

## Hedgerow Wine Kit

**Makes 22.5 litres (30 Bottles) or  
2 x 4.5 litres (2 x 6 bottles)**

All the ingredients you need (other than the fruit & sugar) to make 1 gallon (4.5 litres) or 5 gallons (22.5 litres) of wine.

Contains complete instructions, and 18 recipes, including apple, elderberry, and plum wines.

### Equipment Needed to make 4.5 litres (6 Bottles) of wine.

- 10 Litre Bucket with lid, grommet and airlock
- A second 10 litre bucket will be a real help
- A 1 gallon Fermenter with, Grommet, Airlock, Tap & Digital Thermometer
- Siphon and 'U' Tube (we recommend the Auto Siphon)
- Small Straining Bag
- Hydrometer
- Thermometer
- Steriliser

### Equipment needed to make 22.5 litres (30 Bottles) of wine.

- 30 Litre Bucket with lid, grommet and airlock
- A second 30 litre bucket will be a real help
- 23 Litre Fermenter with Large Cap, Grommet, Airlock, Tap & Digital Thermometer
- Siphon and 'U' Tube (we recommend the Auto Siphon)
- Large Straining Bag
- Hydrometer
- Thermometer
- Steriliser

### You will also need:

- Scales (for weighing the fruit and sugar)
- Sugar (depending on the amount of fruit, see table opposite)
- Raisins (depending on the amount of fruit, see table opposite)

### Temperature Control.

For temperature control you may want to look at using a heat tray, brew belt or similar. We sell a number of products to help control temperature:

- Brewbelt
- Heat Tray
- Immersion Heater

### Recipe Notes.

All the recipes in the following table are designed to produce approx. 16-17% ABV wines. Should you wish to produce less than this simply reduce the sugar. For example if you wish to make a 12% ABV then reduce the sugar approx 25%.

There is nothing to stop you experimenting with these recipes but do use the quantities as a base.

All sugar shown is White Granulated Sugar available from any food shop.

## Hedgerow Wine Kit

Instructions to make 4.5 litre (one gallon or 6 bottles) or 22.5 litres (five gallons or 30 bottles) of the following Fruit Wines:

Apple Wine • Blackcurrant • Blackberry  
Cherry (Black or Red) • Crab Apple • Damson • Elderberry  
Gooseberry Greengage • Loganberry • Pear • Plum Raisin  
• Raspberry • Redcurrant • Rosehip  
Rowanberry • Strawberry

### Ingredients:

- 1: Wine yeast & Nutrient
- 1b: Bentonite
- 1c: Citric Acid
- 1e: Pectolase (Pectic Enzyme)
- 2: Stabiliser (E202, E224)
- 3: Finings A (Kieselsol)
- 4: Finings B (Chitosan)

Allergens: Contains sulphites and a product of crustacea.

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Net Weight: 145g

### Recipes (Fruit & Sugar quantities required)

Fruit	Fruit Req'd (kg)		Sugar Req'd (kg)		Extra Fruit
	22.5 L	4.5 L	22.5 L	4.5 L	
Apple (Sour)	10	2	6.5	1.3	100g per 4.5 L (Blueberries)
Blackcurrant	4	0.8	6.5	1.3	400g per 4.5 L (Redcurrants)
Blackberry	6	1.2	6.5	1.3	100g per 4.5 L (Blueberries)
Cherry	10	2	6.5	1.3	100g per 4.5 L (Blueberries)
Crab Apple	10	2	6.5	1.3	200g per 4.5 L (Raisins)
Damson	10	2	6.5	1.3	
Elderberry	4	0.8	6.5	1.3	400g per 4.5 L (Raisins)
Gooseberry	7	1.4	6.5	1.3	100g per 4.5 L (Blueberries)
Greengage	10	2	6.5	1.3	150g per 4.5 L (Raisins)
Loganberry	4	0.8	6.5	1.3	200g per 4.5 L (Blueberries)
Pear	8	1.6	6.5	1.3	
Plum	8	1.6	6.5	1.3	150g per 4.5 L (Raisins)
Raisin	4	0.8	6.5	1.3	
Raspberry	4	0.8	6.5	1.3	150g per 4.5 L (Raisins)
Redcurrant	4	0.8	7.5	1.5	400g per 4.5 L (Raisins)
Rosehip	0.5	0.1	6.5	1.3	150g per 4.5 L (Raisins)
Rowanberry	5	1	6.5	1.3	300g per 4.5 L (Raisins)
Strawberry	5	1	6.5	1.3	120g per 4.5 L (Raisins)

### What to do if you have insufficient fruit.

Work out how much you are short from the table above. Then add half this weight in White Grape Concentrate (for the red types like Elderberry you can use Red Grape Concentrate as this will help to increase the colour) or Raisins. You will get a better result using the Grape Concentrate. Alternatively you can mix different types of fruit together.

## Instructions

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If making 4 litres use half the sachets listed and save the remainder.

