Bananas 450g Gooseberries 225g Dried Apricots 5 Oranges; peel only, no pith 5g Pectic Enzyme 1/2 Teaspoon Gypsum Selected Yeast 1Kg Sugar (to OG 1110) Additional ingredient 1 gram Wormwood to be added at first racking	Peel and slice the bananas (discard the skins), bring the sliced fruit to the boil in a litre of water and simmer for about 10 minutes. Wash, rinse and chop the apricots and gooseberries, place in a clean, sterilised bucket, strain the bananas and pour the juice over the fruit, add the litre of orange juice, 1 Campden tablet (crushed) and Pectic enzyme. Cover and stand for 24 hours. After which time add the grape concentrate, orange peel, sugar (as syrup), yeast nutrients and hydrated yeast. Check the acidity and adjust to around 4.5ppt; allow to ferment in the bucket for 48 hours then strain into a clean demijohn and allow fermentation to proceed to completion.

When fermentation has ceased, rack into a clean demijohn (leaving the sediment behind), add a further Campden tablet and the Wormwood (suspend at the top of the demijohn in a muslin bag weighed down with a marble for 3 to 4 days before removing). Allow the wine to clear, racking every 3 months for the first 9 months then once more 6 months later. Finings may be used to clear the wine. Sweeten to taste, remembering to keep a good balance.

Dry White Wines

Apple, Grape & Peach

News & Views, Alan Thurlow

With this wine, a litre of the juice is held back until toward the end of fermentation. This retains more flavour and aroma of the “late added” fruit, in the same way as dry hopping beer, retains extra aroma and flavour of the late added hops. White wines are best made by fermenting juices rather than fermenting on the pulp but you can still hold back some of the juice until fermentation is coming to an end. If you really want to test the method you can make up two gallons at the same time, one with everything in the demijohn at the start and one keeping back the litre of juice for late adding. You can then do your own comparison.

Ingredients (for one gallon)

2 Litres Apple Juice
1 Litre Grape & Peach Juice (Tesco)
475g Sugar
1 Teaspoon Tartaric Acid,
1 Teaspoon Nutrient,
1 Teaspoon Pectic Enzyme &
1 Teaspoon Wine Yeast

Method

The method cannot be simpler!
The grape & peach is added late so you mix all the ingredients except the grape and peach juice and dilute to about 3.5 litres in the demijohn. When the specific gravity drops to 1.005, add the litre of grape & peach juice. Alan says this is best done in two stages over 24 hours (half a litre one day and half a litre the next). Make up to the gallon.



Lemon Balm

News & Views, April, 2004, Pauline Pearce

This is the recipe for Pauline's famous Lemon Balm Wine. She says that she has won more prizes with wines made to this recipe than any other.

Ingredients (1 gallon)

2.3 Litres Lemon Balm Leaves
500g Sultanas
1Kg Sugar
2 Oranges (Juice & Zest)
1 Lemon (Juice & Zest)
1 Teaspoon Pectic Enzyme
1 Teaspoon Yeast Nutrient
1 Teaspoon Tartaric Acid
1 Teaspoon Malic Acid
1 Teaspoon Citric Add
Gervin No. 1 Yeast (or good
general purpose)

Method

Strip the leaves from the stalks (discard the stalks) and wash in cold water. Drain and put them into a clean container and pour over 2 litres of boiling water. When cool add one crushed Campden tablet. Stir, cover and leave for 48 hours.

Strain the liquor from the leaves (discard the leaves) into a sterilised bin, add the zest (avoiding the pith) and the juice of the oranges and lemon, the washed and chopped sultanas, acids, pectic enzyme, nutrient and yeast

Ferment on the pulp for 4-5 days, stirring daily, keeping well covered. Strain into a demijohn add sugar and stir, top up to the shoulder with cool boiled water, fit an airlock and leave to ferment out

Rack in the usual way. It is best if left to mature for 6-12 months.



Chardonnay Style

Class 13 Members Recipe 2023 National. Supplied by Kevin Martin.

Recipe by Chilterns Masters taken from Bill Smith's book Award Winning Wines.

Ingredients

570ml White Grape Concentrate
150g Banana (no peel)
250g Mango
150g Peaches
150g Guavas
450g Sugar
11g Tartaric Acid
Oak granules (as required to taste)
5g Gervin no. 2 Yeast
5g Yeast Nutrient
5g Pectic Enzyme

Method

Build up a yeast starter to a volume of 3-litres in a gallon demijohn by mixing boiled water with white grape concentrate and sugar and leave for 24 hours to allow the fermentation to become active.

When most of the sugar has been used, mash the other fruits, then treat with Campden tablet and pectic enzyme overnight.

Pulp ferment with the fermenting white grape concentrate for two hours.

Strain back into a gallon demi john rinsing the pulp with water to top up the demi john.

Ferment to dryness, racking and clarifying by standard procedures.

Add oak to taste.

This Chardonnay style should have an alcohol of about 13% and the acidity should be between 0.5% & 0.6%.



Rhubarb

Tynemouth Winemaking Society Development Class

Ingredients

1.5Kg Rhubarb (frozen)
250ml White Grape Concentrate
920g Sugar
5g Pectic Enzyme
5g Yeast Nutrient
5g Gervin no. 5 Wine Yeast
2g Bentonite

Method

Put rhubarb into sterilise bucket. Dissolve the sugar in a litre of boiling water, and pour onto the rhubarb. Add the grape concentrate, and add water up to 1 gallon. Add yeast, yeast nutrient, bentonite and pectic enzyme. Allow to ferment for 5 days and strain into a demijohn. Top up to 4.8 litres with water. Ferment to dryness rack into a clean demijohn. Add finings and allow to clear, then rack and bottle.

Rhubarb & Orange

Members Recipe 1996 National, Supplied by Edna Findlay

Ingredients

680g Frozen Rhubarb
1 Litre White Grape Juice
1/2 Litre Orange Juice
680g Sugar
1 Teaspoon Tartaric Acid
1 Teaspoon Pectic Enzyme
1 Teaspoon Yeast Nutrient
1 Vitamin B1 Tablet
5g Good Wine Yeast

Method

Put the frozen rhubarb in a bucket with 1 litre cold water and a crushed Campden tablet and leave for 24 hrs. Squeeze and discard pulp. Add grape and orange juice, 1 litre cold water, sugar, acid, pectic enzyme and nutrient, and stir well to dissolve the sugar. Add the yeast. Transfer to a demijohn after 4-days, adding the crushed vitamin B1 tablet and place under airlock. Top up with cold water and when initial vigorous fermentation subsides, leave to ferment out. Rack and add a Campden tablet, and rack again one month later, fining and racking as necessary.

Gooseberry & Apple

Members Recipe 2002 National, Supplied by Jackie Jones

Ingredients

900g Gooseberries
1 Litre Apple juice
170ml White Grape Concentrate
675g Sugar
5g Yeast Nutrient
1 Vitamin B1 Tablet
5g Pectic Enzyme
5g Gervin No.3 Yeast (or similar)
Water to 4.5 litres

Method

1. Put gooseberries and grape concentrate into bucket with yeast nutrient, pectic enzyme, yeast starter and around a litre of water.
2. Allow to ferment for 3-4 days, then strain through a muslin into a demi-john.
3. Add apple juice and sugar dissolved in 0.5 litre of water.
4. Top up with cold water after initial fermentation subsides.
5. Rack and add crushed Campden tablet. Leave for about a month. Add finings, rack again and bottle when clear.

Orange, Apple & Grape

News & Views, February, 1997

From Leytonstone comes this recipe for a White Wine!

Ingredients

1 Litre Fresh English Apple Juice
1 Litre White grape juice
1 Litre Orange juice
5g White Wine Yeast
Campden tablet
570g Sugar
1 Teaspoon Pectic Enzyme

Method

Dissolve all the sugar in 400ml boiling water, cool and put into a demijohn together with the 3 litres of juice. Add the nutrient, bentonite and pectic enzyme and swish the jar to mix the contents. Add the yeast. After 2-4 days, top up with cooled boiled water and ferment out to complete dryness, this is an SG of 0.990. When fermentation has ceased, rack off and top up. Leave for a few more days then add 1 crushed Campden tablet to stabilise. Shake daily to remove any carbon dioxide then leave to clear.

Celery

News & Views, November, 2018, Judith Irwin Recipe

A good entry for the vegetable dry class. An unusual ingredient, I have judged (Charles Hill) a few of these wines and never managed to put my finger on the ingredient. I have even known them to beat fruit wines in a table white dry class. It has the advantage that it is made entirely in the demijohn.

Ingredients for 1 gallon	Method
1.4Kg Celery	Wash and scrub the celery. Chop it into short lengths, into a large saucepan. Cover with unsalted water, bring to the boil, and simmer for about 20 minutes, until the celery is soft but not to the point of mashing.
225g Sultanas (chopped)	Strain off the cooled liquid into a clean demijohn to which the chopped sultanas have been added. Add the sugar as a syrup, and top up with cool boiled water to the shoulder of the jar. Add the acid, nutrient and enzyme, fit an airlock, and leave for 24 hours in a warm place.
900g Sugar	
1 Teaspoon Citric acid	
1 Teaspoon Yeast Nutrient	
1 Teaspoon Pectic Enzyme	
½ Teaspoon Grape tannin	
Sachet White Wine Yeast	

Add the yeast culture, refit an airlock, and leave to ferment in a warm place, shaking daily (hydrated yeast) and ferment.

When the wine begins to clear, leave it to settle, and rack as soon as necessary, adding a crushed Campden tablet and top up with cool, boiled water.

Rack again after six months, or sooner if necessary.

This makes a lovely light-coloured wine. It should finish dry but can be sweetened slightly with the addition of some white grape concentrate.

The celery need not be wasted; it can be used as a vegetable.

Gooseberry

Members Recipe 2010 National. Supplied by Andrew Bristow – Won by Charles Hill

Also won 1st place in Dry Gooseberry Class 2008

Ingredients

900g gooseberries
110g Strawberries
225g Ripe Bananas
2 Litres White Grape Juice
600g Sugar
2g Rohament 'P' Enzyme (optional)
5g Pectolytic Enzyme
2g Amylase Starch Enzyme
2g Bentonite
5g Yeast
5g Nutrient

Method

1. Pour 750ml of boiling water on the gooseberries and strawberries (frozen or fresh). When cool add a crushed Campden tablet and (optional) Rohament 'P'. Leave for 24 hours, mashing with a potato masher.
2. Dissolve 600g sugar in 500ml of boiling water and put into a demijohn. Strain the fruit into the demijohn. Simmer bananas (sliced without skins) in 250ml boiling water for 20 minutes and strain into the demijohn.
3. Add white grape juice. When cool, add pectic enzyme, amylase, nutrient, yeast and bentonite. When initial fermentation has subsided and SG drops to just above 1.000, rack to a clean demijohn and top up to the neck with white grape juice.
4. When fermentation stops, add a Campden tablet, and, if not clear, add finings.



Gooseberry

Anne Parrack NGWBJ Dry Gooseberry Wine

1st Class 17C 1995 National

This gooseberry wine is usually past its best beyond 6-months of age, the peak being at about 3 months.

Ingredients

454g Gooseberries (frozen)
2.7Kg White Dessert Grapes (frozen)
650g Sugar
5g Gervin No. 3 Yeast
7g Pectic Enzyme
5g Yeast Nutrient
Campden Tablets

Method

The grapes were Thompson's Seedless from Crete or Cyprus (can't remember which). A group of us buy them by the ton from the local green market in September each year. I usually make a couple of gallons of dry white and store the rest in the freezer to use in my fruit and flower wines later on.

