

## A VERSATILE WINE

### THE BASIC RECIPE (1 gallon)

2 litres white grape juice  
1 litre apple and elderflower juice  
2lb rhubarb, chopped and frozen  
8 oz mango flesh  
8 oz set clover honey  
4 oz strawberries  
1lb 6 oz sugar  
60ml glycerol

Chop and freeze the rhubarb, thaw overnight before use, sieve and lightly press to extract the juice. When up to room temperature, dissolve the sugar and add 2 litres yeast culture in white grape juice, prepared 3-4 days earlier. Ferment for about 7 days. Add the pasteurized honey. Mash the mango and strawberry in 1 litre apple and elderflower juice, and strain into the ferment. Finish ferment, rack and fine as usual.

### 6 WINES

Base Wine: O.G. 993 Estimated alcohol content – 15%.

Dry White table: 3 parts base wine + 1 part water + 0.5 ppt tartaric acid.

Herbal aperitif: Marinated with Larsen white vermouth herbs for 1 week + 0.5 ppt tartaric acid.

Medium dry white table: 6 parts base wine + 1 part white grape juice + 1 part apple/elderflower juice.

Medium dry Rose: 4 parts base wine + 1 part red grape, raspberry and cherry juice

Sweet white table: Add sugar to SG 1025 and sweeten to 1030 with white grape juice.