



## Apricot Wine

1.5 kg Apricots  
1kg Sugar  
250 ml grape concentrate  
1 tsp pectolase  
Tannin  
Nutrient  
1 tsp acid blend or citric acid  
Yeast

- Stone the apricots and squash them into a pulp.
- Pour 4 pints of boiling water over the fruit and add the sugar.
- When cool to room temperature add the rest of ingredients and 2 pints of cold water.
- Within 24 hours you should see bubbles. If not add more yeast.
- After 3 days strain off, use a coarse straining bag.
- Put into a clean demi john with an airlock and leave to ferment. This may take a few days or a couple of weeks depending on the temperature.
- When the bubbles stop coming through the airlock, or slow down to about one every 2 minutes test the wine.
- Either use a hydrometer or taste it. If it's too sweet leave it longer. If it's dry(sour taste) or just right syphon off into a clean demi john.
- Add 1 campden tablet and potassium sorbate. Leave to clear. When clear, syphon into a clean demi john or bottle. If it's too dry you can sweeten with sugar but keep a check that it doesn't start fermenting again. Leave it a couple of weeks then add a campden before bottling.

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