The grapes and gooseberries in this recipe were taken from the freezer, defrosted with a little sulphite to prevent browning, and then crushed. The sugar was stirred in until dissolved. Next day the other ingredients were added.

Cool fermentation on the pulp continued for 5 days, after which the must was strained into a half-gallon jar and fermented to dryness (0.994) under an air-lock. The wine was racked, sulphited lightly and fined.

The excessive gooseberry flavour at the end of fermentation had mellowed beautifully by the time of the National.



Apple & Elderflower

Members Recipe 2014 National, Supplied by Chris Jones

Ingredients

3 Litres Preservative Free Pure Apple Juice
3 Heads Fresh Elderflowers **OR**
30g Dried Elderflowers
675g Granulated Sugar
5g Yeast Nutrient
5g Pectic Enzyme
5g Tartaric Acid
1 x 3mg Vitamin B Tablets
1 Packet White Wine Yeast

Method

Activate the yeast with a little warm water. Pour the apple juice into a bucket, and add the sugar with 500ml boiling water. Wash the fresh elderflowers and add to the bucket. Dried elderflowers can be added straight to the bucket. When cool, add the acid, nutrients, and pectic enzyme. Stir well, and pour in the yeast. Cover and leave in a warm place for fermentation to begin. Stir daily for 3 days, then strain the must into a demijohn. Proceed in the normal way. Rack, top up and add a crushed Campden tablet when wine is dry. This wine can be drunk after 3 months, but is better after 6 months.

Grape Juice

News & Views, March 1993, Supplied by Reg Jones of Tiverton Wine Circle

Ingredients for 1 Gallon

4 X Litre Cartons Grape Juice
454g Sugar
5g Yeast Nutrient
5g Pectic Enzyme
1 Teaspoon Tartaric Acid
1 Teaspoon Bentonite
1 Vitamin B1 Tablet
5g Good Wine Yeast

Method

Pour all the grape juice into a clean and sterilised demijohn and add the pectic enzyme. Dissolve the sugar in 250ml of boiling water and add everything else except the yeast. Pour this into the demijohn and shake gently to mix, then add the yeast. Fit a bung and airlock to the jar and keep at room temperature while it is fermenting. Rack into a clean sterilised jar and add a crushed Campden tablet.

Top up jar with cooled boiled water and refit airlock. If fermentation is complete, the demijohn can now be moved to a cooler place (garage or shed) where it will clear. Should it throw a further sediment, rack off again, adding another crushed Campden tablet. Bottle when star bright. Cheers!

Dried Apricot Mead

Members Recipe 2005 National, Supplied by Charles Hill, Won by Chris Jones

Dry Apricot Melomel

Melomel is a general term for an alcoholic drink made from honey and fruit juice. They are cheaper to make than mead as they use less honey and the quality of the honey is not so important. They also normally ferment out more reliably. The aim here is to make a wine of 11-12% ABV, flavoured with apricots and retaining the characteristics of the honey.

Ingredients

1 Litre White Grape Juice
454g Dried Apricots
170g Sugar
454g Honey
5g Yeast Nutrient
5g Pectic Enzyme
5g Yeast (Gervin E or similar)

Method

Re-hydrate the yeast in accordance with the instructions on the packet and then build up a starter using the grape juice. Chop the apricots and pour 1.5 litres of boiling water over them. Leave to cool. When cool, add the sugar, nutrients, pectic enzyme, the yeast starter and any remaining juice. Ferment on the pulp for 2-3 days.

Strain off the pulp and transfer to a demijohn. Dissolve the honey in water to give a total (honey and water) of 1.5 litres; heat in a saucepan to 60°C and keep it at that temperature for 15 minutes. Do not boil it. After the 15 minutes, cool it and it to the demijohn. Make the volume up to 1 gallon with cooled boiled water. Ferment to dryness and rack in the usual way. The fruit should provide sufficient acid for a dry white wine, but adjust, to taste, if necessary.



Fig & Banana

Class 93 Special Wine Recipe for 2018 60th Anniversary Show, From Wine Amateur Winemaker 1972, Won by James Smith.

The 2018 National will be our 60th anniversary show and we have decided that there should be special recipes to mark the occasion. For the wine we thought something old fashioned would fit the bill and have decided on fig wine (our Chairman does like his figs!).

Ingredients

225g Dried Figs

225g Raisins

900g Bananas

1 Teaspoon Citric Acid

900g Sugar

5g Pectic Enzyme

5g Yeast

5g Yeast Nutrient

Method

Chop figs and raisins and place in bucket with sugar. Pour on boiling water to dissolve sugar. Boil bananas in water for 30 minutes and strain liquid into bucket. When cool, add remaining ingredients and top up to 1 gallon. Ferment on the pulp for 7 days and then strain into demijohn. Ferment to dryness. This wine will require a bit of racking and needs 6 months to mature, but should make a full-bodied dry wine.



Dry Rose Wines

Cranberry & Raspberry

News & Views, Alan Thurlow

With this wine, a litre of the Cranberry & Raspberry juice drink is held back until toward the end of fermentation. This retains more flavour and aroma of the “late added” fruit, (in the same way as dry hopping beer, retains extra aroma and flavour of the late added hops).

If you really want to test the method you can make up two gallons at the same time, one with everything in the demijohn at the start and one keeping back the litre of juice for late adding. You can then do your own comparison.

Ingredients

1 Litre Red Grape Juice
1 Litre White Grape Juice
2 Litres Cranberry & Raspberry Juice Drink
(Ocean Spray)
336g Sugar
5g Nutrient
5g Pectic Enzyme
½ Teaspoon Tartaric Acid
5g Good Wine Yeast

Method

Mix the other three litres of juice with the sugar in the demijohn and start fermentation, when specific gravity reaches 1.005 add the second litre of Cranberry & Raspberry juice drink. Again, Alan says this is best done in two stages over 24 hours. Make up to the gallon.



Redcurrant & Strawberry

Class 19 Members Recipe 2019 National. Supplied by Derek McArthur

Ingredients

250ml White Grape Concentrate

1 Litres Red Grape Juice

1Kg Redcurrants

1Kg Strawberries (fresh or frozen)

900g Sugar

5g Yeast

5g Yeast Nutrient

Method

After removing any husks/stalks, place redcurrants & strawberries in a bucket and crush with masher.

Pour in 1½ litres of boiling water and mix ingredients well.

When cool enough, add white grape concentrate, red grape juice with 450g sugar, stir until dissolved.

Allow to ferment for 5 days stirring once/twice daily.

Strain off to demijohn, add 450g sugar, top up with water to 4.5 litres, ferment to dryness.



Dry Red Wines

Elderberry, Blackberry & Raspberry

News & Views, Bill Smith

Notes from a talk from Bill Smith, held during a judges weekend: Bill Smith started off the proceedings, he handed round bottles of three red wines but we were initially to only consider the first two. What did we think of them?

Well one is clearly better than the other. I still don't know where we are heading.

Why is one better than the other? Bill gets a long list of suggestions from his audience - One has more fruit, one is youthful the other is passed its best, acid balance, different fruits, tannin levels and so on. All wrong says Bill. He reads out the ingredients for the wines, they were identical, they were both started at the same time from the same yeast starter.

The fruit had simply been divided between the two wines.

The recipe for each of Bill's wines:

Ingredients	Method
455ml Red Grape Concentrate	Wine A (the inferior one) had been made by what Bill described as standard wine making practice. A yeast starter had been made from 110ml grape concentrate and 450ml water and a Gervin C yeast. After this had built up strength overnight the red fruit was pasteurised (brought to the boil in a litre of water then cooled). It was then homogenised with the banana using a potato masher and treated with pectic enzyme. It then went into a fermenting bin with 390ml of grape concentrate and half the prepared yeast starter.
225g Blackberries	
225g Elderberries	
225g Blackcurrants	
225g Raspberries	
110g Bananas	
530g Sugar	
5g Yeast Nutrient	
5g Pectic Enzyme	
5g Wine Yeast	

After fermenting on the pulp for two days the sugar was added and pulp fermentation continued for a further two days. It was strained into a demijohn and fermented to dryness. Standard racking procedures were used.

So, what was different for wine B. Well at the time the pulp fermentation for wine A was started, 2 litres of water and 390ml of grape concentrate were mixed together with the second half of the yeast starter. Three days later half the sugar was added, after a further three days the rest of the sugar was added. Then when the specific gravity drops to 1.010 the fruit is pasteurised, homogenised exactly as for wine A and fermented on the pulp with the wine from the demijohn for 4 days by which time all residual sugar was used, the wine was strained and again standard racking procedures followed.

So, the only difference between the two wines was the stage at which the wine was pulp fermented. Bill explained that fermenting the fruit late meant that its flavours and aromas were preserved in the wine instead of being blasted off into the atmosphere with a vigorous early fermentation. Alcohol was better than water for extracting colour, flavour and tannins. Also, the fruit was being added at a time when there was less chance of contamination. The wines on offer certainly supported his view. I suggest you try the method at home.

We were then invited to try the third wine and compare it with wine B. Wine B was good but wine C was better. This wine would stand comparison with many commercial wines. What was the difference, well, again the same recipe had been used and the late added fruit method of wine B but in this case oak had been used. Bill then went on to talk about the types of oak he uses. He is not content to just use the Gervin granules that the rest of us use (though he does use them). He has experimented with oak shavings (from, I think, a furniture maker in High Wycombe) which he prefers for his red wines at fermentation time and with strips of oak which he immerses in the demijohn during maturation.



Mixed Fruit Light Red Wine

Class 13 Members Recipe 2024 National. Supplied by Peter Robinson.

Ingredients

1kg Mixed Red Frozen Fruit
250ml Red Grape Concentrate (or 1 Litre
of Red Grape Juice)
450g Minced Sultanas
600g Sugar
5g Yeast Nutrient
5g Pectic Enzyme
5g Red Wine Yeast

Most supermarkets sell a mixture of
blackberries, strawberries, blackcurrants
and redcurrants. Waitrose sell a good
quality red grape juice.

Method

Wash sultanas in warm water and then mince.
Place frozen fruit, minced sultanas and half the
sugar in a bucket, cover with 2 litres of boiling
water and crush the fruit.

When cool, add nutrient, pectic enzyme and
yeast and ferment on the pulp for 2-3 days.

Strain and press fruit lightly.

Add grape concentrate or juice and the
remaining sugar and place in a demijohn,
topping up with water if grape concentrate has
been used.

It is best to leave a bit of space until the
fermentation has died down.

Then top up the demijohn with cooled boiled water and ferment to dryness before following
usual stabilization and racking processes.



Damson and Elderberry

Members Recipe 1998 National. Supplied by Keith Jones

Ingredients

2.3Kg Damsons
570g Elderberries
225g Blackberries
110g Blackcurrants
2 Litres Red Grape Juice
5g Pectin Enzyme
5g Gervin Yeast Varietal 'A'
56g Oak Chips
Campden Tablets

Method

1. All the fruit should be left on the tree/bush/briar to ripen until it can be eaten raw without any "mouth-puckering" and frozen for winter use.

2. Steam extract the juice of the fruit into a large covered vessel. When cool add pectin destroying agent, sugar and water to 1 gallon at an SG of 1080/85.

