

# MUST PREPARATION

## **JUICE:**

Stone, crush and press fruit. Treat immediately with sulphite. Seal and leave for 24 hours – add yeast starter.

## **PULP:**

Stone and crush, cover with water and add sulphite or cover frozen fruit with boiling water and crush.

## **VEGETABLES/BANANAS:**

Boil vigorously in open pan for 10-30 minutes and add liquid to must.

## **FLOWERS:**

Add once ferment well underway to extract bouquet.

## **FRUIT:**

Use ripe, but not over-ripe fruit (contains high micro-organism population). Stoned fruit contains high pectin levels. Always treat cool must with pectolase. Don't scrape fruit off the stone.

If using fruit with low acid level, add acid at the start to assist fermentation.

# Managing the Fermentation

Break the cap daily to prevent growth of vinegar bacteria.

Ferment in dark and stable temperature. Long slow ferment gives more alcohol, better nose and less acid.

Better colour extraction if not too much sugar present.

Press and strain into demijohn when colour extracted – max. 1 week.

## **Stuck Ferments**

*Causes:* Excessive alcohol, sugar or sulphite. Temperature. Lack of nutrient, acid.

*Cures:* Restart yeasts, B1 tablet, dilution.

## **Tannin**

Present in skins of red fruit and apples/pears, also elderberry juice.

- Assists clarification
- Provides astringency
- Improves keeping qualities

Decreases with storage = precipitates out/turns brown.

Can add tannin solution.

Fining removes some tannin.

# Table Dry Red Wine Characteristics

- ❑ Flavour substantial with aftertaste
- ❑ Dry with some astringency
- ❑ Mellowness and maturity desirable
- ❑ Alcohol 10-14%
- ❑ Bouquet – complex and vinous
- ❑ Red, tints of purple, black or tawny

Commercial examples - Bordeaux,  
Burgundy, Rioja.

# Constructing Recipes

Red grape juice is not really suitable – it is difficult to make a good table dry red wine without using red concentrate. A combination of fruits gives more complexity.

Elderberries are best for colour and also a good source of tannin. Sloes are also high in tannin.

Blackberry wines tend to go brown after a while, so they are best use together with elderberries. This combination is very good with the addition of a small amount of another fruit such as raspberries, loganberries, blackcurrants or morello cherries to provide aroma.

Pears can be a useful source of tannin and body.

Blackcurrants, damsons and sloes can be high in acid. Make sure they are ripe.

Bilberries have good flavour without having too much tannin or acid.

# RECIPES

## **Elderberry/Sloe – 1<sup>st</sup> at National 2012 - light Rioja style**

Ingredients:           1 lb elderberries  
                          1 lb 10 oz sloes  
                          8 oz bananas, boiled  
                          2 litres of Beavertale Barolo must (equivalent to 1lb sugar)  
                          nutrient, pectolase, Gervin GV2 yeast  
                          10 gm oak granules.  
                          1lb sugar

Start the kit off a few days in advance. Pour boiling water from bananas over frozen fruit and add the concentrate when cool. Add 4 oz sugar and ferment on pulp for 4 days. Strain, add oak granules and 6 oz sugar. After about a week, rack off and add the remaining sugar and ferment to dryness.

## **Burgundy Style**

8 fl oz red grape concentrate; 1lb elderberries; 1lb 8oz blackberries; 2 oz raspberries; 1 oz strawberries; 5 oz dates; 1 oz oak chips; 1lb sugar; 12 oz sultanas; nutrient, pectolase, yeast

Build up starter with diluted red concentrate and ferment for a few days. Pasteurise the elderberries, blackberries, dates, sultanas and oak shavings. Cool, mash and treat with pectolase for 4 hours. Add to concentrate and ferment on the pulp for 2 days. Add mashed strawberries and raspberries and ferment on the pulp for 2 hours stirring frequently. Strain into a demijohn and rinse the pulp with cold water. Top up, add sugar and ferment to dryness. The wine benefits from 6-12 months maturation.

## **Chianti Style**

20 fl oz red grape concentrate; 12 oz elderberries; 1lb bottled morello cherries; 2 oz raspberries; 4 oz strawberries; 1 oz oak chips; 1lb sugar; nutrient, pectolase, yeast

Build up starter with diluted red concentrate and ferment for a few days. Pasteurise the elderberries, raspberries, strawberries and oak shavings. When cool, add morello cherries, mash and treat with pectolase. Add to concentrate and ferment on the pulp for 2 days. Strain into a demijohn and rinse the pulp with cold water. Top up, add sugar and ferment to dryness.

## **Rhone Style**

2lb elderberries

1lb blackberries

1lb conference pears

4 oz blackcurrants

8 fl oz Red Grape Conc

1lb 6oz White Sugar

0.5 oz oak chips

Pectolase and Nutrient

Good quality Wine Yeast

Mash the soft fruit, chop up the pears (with skins), cover with water and add campden tablet. After 24 hours, add the concentrate starter, oak chips and 6 oz sugar. Ferment on pulp for 4 days. Strain, add 8 oz sugar and the final 8 oz once the SG gets down to less than 1.005. Ferment to dryness. This wine has quite a lot of tannin and will keep for a long time.