



Elderberry Wine

3lb Elderberries

3.5 lb Sugar

1 Gallon Water

1 tsp Citric Acid

All purpose red wine yeast

Yeast Nutrient

- Strip the berries from the stalks using a fork, then weigh them, crush them with a potato masher and put them into a fermentation bucket.
- Pour on 1 gallon of boiling water and once cool add the yeast, nutrient and citric acid.
- Leave for 3 days in the covered bucket, stirring regularly.
- Strain through a sieve onto the sugar, stir and transfer into a fermenting jar.
- Fit an airlock and leave to finish fermenting, which might take slightly longer than most but is well worth the wait!
- Rack for the first time when it clears and bottle 2 or 3 months later once absolutely sure that fermentation is complete.

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