3. Add active yeast starter and expect a violent fermentation!
When fermentation has quietened down, transfer to a demijohn and fit airlock.

4. Towards the end of the fermentation add oak chips and leave in contact until the ferment has completed, SG 990 or less.

5. Add a crushed Campden tablet, rack and store / bottle in the usual way.



Elderberry Dry

1st Elderberry Dry Wine, in 1994 National. Supplied by Ian Harrington.

Ingredients

900g Elderberries
900g Californian Raisins
250ml Red Grape Concentrate
360ml Acacia Honey
28g Oak Shavings
1 Teaspoon Yeast Nutrient
1 Teaspoon Pectic Enzyme
5g Red wine yeast (Chianti if available)
or No.3 Gervin yeast
No sugar is added to this recipe

Method

Place raisins in a pan and cover with water. Bring to the boil and simmer for 1 minute, then remove from heat and drain water off the raisins. Repeat twice more. This removes the oil. Put raisins and elderberries in a bucket and pour 2.8 litres of boiling water over the contents.

Stir in the honey, add grape concentrate.

Leave to cool. Add nutrients and make up to 1 gallon. Add 1 teaspoon of pectic enzyme and yeast then leave on pulp for 6 days. Rack off into a demijohn.

I use this recipe to blend with other drier red wines.

Ferment out to dryness which in this recipe is normally 1.000 SG

I use American oak shavings to oak this wine. Weigh 28g and place it in a sieve. Pour boiling water over the shavings. Transfer into a dish with a drop of water and place in a microwave. Cook on high for 3 minutes to kill any bacteria. Remove from the microwave and force the shavings through a funnel into a clean demijohn and rack the wine on top of the shavings. Leave for 3 to 4 weeks (dependent on strength of oak flavour preferred). Rack off the oak. Add 1 crushed Camden tablet and leave to stand for 6 months to 1 year. I would normally rack the wine off twice in the year so that it does not stand on the sediment.

Elderberry Dry

Class 13 Members Recipe for 2026 National Show. Supplied by Robert Fergus

Ingredients

1kg Elderberries
200g Blackcurrants
500ml Red Grape Juice
750g Sugar
600g Blackberries
2 x 400g Tin Pears in Juice (Del Monte)
10g Oak Chips
5g Bordeaux Yeast
5g Pectic Enzyme
5g Yeast Nutrient

Method

Place sugar, grape juice, and 4 litres of warm water in bucket, with yeast and nutrient. Put all ingredients in a fine mesh bag in the bucket and stir twice a day for 5 days. Transfer to demijohn and fully ferment. Transfer to second demijohn and leave. Siphon into bottles and leave for 6 to 9 months for best results. The longer the better!

Elderberry, Blackberry & Blackcurrant

News & Views, September, 1999, Mary Garside

Most of you, like me, probably use simple recipes that take little time and effort to get a good result, and even win prizes occasionally. This is one of my Red Dry recipes. Ready to drink in six months, over the hill by one year.

Ingredients

900g Elderberries
900g Blackberries
225g Blackcurrants
454g Jar Bilberries (optional)
454g Raisins
1 teaspoon Pectic Enzyme
1 teaspoon Yeast Nutrient
1 teaspoon Yeast
680g Sugar

Method

If frozen, defrost red fruit in fermenting bucket, squeeze well. Add chopped raisins and sugar. Make up to one gallon mark. Stir in pectic enzyme and nutrient. Sprinkle yeast on top. Stir twice daily for four days. Strain and transfer to demijohn and fill up when foaming ceases. Fit an air lock and try to keep at room heat 21° C until fermentation stops.

Chianti Style

News & Views, Bill Smith

Ingredients

600ml Red Grape Concentrate
500g Sweet Cherries (Bottled or from Frozen)
350g Elderberries
60g Raspberries
120g Strawberries
25g Oak Shavings
500g Sugar
5g Tartaric or Citric Acid
5g Yeast Nutrients
5g Pectic Enzyme
5g Gervin No 6 Yeast

Method

The recipe has been designed to produce a wine with 13% alcohol and 0.5% acidity. Build up the yeast starter with the red grape concentrate and sugar to a volume of about 3 litres. When most of the sugar has been used, pasteurise the elderberries, raspberries, strawberries, and oak. When cool, add the Cherries, mash, treat with pectic enzyme, and pulp ferment for 2 days. Strain, rinse the pulp with water, restrain, make up to 5 litres with water, and ferment to dryness. Rack and clarify using standard procedures. The wine will benefit from further oaking during maturation, and is at its best after about 12 months. The wine is an excellent companion to meat stews, pasta dishes, and lamb.



Medium Dry Rose Wines

Redcurrant, Raspberry & Grape

1994 National 1st Place Rosé. Supplied by Marshall Elliott.

Ingredients	Method
1 Litre of mixed Redcurrant and Raspberry Juice 4 litres of Fresh Grape Juice Sugar to SG 1.075-1.080 5g Gervin No 5 Yeast 5g Yeast Nutrient 5g Pectic Enzyme	The wine is started from 4.5 litres of fresh grape juice, which is produced from seedless grapes which are de-stalked, finely minced in a food-processor and then lightly squeezed in a fine straining bag. The juice is sulphited, left for 24 hours, and then the yeast added. After 2-days fermentation take redcurrants and raspberries from the freezer and thaw the fruit overnight.

Lightly squeeze the fruit to obtain juice, and blend 0.5 litres of each juice to make a 5-litre batch of wine. The blended juice has sugar syrup added to make up to an SG of 1.075 and then added to the must. The wine is fermented until dry, then racked and stored until show time. At this stage add further sugar to make the wine medium dry in the form of sugar syrup. If you require to store the wine in a sweetened state, use unfermentable sweetener to avoid secondary fermentation. The SG of the sweetened wine is around 0.998 to 1.000, but the palate should be your main guide to the correct sweetness level. This wine also makes an excellent base for pink sparkling wine.

Redcurrant & Strawberry

Members Recipe 2011 National. Supplied by Charles Hill.

Ingredients

800g Redcurrants (fresh or frozen)
225g Strawberries (fresh or frozen)
500ml Litre White Grape Juice
5g Gervin B Yeast (black label)
800g Sugar
5g Yeast Nutrient
5g Pectic Enzyme
Cooled boiled water to 1 gallon
To sweeten, approx. 1 Litre Apple Juice (not from concentrate)

Method

1. Cover the redcurrants and strawberries with water, crush the fruit, add a crushed Campden tablet and leave for 24 hours.
2. Meanwhile rehydrate the yeast and build up a starter with grape juice. Next day strain the liquid off the redcurrants and strawberries, squeezing lightly.
3. Dissolve the sugar in water and add with strained liquid to the demijohn. Top up to 1 gallon with cooled boiled water. Add the nutrient and pectic enzyme and ferment out to completion.

4. When fermentation stops, add ½ litre of apple juice (good quality) adjusting the wine to medium dry. You will now have slightly more than 1 gallon but it should fit in a demijohn.
5. Stabilise the wine with a crushed Campden tablet and 1g of potassium sorbate. Use finings if necessary. The finished wine should be 12 – 12.5% ABV.



Peach, Apricot & Redcurrant

Members Recipe 2003 National. Supplied by Peter Robinson.

Ingredients

900g Peaches
454g Apricots
454g Redcurrants
1 Litre White Grape Juice
500ml Red Grape juice
790g Sugar
Pectolytic Enzyme
¼ Teaspoon Tannin
Gervin No.5 Yeast (or similar)

Method

1. Wash peaches and apricots thoroughly, remove stones, chop fruit and place in bucket with redcurrants. Cover with boiling water. Allow to cool, add white grape juice, 454g sugar, nutrient, pectic enzyme and yeast.
2. Allow to ferment for 5 days, stirring regularly, then strain through a bag into a demijohn, squeezing gently.
3. Add remaining sugar, but do not top up completely – leave space for 0.5 litre.

4. Allow to ferment to dryness, rack, and add one crushed Campden tablet, 1g of potassium sorbate and the red grape juice to sweeten and colour.

5. Leave for about a month, rack again and/or filter and bottle.

All the fruit is available in July. If made then, it will have about 6 months in bottle before a National show and should be just right for drinking.



Elderberry, Blackberry & Raspberry

Wine to Set Recipe 2005

Ingredients

1 Litre White Grape Juice
1 Litre Apple Juice
225g Elderberries
60g Blackberries
60g Raspberries
540g Sugar
5g Good Quality Wine Yeast
5g Yeast Nutrient
5g Pectic Enzyme

Method

The idea is to ferment to dry, and then sweeten to medium dry taste, aiming for a gravity of 1.000.

The timing of the fruit additions is left to the discretion of the winemaker.



Medium Dry Red Wines

Cherry

Class 19 Members Recipe 2018 National. Supplied by Peter Robinson.

Ingredients

1.5kg Cherries (fresh, frozen, jar or tin)
225g Raisins
680g Sugar
2 Litres Red grape juice
5g Yeast
5g Pectic Enzyme
5g Yeast Nutrient

Method

Place cherries in bucket and crush with hands or masher and remove stones (include the syrup if bottled). Add minced raisins and 454g of sugar.
Pour in 1 litre boiling water and mix until sugar dissolves.
Add the grape juice and top up with water to 4.5 litres.
When cool enough add remaining ingredients, stir, cover and allow to ferment for 4 days stirring once / twice daily.
Strain off into demijohn, add the remaining sugar and ferment to dryness.

Add sugar, grape juice, xylitol or similar to bring to medium dry, O.G. 999–1002.

The ingredients for this should be easy to get. Bottled cherries are readily available in Lidl and Polish shops at a reasonable price and red grape juice is now much easier to get than white and of much better quality than it used to be. This wine could also be used in both the stoned fruit classes at different levels of sweetness, so it's 3 for the price of 1!



Medium White Wines

Peach & Lychee

Wine to Set Recipe, 2016 National Show. Supplied by Elaine Robinson.

Ingredients

2 Litres of White Grape Juice
1 Litre Apple Juice
420g Tin of Peaches (Fruit and Juice)
420g Tinned Lychees (Fruit & Juice)
400g Sugar
11g Tartaric Acid
5g Pectic Enzyme
5g Yeast Nutrient
5g Gervin no. 5 Wine Yeast

Method

Build up the yeast starter with the grape juice, apple juice, acid and sugar to a volume of 2.5 litres. When most of the sugar has been used up, crush the peaches and lychees, treat with pectic enzyme and pulp ferment for 2 days. Strain into a demijohn, top up with water and ferment to dryness. When clarified and racked, sweeten to taste using non-fermentable sweetener, or treat with sorbate and sulphite if using normal sugar. Specific gravity should be approximately 1.015. The final sweetened wine will have an alcohol content between 10% and 11% and an acidity of about 0.7%



Peach

News & Views, March 1993, Supplied by Reg Jones Tiverton Wine Circle

Ingredients	Method
6-8 Peaches (depending on size)	Stone the peaches and lightly squash them into a clean sterilised bucket. Pour 2 litres of boiling water over the pulp and stir well, whilst adding the sugar. When cooled, stir in
1Kg Sugar	the rest of the ingredients except the grape juice and cover the bucket. Allow to ferment for five days, then strain into a demijohn and fit a bung and airlock. DO NOT SQUEEZE PULP
1 Litre of White Grape Juice	TO GET THE LAST DROP! Leave for a couple of days to allow any violent fermentation to die down, then add the grape
Juice of 1 Lemon	juice and top up to the neck of the jar with cooled boiled
5g Yeast Nutrient	water.
5g Pectic Enzyme	
1 Teaspoon Bentonite	
1 Vitamin B1 Tablet	
5g Good Wine Yeast	

Rack off when a firm sediment forms adding a crushed Campden tablet, keeping the jar topped up. Move jar to a cooler place where it will clear. This wine will improve with maturity. The wine will benefit from 6-12 months storage in the bottle.