1. Clean and sterilise the bucket (30 litre for the 22.5 litre kit and 10 litre for the 4.5 litre kit) and lid with hot water. If you have purchased a straining bag then place this over the rim of the bucket. If you haven't don't worry we will work round this later.
  2. Add the prepared fruit in the quantities as per table below. Add 5 litres (one litre for the 4.5 litre kit) of boiling water and stir well. Now add 2 kilos (400g for the 4.5 litre kit) of white sugar and stir really well. This you might find slightly difficult with the straining bag in place. Now add just enough cold water to cover the fruit. You don't want to over do this, and allow the temperature to cool to 50°C. Add the Sachet of Pectolase. Leave for one hour stirring occasionally.
  3. After the hour top up the bucket to 18 litres (3.5 litres for the 4.5 litre kit) with cold water. You might already be here after you covered the fruit. Allow the liquid temperature to fall below 30°C and then add the Sachet of Wine Yeast/Nutrient (or if using a tub as per makers instructions) and stir. Now add the bentonite (sprinkled over the surface) and stir in.
  4. Leave at a temperature between 20-27°C to ferment for 3 days with the lid loosely fitted and if you have one the airlock in place. This should be half filled with clean water.
  5. After 3 days remove the straining bag from the bucket and gently squeeze the liquid out from the bag back into the bucket. Don't over do it, you will introduce a bitter taste into the wine which comes from the seeds and other fruit compounds.
  6. If you don't have straining bags use a sieve to remove the fruit gently pressing and squeezing it to remove the juices. Alternatively pour off the entire bucket contents through a sieve into the spare container ensuring the fruit is gently squeezed to retain the precious juices. If making the 4.5 litre kit transfer to the plastic 5 litre fermenting demijohn.
  7. Dissolve the rest of the sugar in a separate container (see table) in 4 litres (800ml for the 4.5 litre kit) hot water. Allow the temperature to drop below 40°C and then add to the container. If necessary top up to the 22.5 litre mark (4.5 litre on the small kit). Don't worry if you are slightly over this at this stage.
  8. Replace the bucket lid (and airlock half filled with water) loosely and leave to ferment at an air temperature of between 20-27°C for 3 weeks. It will help if you place the bucket on a surface that will allow you to siphon into another container and don't keep looking at it during the fermentation as you can introduce infections. The temperature is important and should be maintained as accurately as possible. Its better to be too cold rather than too warm. If the temperature drops just below 20°C it's still okay but the fermentation will take longer. We would also recommend that heat trays or brew belts are not used as additional heating aids. If you are struggling to maintain this temperature use a thermostatically controlled immersion heater.
- Alternatively use a timer on a heat tray or brew belt so that they only come on during the hours of the day when the temperature drops (i.e. overnight).
9. When fermentation is complete (if using a hydrometer this will show the same gravity reading for 3 days) add the contents of the Sachet of Stabiliser. If using tubs add sodium and potassium sulphate as per manufacturer's instructions. Give the wine a good stir this will remove the carbon dioxide gases which build up during fermentation. Keep stirring for the next 48 hours.
  10. When the gas has been removed add finings to clear the wine. Sachet of Finings A should be added first to the container and stirred for 30 seconds. If you are not using the kit then we would recommend the Love Brewing finings. Use these finings at the same time. After 2 hours add the Sachet of Finings B and stir for 10 seconds. It is really important to add the finings as we have suggested. Delicate bonds are formed between the various fining agents and will be destroyed if these are not done in accordance with the instructions. Each fining agent only needs to be folded into the wine. It is important that you do not proceed to the next step until the wine is absolutely clear. Using the kit finings the wine should start to clear in 48 hours but will take up to 5 days. Other finings can take a lot longer.
  11. Once you are sure the wine is clear you should siphon the clear wine into a separate container. If you have not got a siphon kit you will not find this easy. Start with the full container on a work surface and siphon down to the clean container on the floor being careful not to disturb or siphon the thick sediment which will have settled at the bottom of the container.
  12. You will probably need to make some adjustments to the acidity and sweetness levels. Do the sweetness levels first.
  13. Adjusting Sweetness - Taste the wine and decide if it needs sweetening. Ignore all other factors like sharpness and acidity and roundness. All these will change in time. Most wines will need some form of additional sweetness so don't be afraid to do this. Add sugar or better still grape juice concentrate. Keep doing this until the wine is to your taste. What the wine will really taste like won't be seen until the acidity has been adjusted, and the wine has had 3-4 weeks to mature.
  14. Adjusting Acidity - Taste the wine now you have finished sweetening it and decide if it is sharp enough for you. If its not add about one third of the Sachet of Citric Acid. Dissolve well and leave to stand for 10 minutes before re-tasting. Keep repeating until you are happy with the taste. If in doubt leave it 24 hours and then retest the wine when your taste buds have had a rest.
  15. The wine can now be bottled. Depending on how long you want to keep your wine depends on whether you use cork or plastic tops. If you are going to keep the wine for more than 3 months we recommend using corks you will need a 2 handled corking device to push these in. See bottling packs to buy.