



Gorse Wine

1 Gallon Gorse Flowers
3 lb Granulated Sugar (1.5kg)
2 Oranges
2 Lemons
1tsp Tannin powder
1 Vitamin B Yeast Nutrient Tablet
All purpose white wine yeast

- Bring four pints of water to the boil in a large saucepan, put the Gorse flowers into a netting bag and drop this into the saucepan. Simmer for 15 minutes.
- Remove the bag, squeezing it well to extract the liquid. Measure liquid in the saucepan and top it back up to 4 pints with hot water.
- Remove the skins of the oranges and lemons being careful not to include any of the pith and put the peel and juice into a fermentation bucket along with the sugar.
- Pour over the hot Gorse liquid, stirring well to dissolve the sugar and then top up with 4 pints of cold water to make one gallon.
- Allow the liquid to cool to 21°C then add the tannin, a crushed Vitamin B tablet and the wine yeast. Cover closely, keep it in a warm place (17-21°C) and stir daily for 3 days.
- After 3 days, strain the liquid into a demijohn, fit an airlock and leave to ferment until the top 3rd has cleared (about 2-3 months). Rack the wine into a second demijohn. Rack the wine again in another 2 months.
- Put the wine in a cooler place (roughly 13°C) and it will be ready to drink after another 2 months.
- A sweet social white wine. Serve chilled and enjoy!

Mobile: 07858 294815

Email: Sales@DorsetHomebrew.co.uk

Website: www.DorsetHomebrew.co.uk