Gooseberry, Rhubarb, Peach & Honey

Wine to Set Recipe, 2012 National Show. Supplied by Charles Hill.

Ingredients

1 Litre Apple Juice
1 Litre Grape Juice
454g Gooseberries (Frozen)
454g Rhubarb (Frozen)
1 X 420g Tin of Peaches
110g Honey
570g Sugar
5g Pectic Enzyme
5g Wine Yeast
5g Yeast Nutrient
Campden Tablets
Potassium Sorbate
Sugar for Sweetening

Method

Rehydrate the yeast and build up a fermentation in the demijohn with the apple and grape juices.

Meanwhile, put the frozen fruit into a bucket, cover with 1 litre of boiling water. When the gooseberries are soft, break them up by hand. Liquidise or mash the peaches and add with the syrup to the bucket. Add a crushed Campden tablet and a teaspoon of pectic enzyme and leave for 24 hours.

The next day, strain off the liquid, pressing the fruit lightly. Dissolve the sugar in the liquid, and add to demijohn with the nutrients. Dissolve the honey in a little boiling water and when cool add to demijohn. Top up to 1 gallon with cooled boiled water and ferment to completion. When fermented, rack, clear and stabilise using Campden tablets and potassium sorbate.

The wine should be sweetened to medium sweet (approx. 225g sugar) with a gravity of about 1.015 and 13% abv. The wine will benefit from 6-12 months storage in the bottle.



Peach & Apricot

This is the recipe for a special class at NAWB's Golden Anniversary show.

Ingredients

900g Peaches
680g Apricots
110g Dried Apricots
110g Honey
1 Litre White Grape Juice
1 Litre Apple Juice
680g White Sugar
225g Soft Light Brown Sugar
5g Yeast Nutrient
2g Bentonite
5g Pectic Enzyme
5g Wine Yeast
Campden Tablets
Potassium Sorbate

Method

Wash, stone, and chop the fruit. Place in bucket, cover with water, add a crushed Campden tablet and leave for 24 hours. Add other ingredients (only 454g of white sugar) and leave to ferment for 5 days. Strain off solids, add brown sugar and ferment to dryness. Add a crushed Campden tablet and leave for a few days before racking. Add a further Campden tablet, 1g of potassium sorbate and the last 225g sugar to sweeten. Taste to see if further sugar is needed (final gravity approx. 1.015).



Medium Red Wines

Elderberry

Ingredients

1.8Kg Elderberries
454g Raisins
454g Bananas
500g Red Grape
Concentrate
1.36Kg Sugar
5g Pectic Enzyme
5g Yeast Nutrient
5g Wine Yeast

Method

Boil the bananas for twenty minutes in a 750ml of water, having previously removed the skins. Pour on to the elderberries placed in a fermenting bucket. Dissolve 900g of the sugar in 500ml of boiling water and add to the fruit. Mince and add the raisins, allow to cool to 20°C. Add the pectic enzyme to the nutrient, grape juice concentrate and the wine yeast previously activated in a starter bottle. Make the bulk up to one gallon with tap water.

Since elderberries are high in tannin, do not allow the fermentation to proceed on the must for longer than two days otherwise the wine will take several years to reach maturation. After two days, strain, transfer to a demijohn fitted with an airlock and ferment to dryness. Add sugar until fermentation is complete. To balance the finished wine after racking, add more sugar syrup to bring up to a gravity of 1.015. Crush a Campden tablet and add 1g of potassium sorbate. Allow up to a year to mature.



Social White Wines

Orange

News & Views, Gerry Fowles

Ingredients

1 litre Orange Juice
Zest of 1 Orange
250g Sultanas
770g Sugar
5g Pectic Enzyme
1 Vitamin B1 Tablet
5g Yeast Nutrient
5g Gervin No. 3 Yeast
350g Sugar (for sweetening)

Method

Finely grate the zest from the orange, avoiding inclusion of the bitter white pith in both processes. Add to the fermentation bucket. Squeeze the orange juice onto the zest. Add the litre of orange juice, chopped sultanas and all the other ingredients. Add cooled boiled water to 4.5 litres / one gallon. Ferment in the bin for four days, then strain off the pulp into a demijohn and allow fermentation to complete. Follow the usual racking procedures until clear then stabilise and add the sweetening sugar.

Similar fruits such as clementines, tangerines and satsumas can be used to replace the orange, each having a different characteristic. The finished wine will be around 14% alcohol by volume.

If you want a drier wine then replace the sultanas by 500ml of white grape juice and reduce the level of sugar for sweetening. The wine will contain between 12 and 13% alcohol.



Almond & Raisin

Members Recipe, 2006 National Show. Supplied by Audrey Atwell. Won by Les Copper.

Ingredients	Method
56g Blanched Almonds	1. Wash raisins to remove oil coating, then chop, together with almonds, and place in a large saucepan.
454g Raisins	2. Peel lemons and add peel to saucepan (save juice for later)
250ml White Grape Concentrate	3. Add 3.5 litres of water, bring to boil and simmer for 30 minutes.
3 Lemons	4. Remove from heat, add sugar and stir until dissolved.
680g Sugar	5. Allow to cool before transferring to bucket.
454g Soft Light Brown Sugar	6. Prepare yeast starter with warm water.
1 Teaspoon Tannin	7. Add concentrate, glycerine, lemon juice, tannin, pectic enzyme, nutrient and yeast starter to the bucket.
1 Teaspoon Yeast Nutrient	8. Cover bucket and stand in a warm place for 7 days, stirring twice daily.
1 Teaspoon Pectic Enzyme	
2 Teaspoons Glycerine	
5g High Alcohol Yeast (Gervin or Lallemand)	
Sugar for Feeding	

9. Strain into a demijohn and fit airlock.

10. When S.G. falls to approx 1.006, feed sugar, 50g at a time, and repeat until fermentation is complete.

Rack into a clean demijohn every 2 months, or as required.

This wine should finish as a sweet social at approx 1.020, with around 18% alcohol – sweeten and adjust acidity if necessary.



Fig, Banana & Raisin

News & Views, Judith Irwin Recipe

This is the very first wine that Judith ever made, it won her the Petrose Trophy for Novice of the Year at Poole Wine Circle.

Ingredients	Method
900g. Dried Figs (thinly sliced)	Activate the yeast in a starter bottle.
225g Dried Bananas (thinly sliced)	Dissolve the sugar in 500ml of boiling water
85g Raisins (chopped)	Place the dried ingredients in a fermentation bucket, and pour over them 2 litres of boiling water. Stir vigorously, cover, leave for 24 hours, stirring occasionally.
900g White Granulated Sugar	Add the cooled sugar syrup, the zest and juice of the lemons, making sure no pith is used. The additives and yeast culture can also be added.
2 Medium Sized Juicy Lemons	
5g Yeast Nutrient	
5g Pectic Enzyme	
5g Wine Yeast	

Cover the vessel and leave to ferment for four days, stirring twice daily. Strain the liquid into a demijohn, top up with tepid, boiled water, and fit an airlock. Leave to ferment in a warm place shaking daily. When the wine starts to clear, leave it to settle, and rack off when a sediment has formed. Top up and add a crushed Campden tablet

Rack again after six months, or when necessary because a sediment forms, until the wine is clear and bright. Sweeten to your personal taste.

Note - It is not necessary to use dried bananas. You can simply substitute the dried banana with 700g of fresh bananas (flesh only, no skin). They can either be boiled for ½ hour and the liquid strained onto the dried figs or they can be simply mashed and added to the fermenting bucket with the dried figs.

Orange & Fig

Ingredients	Method
1 Litre Orange Juice	Clean and soak sultanas in a litre of hot water
225g Dried Figs	Clean, chop up and soak figs in 500ml of water
454g Sultanas	Rehydrate yeast, i.e. add yeast to 250ml of cool water with 1
454g Bananas	teaspoon of sugar.
Sugar	Slice bananas into 500ml of water and simmer for 10 minutes,
Bentonite	mash and when cool, strain.
Yeast Nutrient	Simmer sultanas for 30 minutes, mash and when cool, strain.
Pectic Enzyme	Simmer figs for 30 minutes, mash and when cool, strain.
Tartaric Acid	Mix all juices in graduated bucket and adjust SG to 1.080 at about
Gervin Yeast No. 3	3.5 Litres

Stir in nutrient, pectic enzyme, bentonite and, if necessary, tartaric acid to raise acidity to 4.5-5.5 ppt (sulphuric). Strain into demijohn, add yeast and ferment cool to 16°C.

When SG falls to 1.005, add 225g sugar in 500ml water and 1 Vitamin B1 tablet.

Ferment out to dry (SG .990). Rack onto 1g Potassium Sorbate and 1 crushed Campden tablet. DO NOT leave airspace, top up with water if necessary.

After one week or so, rack again. Do not leave airspace.

After a further month or when clear, rack again onto a crushed Campden tablet. Do not leave airspace. Leave to mature in a dark cupboard at an even cool temperature.

Age for at least one month before judging. Sweeten as a Social Wine to SG 1.015 approx by adding caster sugar. Leave for a week to stabilise and bottle.

Social Red Wines

News & Views, April, 2004, John Scottow

Red social wines can be successfully made from many red fruits but all will need the addition of other ingredients for body. These can be bananas, raisins, sultanas or grain. About one pound of one of these ingredients will give enough body when used with a reasonable quantity of red fruit, and the addition of red grape concentrate will give added body and vinosity. Bananas need to be peeled and boiled for 30 minutes. Dried fruit needs to be washed and minced or chopped before placing in the bucket with other fruit and pouring over a litre of boiling water. Cereals need to be washed and lightly crushed before placing in the bucket with the fruit. The following recipes give some ideas.

Damson

Ingredients	Method
1.8Kg Damsons	Peel and slice the bananas and simmer in a litre of water for 30 minutes. Wash the fruit and place in a sterile bucket with 1 crushed Campden tablet. Strain the hot banana liquor over the fruit using a kitchen strainer and add a litre of cooled boiled water. Cover and allow to cool to 35°C. Add pectic enzyme and leave for 24 hours.
225g Elderberries	
454g Bananas	Add 454g of sugar, made into a syrup by dissolving it in a little boiling water. Then add an active yeast starter and leave for two more days.
250ml Red Grape Concentrate	
Up to 1.4Kg Sugar	Strain through a fine straining bag into a demijohn. Add 250ml of red grape concentrate and 900g of sugar made into a syrup with boiling water.
1 Selected Wine Yeast	
1 teaspoon Citric Acid	
1 teaspoon Yeast Nutrient	
1 teaspoon Pectic Enzyme	
1 Campden Tablet	

Allow to ferment for a few days before topping up with cooled boiled water. Allow to continue until the gravity is about 1.015 or the fermentation slows before the first racking. Add 100g of sugar as syrup after racking and further portions if fermentation continues to reduce the gravity. When all activity has ceased rack again. Sweeten as a Social Wine to SG 1.015 approx by adding caster sugar.

