

## **Blackberry Wine**

1 gal.

- 4 lb Blackberries
  - Fresh or frozen
- 7 pts Water
- 2 ¼ lb Sugar
- ½ tsp Acid Bland
- ½ tsp Pectic Enzyme
- 1 tsp Nutrient
- 1 Campden tablet
  - Crushed
- Pasteur Red yeast
  - Or K1-V1116

**Scaling the recipe.** Pick and weigh your fruit and scale it to the gallon. Multiply ingredients by total gallons except for yeast. 5g of yeast is sufficient for 5-6 gallons of wine.

Pick your berries when they are fully ripe. Remove all stems, leaves, and, of course, all the bugs. Wash gently and drain the fruit. If you plan to freeze the harvest for wine to be made later, freeze on a single layer on a sheet pan lined with parchment. Individually freezing the berries will help retain their shape and speed up thawing.

## **Winemaking**

### **Day 1**

Clean and Sanitize an appropriate-sized fermenter. Mash the fresh or thawed berries in a nylon-straining bag into the Primary Fermenter. Keep the pulp in the bag, and tie the bag up to the fermenter. Add the rest of the ingredients EXCEPT THE YEAST. Stir and cover the primary with a lid and airlock.

### **Day 2**

Add Yeast. Cover Primary with airlock.

### **Day 3-5**

Stir Daily. This will prevent the pulp from drying out and trapping heat and CO<sub>2</sub>. After five days, when the S.G. reaches 1.030, strain the juice and discard the pulp—siphon wine off sediment into a secondary fermenter. Cover with an airlock.

**Day 6-21** The gravity should have dropped to 1.000 or less. You may age your wine for two more months. 3 days before bottling, you may stabilize the wine with ¼ tsp for 6 gallons or 1/16 tsp for 1 gallon of Potassium Metabisulfite. If you are back sweetening, use ½ tsp per gallon of potassium sorbate to prevent fermentation in the bottle. Add sugar at packaging time.

## **Aging**

This is a hobby that teaches you patience. Play “hide the bottle” with yourself and try not to cheat. Do reward your patience periodically to assess your progress...for SCIENCE!