



Oak Leaf Wine

1 Gallon of Oak Leaves

3 lb Sugar

1 Gallon Water

2 tsp Citric Acid

All purpose wine yeast

Yeast Nutrient

- Pick 1 Gallon of Oak Leaves during May or early June. If picked any later than June the leaves will be too heavy in bitter tannins.
- Dissolve the sugar in 4-6 pints of boiling water and then pour whilst still boiling over the leaves.
- Leave for 24 hours and then strain into a fermenting jar.
- Add the citric acid, nutrient and yeast and shake well.
- Top up to the bottom of neck with cold water, fit an airlock and leave to finish fermenting.
- 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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