**Fruit Wine Making Instructions**

1 Gallon Fruit Wine From:

strawberries, peaches, apricots, blueberries, apples, pears, plums, or any non citrus fruits.

**Mental Prep**

Brewing fruit wine can seem overwhelming, but it isn’t. Reading through all of these instructions seems daunting, but it doesn’t need to be. Following the instructions word for word seems necessary, but it may take away from some of the fun. What is important to remember is wine has been made by unsanitary people and processes for thousands of years. The granularity of the instructions below are to help you understand the process, avoid contamination, and produce consistent results. This is supposed to be fun. We encourage drinking while doing it.

**Physical Prep**

You have your equipment kit and a recipe. Now what? We highly recommend a two step cleaning and sanitizing procedure. The cleaner we provide in the One Gallon Fermenting Kit called Powdered Brewers Wash (PBW) will kill most microorganisms, but you will need to rinse the PBW with water which means you could reintroduce new microorganisms. StarSan is a no-rinse sanitizer that is included in our Wine Essentials Kits and will decrease your chance of contamination. The equipment sanitized in the first section include the bucket, lid, airlock, and a coffee mug to take a sample for your hydrometer reading.

1. Dissolve two teaspoons of PBW in a gallon of warm water, clean and soak your equipment being especially mindful of all the equipment that will touch your wine. Rinse thoroughly with clean fresh water. Sanitize with no-rinse sanitizer if available
2. Take 2.5 - 3 lbs of fruit and remove any tops (leafs) or rootings, along with any skins or pits.

**Making Alcohol**

**Fermenting** is where the magic happens. When yeast is introduced to sugar at a certain temperature range the cells grow and multiply, creating alcohol and CO2. Yeast also contributes flavors, some are good for wine, and some are not so good. But, rest assured, many of the off flavors are from inconsistent fermentation temperatures, or not adding enough yeast to start with. We give you plenty of yeast for a good start, so it is up to you to keep your wine at a consistent temp during the fermentation process.

1. Chop fruit into approximately one inch cubes (optional: place in sanitized nylon straining bag found in wine essentials kit) and add to sanitized bucket.
2. Add 1 gallon (16 cups) of water to bucket with fruit.
3. Gently smash fruit in water till it looks slightly blended (you could also actually blend water and fruit together then add to bucket. Don’t blend too fine, you still want large chunks of fruit)
4. Add 2 lbs table sugar into primary fermenting bucket with fruit water.
5. Stir thoroughly until sugar is in solution. This liquid is called “must”.
6. (optional step) If you are adding any other spices/flavorings put them in a cleaned and sanitized straining bag, tie off, and add to primary fermenter.
7. Add cool water if needed to raise volume to approx 1.25 to 1.5 gallons
8. Take sample for Hydrometer reading.*
9. Heat must to 170°F for 5 min then let cool to under 80°F. Alternatively, you can crush 1 campden tablet (found in essentials kit) and add to must, then affix lid with airlock and **wait 3-24 hours**.
10. Now that the heat or campden has killed any wild yeast and bacteria in the fruit juice, stir in Yeast Booster and Wine Adjuster included in Fruit Wine kit. If using fresh blueberries, leave skins.
11. (optional step) Add bentonite and stir in thoroughly.
12. Add D-47 wine yeast (included in Fruit Wine kit). Just cut packet and sprinkle on top of must (this is called pitching).
13. Affix lid and shake bucket to add more oxygen.

(continued on next page)
14. Attach your airlock filled to mark with vodka or sanitizer solution (we don’t recommend using only water in your airlock since it can possibly flow back into your wine and contaminate it.)

15. Keep in cool (between 68°F -78°F) dark place. Use a sanitized coffee mug to take a sample for your hydrometer readings every other day until Gravity is 1.040 or below. Gently stir with sanitized spoon when you open up the fermenter to take your sample. This will help gasses escape.

**Secondary Fermentation** is mainly for aging and clarifying rather than fermenting.

1. Once gravity is 1.040 or below use your sanitized auto siphon and length of hose to move your fruit wine from the bucket to your sanitized jug (this is called racking). Leave the yeast sediment and other particulates (called lees) at the bottom being mindful not to stir it up.
2. You should fill the jug with about .75 -1 gallons of wine.
3. Attach sanitized rubber stopper to top of jug and move airlock from bucket lid to stopper.
4. Keep in cool (between 68°F -78°F) dark place for 4-8 weeks. Stabilizing and Fining is a step to finalize the fermentation process by stopping any possible further growth yeast and keeping it from coming back. This step is not 100% necessary, but if you would like to learn more see the full instructions on line at DIY1G.com

**Time To Bottle**

All you need to do now is fill your sanitized bottles. Take a final hydrometer reading* to make sure you are in the gravity range of a finished Fruit Wine (1.000 - 1.010)

1. Use your Powdered Brewers Wash to thoroughly clean your bottles, primary bucket, auto-siphon, tubing and bottle filler, and anything else that you might use to touch your wine.
2. Attach your tubing to the end of your auto-siphon
3. Place the auto-siphon in your jug or bucket of wine, and attach the bottle filler to the other end of the hose.
4. Once the siphon is started and your line and filler is primed with wine you can fill your bottles easily.

**Aging**

**Drinking** fruit wine is the delicious part of making wine. But, after you bottle your wine you should wait. Avoid the temptation to drink it for at least 1 month. 3 months is better, and if you can handle it, you should try and wait 6 months+. After you let it age, give it a try.

1. Put bottles in refrigerator till chilled if desired.
2. If you carbonated, there will be some sediment on the bottom of the bottle due to the carbonation process. This will not hurt you, but try and pour your wine gently as to not disturb sediment and keep your wine crystal clear.
3. Bring glass to mouth... oh, wait... you know this part!

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**HYDROMETER READINGS**

**Specific gravity** is a measurement that shows you the density of your liquid. The illustration to the right demonstrates how to read your hydrometer that came in our DIY1G Fermentation Kit. Fill the container with the liquid you would like to measure (at room temperature). The Hydrometer will float in the liquid. Read the number at the top of the liquid. Surface tension will try an pull up on the liquid touching the glass, but make sure you read the number where the liquid would be if it were a perfectly flat surface. The diagram to the right is illustrating a Specific Gravity of 1.100, which could be the Original Gravity (density before fermentation) of a 11.8% ABV wine.

How dry/sweet do you want it? The commonly accepted final gravities for each level of dry/sweetness are:

Dry: 0.990 – 1.006
Medium: 1.006 – 1.015
Sweet: 1.012 – 1.020

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**BREW SPECS**

**Style:** Fruit Wine

**Original Gravity:** 1.090-1.100

**Final Gravity:** 1.000-1.010

**ABV:** 12-14%

**Yield:** 1 Gallon

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*TIP: Enjoy!*