Elderberry

Ingredients

1.4Kg. Elderberries
454g Bananas
454g Raisins
500ml Red Grape Concentrate
Up to 1.4Kg Sugar
1 Selected Wine Yeast
1 teaspoon Citric Acid
1 teaspoon Yeast Nutrient
1 teaspoon Pectic Enzyme
1 Campden Tablet

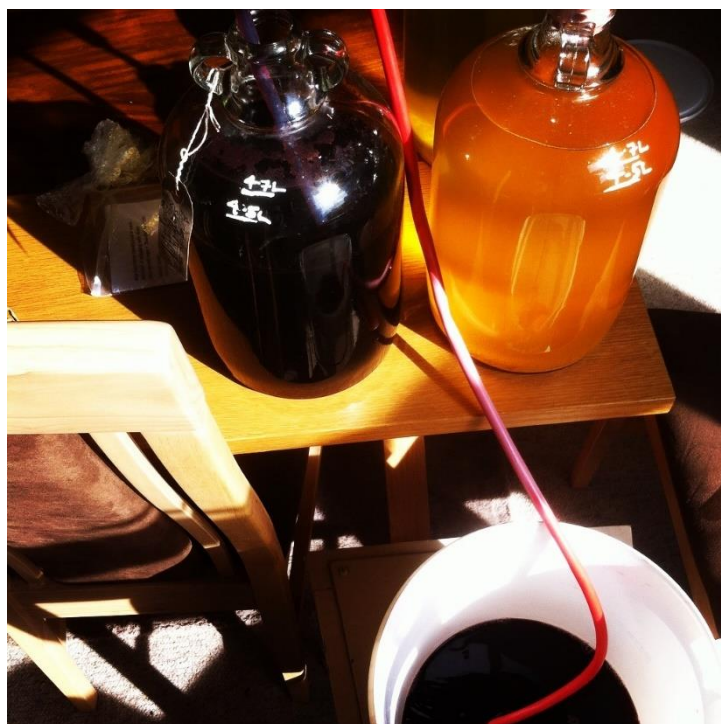
Method

Wash the fruit and place in a sterile bucket with 1 crushed Campden tablet and half a litre of water. Add pectic enzyme and leave for 24 hours.

Add 454g of sugar, made into a syrup by dissolving it in a little boiling water. Then add an active yeast starter and leave for two more days.

Strain through a fine straining bag into a demijohn. Add 250ml of red grape concentrate and 900g of sugar made into a syrup with boiling water.

Allow to ferment for a few days before topping up with cooled boiled water. Allow to continue until the gravity is about 1.015 or the fermentation slows before the first racking. Add 100g of sugar as syrup after racking and further portions if fermentation continues to reduce the gravity. When all activity has ceased rack again. Sweeten as a Social Wine to SG 1.015 approx by adding caster sugar.



Mixed Fruit

Ingredients

900g Elderberries
454g Blackberries
225g Blackcurrants
225g Raspberries
250ml Red Grape Concentrate
Up to 1.4Kg Sugar
1 Selected Wine Yeast
1 teaspoon Citric Acid
1 teaspoon Yeast Nutrient
1 teaspoon Pectic Enzyme
1 Campden Tablet

Method

Wash the fruit and place in a sterile bucket with 1 crushed Campden tablet and half a litre of water. Add pectic enzyme and leave for 24 hours.

Add 454g of sugar, made into a syrup by dissolving it in a little boiling water. Then add an active yeast starter and leave for two more days.

Strain through a fine straining bag into a demijohn. Add 250ml of red grape concentrate and 900g of sugar made into a syrup with boiling water. Allow to ferment for a few days before topping up with cooled boiled water.

Allow to continue until the gravity is about 1.015 or the fermentation slows before the first racking. Add 100g of sugar as syrup after racking and further portions if fermentation continues to reduce the gravity. When all activity has ceased rack again. Sweeten as a Social Wine to SG 1.015 approx by adding caster sugar.



Strawberry & Bilberry

News & Views, 1994, Margaret Courtney

Ingredients	Method
1.4Kg Ripe Strawberries. 570g Fresh or Bottled Billberries 454g Raisins 400ml Red Grape Concentrate 1 Litre Red Grape Juice 454g Sugar Initially Gervin no. 3 Yeast Yeast Nutrient 2 Campden tablets. Pectic Enzyme Bentonite 1 teaspoon Citric Acid ½ teaspoon Tannin	Clean strawberries & bilberries - place in a container and crush - wash & liquidise-raisins - add to bin - cover with boiling water. When cool add 1 crushed Campden tablet and leave for about 6 hours- add pectic enzyme- leave covered for 24 hours. Prepare yeast starter so it is working well when it is added to the must. Dissolve sugar in warm boiled water. Add all other ingredients including yeast starter and nutrient. Total in the bin should be around 4 litres, but if not, make up with cooled boiled water. Check SG and adjust to around 1100. Stir twice daily for three days. Strain off the pulp and place liquid in demijohn with airlock. Check gravity regularly.

Feed with 100g of sugar at a time when gravity falls to 1.000, until final alcohol level is reached and fermentation ceases. Rack and add a crushed Campden tablet. Sweeten to SG of approx. 1.046. Store till required.

Sweet White Wines

Rhubarb, Gooseberry, Apricot, Strawberry & Honey

Members Recipe 2000 National. Supplied by Chris Lake.

Ingredients

454g Rhubarb (Juice of)
900g Gooseberries (Juice of)
410g Tin Apricots in Syrup
110g Strawberries
454g Honey
1 Litre White Grape Juice
335g Sugar (plus 335g for sweetening)

Method

Prepare the juice of the gooseberries and rhubarb by freezing the fruit. Pour 500ml of boiling water over the fruit in a fermentation bucket. Break it up, and leave on pectic enzyme for a couple of days (with sulphite). Strain the pulp off each fruit and use the juice in this recipe. Mix the juices. Apricots (including syrup). Strawberries, and honey with the grape juice, add nutrient, pectic enzyme and yeast and ferment for 5 days.

Strain off fruit onto 670g of sugar in a demijohn and top up to 1 gallon. Ferment this mixture on, noting the gravity every few days. STOP the ferment with sulphite at a density of 1.020. This method should preserve the honey character. After racking and clearing adjust the sweetness to taste. Unless good filtration is used this wine may need stabilising with sorbate.



Apricot

Best Stoned Fruit Wine, White Sweet 2010 National. Supplied by Mick Orbell.

This recipe came 4th in the 1985 and 1986 National shows, and 1st in 1991, 2007 and 2010.

It was first published in Fermentation Issue 7 December 1992.

Ingredients

500g Dried Apricots
340g Bananas (Minus Skins)
500ml White Grape Concentrate
800g Sugar
¼ teaspoon Tannin
2 Vitamin B1 Tablets
1 teaspoon Citric Acid
1 teaspoon Tartaric Acid
1 teaspoon Pectic Enzyme
1 teaspoon Nutrient
1 teaspoon Bentonite
Gervin No 1 Yeast

Method

Stir sugar into a litre of hot water; cut up and wash the dried apricots. Place all the ingredients into a sterilised bucket and make up to a gallon of water to a starting gravity of SG 1.105. Add the yeast starter and stir daily.

After 7 days strain off into a demijohn to ferment. When fermentation has ceased, rack off into a clean sterilised demijohn.

Ready in approximately 6 months. Sweeten to taste.

Fig & Rosehip

Members Recipe 1997 National. Supplied by Jean Shelton.

Ingredients

110g Dried Figs
170g Dried Rosehip Shells
225g Raisins
250ml White Grape Concentrate
250ml White Grape Concentrate (To Add Later)
1 teaspoon Tartaric Acid
1 teaspoon Pectic Enzyme
1 teaspoon Yeast Nutrient
1 Vitamin B1 tablet
Sugar for an S.G. of 1.080 (Approx. 680g)

Method

Wash figs and raisins, then chop or liquidise.
Wash Rosehip shells. Place these ingredients into a fermenting bin, cover with 2 litres of boiling water. When cool add 1 crushed Campden tablet and leave overnight.
Next day add the concentrate, sugar and remaining ingredients. Add sufficient water to make up to approx. 4.3 litres. Add yeast and ferment on the pulp for 4 days, then strain contents into a demijohn and add a further 250ml of grape concentrate.

Check gravity regularly and each time S.G. falls to approx. 1.020, add further sugar in 225g lots until fermentation ceases. It will be necessary to rack a few times during fermentation to make room for the sugar additions. Then finally add finings, rack and sweeten to give a balanced wine.

Rhubarb

Tynemouth Winemaking Society Development Class

Ingredients

3Kg Rhubarb (frozen)

250ml White Grape Concentrate

225g Maltodextrin

920g Sugar

5g Pectic Enzyme

5g Yeast Nutrient

5g Gervin no. 5 Wine Yeast

2g Bentonite

Method

Put rhubarb into sterilise bucket. Dissolve the sugar and maltodextrin in a litre of boiling water, and pour onto the rhubarb. Add the grape concentrate, and add water up to 1 gallon. Add yeast, yeast nutrient, bentonite and pectic enzyme. Allow to ferment for 5 days and strain into a demijohn. Top up to 4.5 litres with water. Ferment to 1.010 and add a further 100g of sugar. Repeat this until fermentation ceases. Add further sugar to give a final gravity of 1.030. Add finings and allow to clear, then rack and bottle.



Carrot

Members Recipe 2013 National. Supplied by Ted Jordan. Won by Alan Bailey.

Ingredients

2.7Kg Carrots

1.1Kg Sugar

454g Raisins

2 Oranges

2 Lemons

½ Teaspoon Tannin

1 teaspoon Bentonite

1 teaspoon Pectic Enzyme

1 teaspoon Yeast Nutrient

Good Quality Yeast

Method

1. Scrub and slice the carrots, and put them in a saucepan with 1 gallon of water. Bring to the boil then simmer gently till soft.

2. Strain the liquid onto the sugar, raisins, zest and juice of the oranges and lemons, into a fermentation bucket. Stir well and leave the mixture to cool. When cool, add the tannin, bentonite, yeast and yeast nutrient. Cover and leave to ferment for 5 or 6 days, stirring daily.

3. Strain the liquid through a fine-mesh bag into a demijohn. Put in a warm place to ferment out to dry. Add a crushed Campden tablet. Sweeten to taste with a non-fermentable sweetener, or add a gram of potassium sorbate and sweeten with sugar.

4. Rack into a clean Demijohn and store for about 6 months, racking as necessary. Drinkable after 6 months but better left longer.

Carrot & Barley

Ingredients

2.7Kg Carrots
225g Barley (steep overnight)
454g Sultanas
800g Sugar
Pectic Enzyme
Bentonite
1 teaspoon Tartaric Acid
¼ teaspoon Tannin
1 teaspoon Nutrient
Gervin Yeast No. 3

Method

Wash carrots or peel if preferred. Slice, place in pan with sufficient water to cover. Boil until tender. Allow to cool, then strain off liquid and place in bucket. Mince sultanas and barley, add to liquid and all other ingredients. Cover, stir twice daily for 4 days. Strain into clear demijohn, check SG, add 110g of sugar each time gravity drops to 1.000 until it will take no more. Starting gravity 1.100, final gravity was 0.994. Stopped and stabilised, then sweetened to approximately 1.030.



Parsnip

Wine to Set Recipe, 2009. Supplied by Charles Shelton.

