



Sloe Wine

1 Gallon/ 6 bottles

3 lb. ripe Sloes
1 Gallon water
2 1/2 lb. Sugar
4 oz. chopped raisins
Rind and Juice of 2 Lemons
Pectozyme
Nutrient
Bordeaux yeast
Campden tablet

- Stalk and rinse the sloes, add the chopped raisins, pour on the gallon of boiling water and when cool crush the now soft berries with your hands.
- Add one Campden tablet, a teaspoonful of pectozyme and the lemon rind and juice
- Cover the fermentation bin and leave to soak for four days.
- Strain the fruit using a muslin/sieve and then stir the sugar, yeast nutrient and yeast into the remaining sloe juice.
- Transfer to a demijohn, fit an airlock and leave to finish fermentation.
- Sloe wine tastes best if matured for at least a year (preferably two!).