



Plum Wine

4lb Plums
250 ml red grape concentrate
1.5kg sugar
1 tsp citric acid
1 tsp pectolase
Yeast nutrient
Red wine yeast
Tannin, 1 tsp or as directed on packet

- These fruits don't have much flavour , however, don't boil or soak them too long or they can release too much pectin and the wine will be cloudy.
- Pour 2 pints boiling water over the fruit and leave overnight.
- Next day add 4 pints cold water, and everything else.
- Leave 24 hours and strain off. Do not squeeze too much!
- Pour into a demi john add another 1/2 teaspoon of pectolase.
- Leave until it stops frothing (about 2 days) and fill up with cold water to the shoulder of the demi john.
- Ferment out as normal, when it stops fermenting, syphon off into a clean demi john then add a campden tablet and a potassium sorbate tablet.
- Leave about a month if it doesn't clear, add finings and another campden tablet.
- Bottle when clear.

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