



Orange Blossom Wine

½ oz Dried Orange Blossom
2 lb Sugar
1 tbsp Tartaric Acid
¼ tsp Wine Tannin
1 tsp Yeast Nutrient
All purpose white wine yeast
1 Gallon Water

- Put the dried Orange Blossoms into a muslin bag, tie up and place into a fermentation bucket.
- Dissolve the sugar in the water and bring to the boil. Pour into the fermentation bucket and allow to cool to room temperature.
- When cool add the acid, tannin, nutrient and yeast.
- Leave for 4 days in a loosely covered (but don't clip the lid on!) bucket, stirring at least twice a day.
- Remove the bagged blossoms (drain but do not squeeze out the bag), and transfer the liquid to a demijohn.
- Fit an airlock and leave to finish fermenting.
- Rack for the first time when it starts to clear and rack again a month later.
- Use fermentation stopper at 1.004 for a sweet aperitif wine or leave longer for a dry white. Fabulous bouquet.