Ingredients	Method
1.4Kg Parsnips 225g Raisins 250ml White Grape Concentrate OR 1 Litre White Grape Juice 2 Oranges 2 Lemons 1 Vitamin B1 Tablet 1 teaspoon Pectic Enzyme 1 teaspoon Bentonite 1 teaspoon Tartaric Acid ¼ teaspoon Tannin Powder Sugar to SG 1.085 Wine Yeast	Wash the parsnips well to remove the soil, peel and cut into 1" cubes. Place in a pan with 1.5 litres of water, bring to the boil and simmer until they become soft but not mushy. Strain hot liquid into fermenting bucket (use parsnips for cooking, they can be frozen for later use). Rinse the lemons and oranges in hot water to remove preservatives, slice and add to the bucket. Wash and mince the raisins and add to the bucket. Add concentrate. Top up to 1 gallon using cold water, add nutrient, Vitamin B1 tablet, pectic enzyme, tannin, acid, yeast and enough sugar for an SG of 1.085. Ferment 6 days in the bucket, then strain liquid into a demijohn. Add 140g sugar each time must drops to 1.010 until fermentation ceases. Clear the wine and sweeten to balance.

Parsnip

Ingredients

1.8Kg Parsnips
625ml White Grape Concentrate
560g Sugar (plus extra for sugar feeding)
454g Sugar (for sweetening)
1 teaspoon Bentonite
1 teaspoon Pectic Enzyme
1 teaspoon Tartaric Acid
1 teaspoon Yeast Nutrient
1 Packet of Gervin No. 3 Yeast

Method

Wash parsnips and dice them, place in a pan with sufficient water to cover them. Bring to the boil and simmer for 20 minutes. Allow to cool, then strain off liquid into a 1 gallon demijohn. Add all the other ingredients and this should bring liquid level up to about 3.5 litres. Allow fermentation to start and continue for 4 days. Check the gravity and then feed in the extra sugar at 140g a time X 4.

Do this every 2 days until all the extra sugar has been added, then allow fermentation to complete. This should bring the liquid level up to a gallon. The full fermentation should take approximately 14 days. Add finings, rack and stabilise in the usual way. Before storage, sweeten to 1.034 with 454g of sugar and leave to mature for 9 months. Starting SG 1.130 (total sugar), Final SG 1.000. Approximately 16% abv.



Date & Orange

Members Recipe 1995 National. Supplied by Al Procter

Ingredients

2 Litres Orange Juice

225g Dates

500ml White Grape Concentrate

1 teaspoon Pectic Enzyme

1 teaspoon Tartaric Acid

1 teaspoon Yeast Nutrient

1/4 Teaspoon Tannin

1 Vitamin B1 tablet

Sugar to SG 1.085

Yeast

Method

Put orange juice, grape concentrate, tartaric acid, pectic enzyme, yeast nutrient, tannin and vitamin B1 tablet into a sterilised bucket. Before adding the dates, wash and chop them. Make up to a gallon with water and add sugar to a starting gravity of 1085. Make sure all the ingredients are dissolved and then add a working yeast. Stir daily and after 7 days, strain the liquid. Add a further 225g sugar and transfer to a demijohn. Test with a hydrometer every few days and add more sugar 225g every time the SG drops to 1.000. After 4 weeks rack off and if the fermentation has ceased add finings. The finished gravity should be 1025.



Orange

1st 1994. Supplied by Steve Pearson.

Ingredients

3 Litres Orange Juice
750ml White Grape Concentrate
454g Raisins
Peel of 2 Oranges
225g Sugar to start
Sugar to feed
Vitamin B1 tablet
5g No.3 Gervin Yeast
5g Yeast Nutrient
5g Pectic Enzyme

Method

Put juice, raisins and grape concentrate into bucket. Add water and the initial sugar. Add nutrient, pectic enzyme and yeast. Ferment on the raisins for 5/6 days, then strain into a demijohn. Top up to a gallon with water. Each time the gravity reaches 1.000, add a further 110g of sugar, until the alcohol tolerance of the yeast has been met. Sweeten to approx 1.040, adjust acid if required and rack. Add the peel of 2 oranges for a week in a small strain bag for additional bouquet and flavour then remove. Add sulphite, finings, allow to clear and then rack. Leave to mature.

Banana & Raisin

Members Recipe 1995 National. Won by Jean Shelton.

Ingredients

1.6Kg Bananas (Very Ripe)
280g Raisins
1 Litre Orange juice
250ml White Grape Concentrate
1 Teaspoon Pectic Enzyme
1 Teaspoon Tartaric Acid
1 Teaspoon Yeast Nutrient
1/4 Teaspoon Tannin
1 Vit B1 Tablet
Sugar to SG 1085
Yeast

Method

Peel the Bananas and put into pan with 1.5 litres of water. Bring to the boil and simmer for 20-30 minutes. When cool strain into a fermentation bin. Wash and mince the raisins, add orange juice and all other ingredients and make up to one gallon with water. Add sugar to an SG of 1085 and ferment on the pulp for 7 days. Strain and transfer into a demijohn. Feed with sugar until fermentation ceases. Rack and add finings. Adjust sweetness to give a balanced wine. Ready to drink after 6 weeks

Strawberry

Anne Parrack NGWBJ. 1st in Class 18A, 1995 National.

Ingredients	Method
2.3Kg Strawberries	The strawberries were crushed in a plastic bucket with a little sulphite. The sultanas were well washed and then liquidised in some water and added to the bucket. Next day the sugar was made into syrup and added together with all the other ingredients and water to make up the total volume to 3.5 litres. As the S.G. dropped to 1.000, an extra 100g of sugar was added and the wine allowed to ferment out to dryness. It was then racked, sulphited, fined, stabilised and sweetened with sugar syrup to 1.036. Note, any initial pink colouration tends to fade to pale gold, especially when a little sulphite is used. Hence the wine is perfectly acceptable for staging in a white class.
500ml Beaverdale	
Sauvignon Blanc	
Concentrate	
900g Sultanas	
225g Sugar	
5g Gervin No.3 Yeast	
5g Pectic Enzyme	
5g Yeast Nutrient	
Potassium Sorbate	
Campden Tablets	



Sauternes Style

Class 19 Members Recipe 2022 National. Supplied by Chris Pinnock

I've based this wine recipe on one from Bill Smith's book Making Award Winning Wines at Home for two reasons. Firstly, Sauternes is a family favourite, particularly of my Grandfather who enjoyed a glass or two. Secondly, this recipe was developed by the Chiltern Masters in 1975, my birth year. Clearly it was a good year – at least for the development of good wine recipes. The method below is slightly involved but I know you all love a good challenge.

Ingredients	Method
370ml White Grape Concentrate	Build up a yeast starter with the apple juice and yeast.
1 Litre Apple Juice	Thaw the rhubarb and press gently through a sieve to extract the juice into a fermentation bucket.
60ml Glycerol	Add the grape concentrate, sugar and starter to the juice fermenting at a volume of approximately 2.8 litres.
905g Rhubarb (chopped, rinsed in metabisulphite & frozen)	When most of the sugar has been fermented, gently pasteurise the honey and strawberries and allow to cool
225g Honey	Strain the honey and strawberry mix, add to your favourite 1gallon / 4.5litre demijohn with the 2.8 litre of fermenting juice, add the glycerol and pectic enzyme and ferment to dryness. When clear, stabilise and sweeten to an SG of 1.020 with sugar rounding off with white grape juice or concentrate to SG 1.030.
115g Strawberries	
595g Sugar	
5g Gervin No. 6 Yeast	
5g Yeast Nutrient	
5g Pectic Enzyme	
Campden Tablets	
Potassium Sorbate	

White Port Style

Members Recipe 2004 National. Supplied by Charles Hill. Won by Audrey Atwell.

Ingredients	Method
3 X 410g Tins of Peaches	Prepare the yeast then build a starter using the apple juice.
410g Tinned Apricots	Wash sultanas to remove the oil coating, then chop them and place in a fermentation bucket.
1 Litre Apple Juice	Cut the bananas into slices and boil uncovered in a litre of water for 20 minutes. Strain the liquid onto the chopped sultanas; lightly press the banana pulp.
275ml White Grape Concentrate	Put the oak granules in a cup and cover with boiling water; leave to stand for 15 minutes then add the granules to the bucket.
900g Fresh Banana Flesh (no skin)	Allow to cool to room temperature then add the pectic enzyme, yeast nutrient and the yeast / apple juice starter. Ferment on the pulp.
450g Sultanas	After two days liquidise the canned fruit and their packing fluids and add to the fermentation bucket with the sugar.
450g Sugar	
5g Oak Granules	
5g High Alcohol Tolerance Yeast	
5g Yeast Nutrient	
5g Pectic Enzyme	
Campden Tablets	
Potassium Sorbate	

After a further two days strain off the pulp, add white grape concentrate, make up to 4.5 litres, transfer to a demijohn and ferment to completion. Clear in the normal way.

Providing you have used canned fruit in syrup and the wine has fermented to dryness, it should contain around 20% alcohol, which matches the commercial product (note that if you used canned fruit in fruit juice it will only be around 18.5% alcohol).

The wine should be stabilised and sweetened, and the acidity adjusted if necessary. White Port is not as sweet as many wines of this alcohol level. A suitable sweetness for this wine would be similar to that of the Fine White Ports made by Grahams and Calem which both measure 1.018 on my hydrometer.

Oloroso Sweet Sherry Style Wine

1st 1994 National, Sherry Style Sweet Fortified. Supplied by Anne Parrack.

Ingredients	Method
454g Raisins	The grapes were washed and crushed and 1 crushed Campden tablet added in a bucket. The raisins were well washed then liquidised in some water. The dates were chopped. The sugar was dissolved by warming in a litre of water. All ingredients except the yeast were added to the bucket and left covered for 24 hrs.
680g Dates	
454g White Grapes	The yeast starter was added the next day – the starting SG was 1.104 in 3.5 litres.
680g Demerara Sugar (plus extra for sugar feeding)	
5g Madeira Yeast	Fermentation on the pulp was conducted at approx. 20°C for 5 days; then the liquor was strained into a demijohn where fermentation under air-lock continued.
5g Yeast Nutrient	
2 X Vitamin B1 Tablets	Every time the SG dropped to 1.000 extra sugar was added in 200g then 100g lots, dissolved separately in some of the must, until fermentation ceased. 570g extra sugar was fed in, in this manner. The wine was then racked three times without sulphiting and was finally sweetened to 1.040.
5g Pectic Enzyme	
1 Campden Tablet	
Water to make up the total liquid to 3.5 litres	

Sweet Sherry Style Wine

Members Wine Recipe 1994 National. Supplied by Elda Thomas.

Ingredients

454g Sultanas
225g Dates
336g Dried Figs
500ml Sherry Grape Concentrate
454g Light Muscovado Sugar
680g White Sugar
1 Teaspoon Tannin
¼ Teaspoon Citric Acid
½ Teaspoon Gypsum
1 Campden Tablet
5g Yeast Nutrient
5–10g Oak Granules
5g Madeira or Sherry Yeast

Method

Wash fruit well, drop into a pan of boiling water and bring back to the boil. Strain through sieve, and chop. Put into sterile bucket with light muscovado sugar and pour on 3 litres of boiling water, leave to cool. Make must to an SG of 1.080 with sugar, add Campden tablet, pectic enzyme and leave for 12 hours, well covered. Add yeast and other ingredients; except grape concentrate and ferment for 7 days. Strain into demijohn, ferment in the usual way and feed with grape concentrate and sugar until fermentation is finished. Rack as required and mature for 10 months, and then bottle.

