



Spiced Apple Wine

1 Gallon/ 6 bottles

8 to 10 lb. mixed windfall apples

1 Gallon water

8 oz. chopped raisins

20 cloves

1 oz. bruised root ginger

2 $\frac{3}{4}$ lb. sugar

Rind of 1 lemon

Pectozyme

Nutrient

Dessert yeast

Campden tablet

- Wash the apples and remove any bad parts, crush them and pour a gallon of boiling water over them.
- Then add the lemon rind, ginger, cloves and chopped raisins and when cool a teaspoonful of Pectozyme and a Campden tablet. Leave for at least 24 hours.
- Next day add the nutrient and yeast and ferment for four days in a covered fermentation bin, stirring the pulp twice a day.
- Strain and press the fruit, stir the sugar into the remaining juice, and then transfer to a demijohn, fit an airlock and leave to finish fermentation.
- This wine has a most piquant and pleasing flavour when well matured.

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