



Parsnip Wine

2 Kg Parsnips
250ml grape concentrate
1.5kg sugar
1tsp citric acid or acid blend
1tsp yeast nutrient
Tannin
Yeast

- Scrub the parsnips, chop them into small chunks then boil in 3 pints of water for about 20 minutes.
- Strain into a clean bucket and add sugar.
- Leave to cool, pour into a clean sterilised demi john.
- Top up to seven pints with cold water.
- Add rest of ingredients and leave to ferment.
- After the vigorous fermenting slows down top up with cold water to the shoulders of the demi john.
- Leave to ferment out for about 3 weeks.
- Taste or check the gravity with a hydrometer, it should be dry, under 1000 sg on the hydrometer.
- If it's too sweet leave longer, if not add a campden tablet and a stabiliser tablet and leave to clear.

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