After Dinner White to Brown Wines

Orange

1994 National 1st Place White/Golden After Dinner. Supplied by Daphne Grant.

Ingredients	Method
12 Oranges	Scrub the oranges with a drop of washing up liquid, then rinse, to remove preservatives. With a sharp knife, thinly peel the zest (avoiding the bitter white pith) from the oranges. Cook the zest from half of the fruit, in an oven at 140°C to 150°C, until dark brown. Add all the zests, and the juice from all the oranges to a fermentation bucket. Add the rest of the ingredients, but only 454g of the sugar to start. Ferment on the pulp for 7 days, then strain into a demijohn and add the additional 454g sugar.
1 Litre Orange Juice	
454g Sultanas – washed and minced	
900g Light Brown Sugar (Plus additional required for feeding)	
3 Bananas (peeled)	
2 Litres of water to start	
5g Pectic Enzyme	
5g Yeast Nutrient	
5g Gervin No. 3	

The wine throws a heavy deposit quite early, so needs racking after about 2 weeks. Continue to feed for as long as the yeast will cope. The winning wine had 1.8Kg sugar, it can be done with patience. The wine will be ready in about a year but definitely improves with keeping.

Orange, Peach & Apricot

1988 National 1st Place, White/Golden After Dinner Class. Supplied by Marshall Elliott.

Ingredients	Method
1.8Kg Oranges	The oranges and peaches are bought fresh and then frozen prior to use. When the fruit is thawed the oranges firstly have the rind peeled, secondly the skin and seeds removed, and then the flesh is crushed by hand into a clean bucket. The peaches are skinned, de-stoned and the flesh crushed by hand into the same bucket. All the dried fruit is washed in boiling water, minced in a food mixer and added to the bucket. Add boiling water to the bucket to sterilise the entire must. Add further boiled water and sugar to make up to approximately $\frac{3}{4}$ of the total volume required, and adjust the SG of the liquid in the must to 1.090. Add the yeast whilst the must is still warm to ensure a rapid start to the fermentation.
900g Peaches	
225g Dried Apricots	
1Kg Raisins	
110g Dates	
110g Dried Figs	
200ml Ribena	
Sugar	
5g pectic enzyme	
5g Gervin No 3 Yeast	
5g Yeast Nutrient	
1/4 teaspoon Tannin	

Add the nutrients after about one week in order to revitalise the yeast for a long fermentation. Continue to add sugar in syrup form to keep the SG at around 1.040-1.050. Ferment on the pulp for at least two weeks, strain and complete the fermentation in a glass demijohn. The wine normally only requires fining to achieve good clarity. When young the wine is very fruity and predominantly citrus (show in the citrus class), and it takes around 4 years for the wine to develop as an after-dinner wine.

Orange & Raisin

Ingredients

900g Raisins
1 Litre Orange Juice
450g Banana (flesh no skin)
4 Oranges
750g Sugar
1 teaspoon Pectic Enzyme
1 teaspoon Yeast Nutrient
Yeast (Gervin High Alcohol)
Sugar for Sweetening (see method)

Method

Rehydrate the yeast according to the instructions on the packet and build up a starter with the orange juice. Wash the raisins and chop them into a fermentation bucket. Pour two litres of boiling water over them. Add the mashed banana flesh. When this is cool add the nutrients, pectic enzyme and the orange juice yeast starter. Ferment on the pulp for three days, regularly breaking up the fruit by hand. Strain off the pulp into a demijohn and add the sugar as syrup to bring to a volume of 4.5 litres (one gallon).

When fermentation is slowing down finely peel the zest from 4 oranges and add this to the demijohn with the juice of the 4 oranges. Ferment to dryness, rack and clarify in the normal way. The wine will not need stabilising. Sweeten to a gravity of at least 1.030, this should need about 450g of sugar if the wine has fermented to dryness. Taste the wine and adjust the acid level if necessary.

The finished wine will contain about 20% alcohol by volume.

Cumberland “Brandy”

This recipe was supplied for the 2015 Members Recipe by Alan Bailey.

Ingredients	Method
1kg Wheat	Put wheat, sugar, peaches, raisins, and dates into a bucket.
2 X 410g Tinned Peaches	Pour over a kettle full of boiling water; stir until sugar is dissolved.
1Kg Demerara Sugar	When cool, top up to 1 gallon with cold water.
1kg Raisins (Chopped)	Check SG and adjust with demerara sugar to approx 1.120.
500ml Sherry Concentrate	Add pectic enzyme, nutrient and yeast; cover and leave in a warm place.
OR Peach Concentrate (as available)	Stir vigorously daily, for the first 3 days.
250g Dates OR Dried	After 2 weeks, or when SG falls to approx 1.030 strain into a
Bananas	demi-john.
1 teaspoon Pectic Enzyme	Use residue to make a second run.
1 teaspoon Tartaric Acid	Add the concentrate in 2 or 3 doses, keeping the SG hovering around 1.030.
5g Gervin no 3 Yeast	
5g Yeast Nutrient	

When all the concentrate has been added, if fermentation is still proceeding, add more Demerara sugar in 50g doses (or honey) until fermentation stops.

When the wine begins to clear, rack off sediment, and clear as usual.

Second Run: Use the initial must and add the same ingredients with the exception of the wheat and yeast. The original wheat will be sufficient and the yeast will be active on the must.

Repeat the full process of the first run.

When the second run is complete, both gallons should be very similar.

Either mix together to achieve 2 gallons of same wine, or keep separate if different.

After-Dinner Red Wines

Port Style

Set Recipe 2025 National. Supplied by Jon Sanderson (courtesy of Gerry Fowles).

Ingredients	Method
1kg Red Grape Concentrate	Mix grape concentrate with 2.25 litres of water
1kg Pears	Add yeast and nutrient and ferment for 3-4 days.
110g Banana (flesh only)	Wash the pears, core and chop into small pieces (leaving the skins on). Place in a bucket with sliced banana, cover with water (maximum 1.25 litres) and add Campden tablet.
550g Sugar (for fermentation)	Leave for 24 hours, and then add grape concentrate solution, 550 grams of sugar, oak granules and pectic enzyme.
450g Sugar (for sweetening)	
10g Oak Granules	
5g Yeast Nutrient	
5g Gervin Yeast No 3	
5g Pectic Enzyme	

Ferment for 4-5 days, strain off the fruit and complete fermentation in a demijohn.

Once fermentation is complete, rack, and stabilize with Campden tablet and potassium sorbate. Add remaining sugar to sweeten.

Allow to mature for at least 3 months.

Taste for sweetness and add more sugar if necessary.

Elderberry & Cherry

By Charles Shelton

I judged the 3-bottle federation wine class, and this year the After Dinner Wines were just ordinary sweet wines. All lacked the body and fruitiness appertaining to this class. Below is a recipe I have used for many years.

Ingredients for 1 gallon:	Method:
1.8Kg Sweet Cherries	Most supermarkets sell frozen sweet, pitted cherries,
2 Litres of Red Grape Concentrate	which suit the wine, as they have a low acidity. When
1 Vitamin B1 Tablet	the elderberries are ripe in the Autumn, pick them and
1 teaspoon Pectic Enzyme	extract the juice. Get the cherries out of the freezer and
½ teaspoon Tartaric Acid	Saftborn them or steam them to break them down. Add
1 teaspoon Yeast Nutrient	the cherry juice, skins and elderberry juice to the
5g Gervin No. 3 Yeast	fermenting bucket. Add the grape concentrate, water
	and other ingredients.

Water up to about 1.5 gallons in fermenting bucket with all contents present. No sugar at this stage, unless the gravity is less than 1.080. Ferment for about 7 days, then strain to remove the cherry skins and place back in a fermenting bucket. Test the gravity constantly and when it drops to around 1.030, add more sugar (usually 200g lots). When fermentation has ceased, pour carefully into a demijohn, as there will be a high quantity of sediment present (should finish with about 1 gallon). To keep the wine balanced it will need to finish as a gravity around 1.050 / 1.060. Test the gravity again when it comes to show time (the wine does tend to dry out during its maturity) and add more sugar, then if you feel the wine is slightly high in acid or not sweet enough for the body.

Elderberry, Blackberry & Damson

Wine to Set Recipe for 2007 National. Set by Chris Jones

Many of you will have started preparations for next year already but if you haven't then this is a good time to remind you of the set recipe for the 2007 National. Chris Jones was the winner of the set recipe class at the 2005 National.

Ingredients	Method
1.4Kg Elderberries	1. Liquidise the fruit in a minimum of water.
900g Blackberries	2. Place the resulting slurry in a small bucket, add a crushed Campden tablet and pectic enzyme. Cover the container and leave it in a warm place for 24 hours.
454g Damsons (or Black Plums)	3. Add 454g of the sugar, and the yeast, allow to ferment for seven days.
110g Raspberries	4. After 7 days strain into a demijohn. The demijohn should only be about half full at this stage. Now make a sugar syrup with 1Kg. of sugar dissolved in two litres of hot water. Check the specific gravity of the must. If it is below 1.020 add half of the sugar syrup.
1.4Kg Sugar	
5g Pectic Enzyme	
5g Gervin No 3 yeast	
5g Yeast Nutrient	
Campden Tablets	

5. Check the specific gravity of the must regularly and add half the remaining sugar syrup each time it goes below 1.020, until all the syrup has been used, finally topping up with water.

6. Allow the must to ferment until all activity ceases.

7. Rack and clear the wine in the usual way.

8. If necessary sweeten the wine with red grape concentrate.



Elderberry & Bilberry

Millenium Wine: Wine to Set Recipe 2000 National. Bernard Lamb.

This is less a recipe than a guidance as to how to achieve something. Basically, the idea is to produce a high alcohol wine, 20% if possible, with a good sugar content, and a full flavour. If it is made now (or thereabouts) then it needs to have a good tannin and acid level, together with the alcohol and flavour so that it matures properly, to give a Port type wine to celebrate the Millennium.

The recipe for the wine shown here was made in January 1997. When tasted in January 1998, it had lost some of its full red colour to give way to a more mature colour of tawny. The wine tasted very good, but could have been a bit sweeter, but there's nothing to stop sugar being added even now. (As an inverted sugar syrup maybe, but inversion will take place anyway, albeit slower, because of the acid content). It needs to be kept an eye on, and tasting in the middle of the year still leaves enough time to make another batch if it is felt that this one is maturing too fast and won't last another 18 months. It is an excellent wine even now though.

Ingredients

1 Litre Red Grape Concentrate
3 x 1 Litre Red Grape juice
110g Elderberries (Frozen)
1 X 540g Jar Bilberries (540g gross weight,
220 grams net weight)
5g Pectic Enzyme
5g Yeast Nutrient
Sugar (Total 336g; added as 112g, then a
further 224g, as fermentation progresses)
5g EC1118 Yeast or High Alcohol Dessert
Wine Yeast

Method

Ferment the elderberries and bilberries in one litre of red grape juice, with an active starter from the yeast. Fermented 4 days on the berries, temperature about 20°C, then strain off the juice from the berries and put into a demijohn. Add the litre of grape concentrate and the outstanding two litres of red grape juice. This is probably best done in a large container before pouring into the demijohn.

The demijohn should be full or near enough. Take a hydrometer reading, which should be about 1.086. As the fermentation progresses, take further hydrometer readings, using up

the 336g of sugar. The aim is to have the wine finishing at about 1.035-1.040, and the alcohol content of around 20%. Just keep adding more sugar whilst the ferment keeps going, allowing it to drop down to say 1.020, then building it up again to 1.040 and so on.

