



Elderflower Champagne

1oz (30g) dried/6oz (170g) fresh Elderflowers
1lb Sultanas or 250ml White Grape Concentrate
1.5 lb Granulated Sugar (675g)
1tsp Citric Acid
1tsp Pectic Enzyme
Tannin powder
1 Vitamin B Yeast Nutrient Tablet
Champagne Yeast

- Make a syrup of the sugar by bringing it to the boil with 1 pint (560ml) of water.
- Put the Elderflowers, Citric Acid, a pinch of Tannin Powder, chopped sultanas (or Grape Concentrate) into a fermentation bucket. Pour on the hot syrup, stir and cover.
- In about an hour, add 6 pints (3.4 litres) of cold water and stir in a crushed Vitamin B tablet, the Pectic Enzyme and the Champagne Yeast. Cover closely and stir daily for 3 days.
- After 3 days, strain the liquid into a demijohn, fit an airlock and leave to ferment until it has lost all its sweetness (hydrometer of 0.995 or less)
- Rack the wine to a 2nd demijohn, stir in 1oz (30g) of sugar (dissolved in a little hot water) and top up to the neck of the demijohn with cold water, stirring well.
- Now syphon the liquid into Champagne or pressure bottles leaving a space of 3 inches (7.5cm) from the top of bottle. Cork with a plastic stopper and fasten the cork in place with a cage wire.

- Store upright and the yeast deposit will stay in the punt of the bottle when the Champagne is poured 2 or 3 months later.
- Serve chilled and enjoy!