Try to keep the jar full after the first active ferment, and top up with grape juice when racking off etc. (which adds a little sweetness of course).

The choice of elderberries and bilberries was completely arbitrary. It is up to the wine maker to decide if an improvement can be made, and substitute appropriately.

Elderberry, Mulberry, Cherry & Blackcurrant

Another after-dinner red dessert wine from Bernard Lamb. A method has not been given, but the method for his recipe above may be used.

Ingredients

1Kg Dried Currants
500g Sultanas
2 Litres Red Grape Juice
680g Elderberries
818g Blackberries
336g Sloes
227g Mulberries
227g Cherries
A few blackcurrants
680g Sugar
10g Pectic Enzyme
5g Yeast Nutrient
5g Wine Yeast
300g Sugar (for sweetening)



Blackberry, Elderberry, Raspberry, Cherry & Tayberry

News & Views, May 2010, By Richard Brooksbank NGWBJ

At the National Judges Guild Conference, the meal on the Friday evening is accompanied by homemade wine made by the judges. Richard Brooksbank made the Red Dessert Wine (most show classifications call it red after dinner wine). He has kindly agreed to let me have the recipe and publish it.

The origin of this was a recipe from Dr John Harrison who used a basis of 1.8Kg of blackberries and 900g of elderberries per gallon. Over the years some basic changes have been made. John fermented on the pulp for months but the elderberries gave sambunigrin which gives nasty headaches. The recipe given uses sweet cherries but they are not essential and perhaps give more acid than flavour. Similarly, the Tayberries are not essential, it is just that I have them, so you can substitute fruits that you have. This is a very strong wine, perhaps the heaviest we can make. It contains a lot of fruit and has a strong flavour. This brings two problems. First the acidity which can easily be too high, so make sure you only use ripe fruit. The other point is that very little water is used, so though most of the fruit is boiled, a minimum amount of water should be added. All the fruit used is gathered and frozen so that the wine can be made to our convenience. The boiling of the fruit sterilises contaminated fruit like blackberries, and also gives a cooked flavour to start the dessert type of character. The wine is so robust that quite strong ingredients get lost. The bananas are peeled, mashed, and just put in.

Ingredients (for 5 gallons)

1.8Kg Blackberries
900g Elderberries
360g Raspberries
900g Bananas
180g Tayberries
1 Litre Apple Juice
180g Sweet Cherries

Method

The basic idea is to boil the fruit, then cool it down to 35°C (the best temperature for pectic enzyme), then add the yeast starter. Add the yeast to a bottle containing 250ml of the apple juice, give it a good shaking to aerate the juice. When it is fermenting, add the rest of the apple juice, 200ml of water, thawed berries and simmer for 10 minutes. Do not

1 teaspoons pectic enzyme
2.4Kg Sugar
8.4g Chalk
45g Oak Powder
5g Gervin High Alcohol Yeast

overload your pan, or it will boil over and make a foul mess! Allow it to cool to 35°C, then add a 1 teaspoon of pectic enzyme, and stir well. When it has cooled further to about 20°C pour it into your fermenting bucket and add the yeast starter and stir.

Peel and mash the bananas and add to the fermentation bucket. Stirred the pulp three times a day. The temperature is not important, probably about 24°C. The problem is to get the sugar in. With so much fruit it is difficult to measure the specific gravity, so I taste it, and when it seems a bit dry, I add a 200g of sugar and stir for some time, until no more sugar can be felt crunching on the bottom. Nearly every day it will need more sugar, and it will total about 2Kg. Ferment on the pulp for about a week and then you have the major job of removing it. Carefully pour it, or ladle it into a large sterilised pan, or fermentation bucket, lined with a large muslin and presto extract the juice. The pulp may have say 400ml of cooled boiled water added, and left for an hour, and the resulting liquid can then be used to adjust the volume to a little under a gallon. It is a good time to taste it, and decide if it is too acid, and if it is, add the chalk. With the pulp gone, the gravity can be taken. I aim for about 1.060 with added sugar, and when the gravity falls to say 1.040, add some more, always dissolving it completely. Aim to finish at about 1.055 in a month's time. When the ferment has completely finished, leave it for a week to settle, then siphon it off the yeast. There is quite a volume of sludge at the bottom, I take about a litre of this sludge into a demijohn, let it settle for a week, and rescue some of the wine back once the sediment drops out. I store the wine in a gallon container and add the oak powder, stirring every day for a week, then leave to settle for a month. I then siphon into a demijohn, and top it up every month for a year, then bottle it. If you use the oak, the wine will smell and taste oaky for about a year, but then it matures. The wine will be quite drinkable early on, but the dessert character takes about three years, and the wine at the Guild conference was five years old. I have tasted this wine at 25 years old, stored in airtight screw bottles... divine!

Elderberries: Do not pick them early, when they are newly black, wait until the birds have stripped the top ones, and pick the lower large black ones.

Blackberries: Only pick the really ripe soft ones, or your wine will be too acid (you will taste the difference).

Raspberries: Do not be tempted to increase the amount used, they give a nice fruitiness, but they never fade and if you overdo it after many years your wine will taste only of raspberries.

Elderberry, Blackberry & Damson

At the 1995 National, one of our leading wine makers, Pat Wilks from the Teignmouth & Dawlish Circle won the three wines for a dinner class. Her recipe for the After Dinner Wine is as follows:

Ingredients

1.4Kg Elderberries
1.4Kg Blackberries
454g Sloes or Damsons
454g Bananas
500ml Red Grape Concentrate
Good Port Yeast
5g Yeast Nutrient
10g Pectic Enzyme
½ Teaspoon Tartaric Acid
Metabisulphite
Potassium Sorbate
Water to 4 litres
Sugar to 1.080

Method

Put the blackberries, elderberries and sloes into fermentation bucket, and mash well to a pulp. Do not liquidise. Add sulphite and leave overnight. Peel bananas, slice, cover with water and simmer for 15 minutes. Stain while hot over the blackberries and elderberries. Wash the raisins and roughly chop, cover with water and simmer for 30 minutes. Add to the blackberries and elderberries. Stir thoroughly. Add water to bring up to 4 litres. Bring SG up to 1.080. Add nutrient and acid. Add yeast from starter bottle. Ferment for three days on the pulp, gently pressing down the crust which forms. Do not stir. Strain into demijohn and add 100g sugar each time the SG falls to 1.010. Do this as long as possible. A Vitamin B tablet may be added to the first or second additions of sugar if the fermentation is not very vigorous. When fermentation stops, rack into a clean demijohn and sweeten up to 1.030. Sulphite and stabilise. Allow wine to mature for at least two years.

Commercial Vs Home Made Wines Article

By Bernard Lamb

This International Wine and Food Society London Branch battle took place at the Naval Club, London, on 17th February, over seven rounds. On one side were home-made wines, from amateurs at the kitchen sink, with largely non-grape wines provided by Bernard Lamb and friends; on the other side were professionally-made grape wines carefully chosen by Carole Goldberg from places like Bordeaux and Burgundy, including a German Eiswein, a port and a Madeira, with a permitted average price of £8 a bottle.

The 15 members and guests tasted the wines blind and voted on which of each pair was the better wine or liqueur, and on which was the home-made one. The commercials were expected by those present to win all seven rounds, and surely anyone can tell home-made wines from commercial ones? In the dry white round, a well-chosen Macon got all 15 votes for the better wine, but three out of 15 put Bernard's three-month-old apple, grape and peach as the commercial wine.

In the dry red round, Bernard's 2005 "second take" wine narrowly beat a very good Bordeaux Médoc 2003 wine, with one person putting the very fruity home-made wine as commercial, It was made from the fruit used in his port-style wine (see later), then adding water, sugar, nutrient, bottled bilberries and some blackberries for a second fermentation on the same fruit.

There was supposed to be a mead round, where Bernard had a terrific one made in 2005 by Bob Marsdon with Italian chestnut honey, but no commercial mead was easily obtainable. That mead was much enjoyed as a supper wine, and instead we had a raspberry wine round. It was Bernard's 2006 raspberry wine (1.4Kg to the gallon) against Rock's Raspberry Wine, no stated vintage, from Twyford, Berkshire. Nine people thought that the home-made was commercial, and the voting for quality was tied. Both wines elicited high praise, with great raspberry bouquets and flavours.

In the sweet white round, Dr John Harrison's 1992 wine (40.5 litres, 10Kg crab apples, 4Kg quinces, 900g gooseberries, 5.5Kg Bramley apples, 5.5Kg Newton Wonder apples, 1.5kg apricot concentrate, 2kg peach concentrate, 4.5Kg sugar; sweetened in 2006 with 500ml peach concentrate) beat the Kendham's Eiswein 2005 from the Nahe. Two put the home-made as commercial. The 1992 wine was almost brown, with a really complex bouquet, many layers of flavour, and a great length. The Eiswein had a honeyed nose, was smooth and luscious, but seemed too young, with too much volatile acidity.

In the port-style after-dinner red wine round, Dow's Master-Blend Late Bottled Vintage Port (20% alcohol) just beat Bernard's 2005 red after-dinner wine (unfortified, 1Kg currants, 500g sultanas, 2 litre red grape juice, 680g elderberries, 336g sloes, 818g blackberries, 900g mulberries, 900g unstoned cherries, a few blackcurrants, 680g sugar, later sweetened with 300g sugar). Of the 11 voting, six put the port as Bernard's, with only five putting it as commercial! They were two excellent wines, the home-made with a lovely fruity bouquet and flavour, good balance and length, very smooth and well-integrated, while the port was stronger, with the alcohol a bit aggressive. Bernard's shortbread, baked that afternoon, proved popular.

In the Madeira-style sweet after-dinner class, Blandy's Duke of Clarence Rich Madeira (19%) easily beat a blend of home-made Fortified Madeiras. Three out of 13 put the home-made as commercial. The home-made one was rich and satisfying, with real depth and great length: it was a credit to its various makers even though it lost to the more alcoholic commercial.

The deciding round was for a Tia Maria-style coffee / chocolate liqueur, Bernard's 2007 Tia Maria (from a Gerry Fowles' recipe: 150ml strong Peruvian coffee, 250ml Bacardi rum 40%, 270ml Polish spirit 80%, 15ml glycerine, 336g sugar, 5 teaspoons of Camp Coffee essence, no fermentation or distilling) easily beat the commercial Coffee Liqueur. The complexity of the home-made liqueur was superb, with great smoothness and a lot of alcohol (estimated 31%). The commercial one had a big coffee bouquet but seemed a bit crude and synthetic.

The overall result was therefore an honourable draw between the home-mades and the commercials, a result which will surprise those in the IWFS who are unfamiliar with the high

standard of many home-made wines from experienced enthusiasts, especially those who compete in local, regional and national shows. The evening proved that even IWFS wine-tasters can put home-made wines as commercial and vice versa: in two rounds. The majority got that wrong! Some people did not vote on that issue in some rounds as they just could not tell which was which. The home-made wines showed how the blending of different ingredients gave complexity, and that non-grape wines can beat grape wines. As Bernard's wines received no awards in the 18 classes entered in the 2008 National, better home winemakers should have been even more successful in this fascinating Needle Match.

Carole Goldberg provided an excellent home-cooked supper. The supper wines included the splendid mead mentioned above, Bernard's 2008 strawberry / raspberry rosé, and a Chilean red and a Chilean white.