

Home Made Winemaking



DVGC Jan 2015

Jim Bazsika

Fruit & Vege Wines



We have made wine out of:

- Black Currants
- Apples
- Elderberry
- Gooseberry
- Elderflower
- Rhubarb (2015)
- Use your imagination
- Parsnips
- Carrots
- Beets
- Old root crops are good
- Rosehips
- Honey (mead)

Fruit & Vege Wines



Very Basic Ingredients:

1. Fruit or Veges
2. Water
3. Sugar
4. Wine yeast

Recipe may possibly need: lemons, tea, raisens/sultanas, acid powder eg tannic, citric, tartaric, etc

Fruit & Vege Wines



Fruit or Veg

White Sugar



Fruit & Vege Wines



Very Basic Equipment:

1. Bucket
2. Demijohns
3. Air lock
4. Hygrometer & measuring beaker
5. Wine bottles
6. Plastic tubing
7. Corks and wine corks
8. Wine book or recipes plus various kitchen equipment

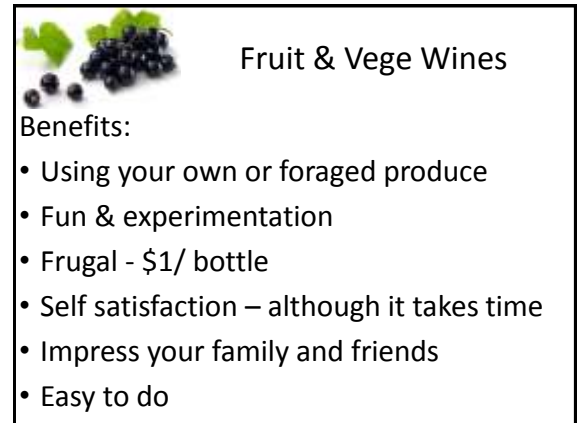
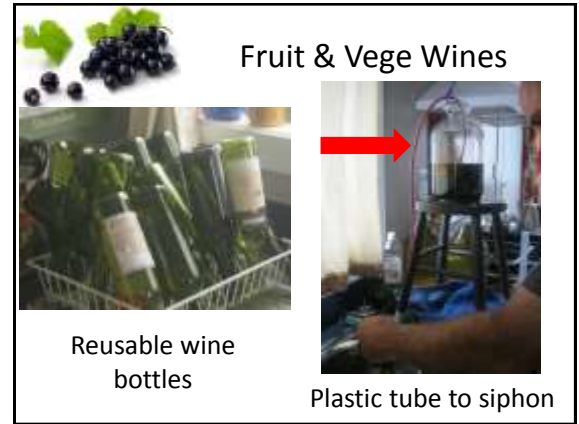
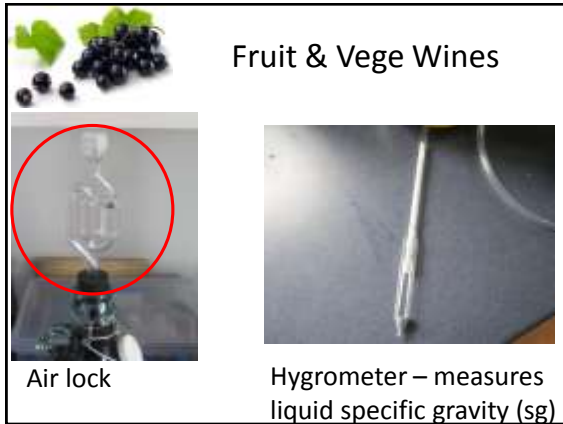
Fruit & Vege Wines



Bucket



Demijohn ~ 5 l





Fruit & Vege Wines

Basic Steps to make your own fruit/vege wine

1. Prepare your 'must' – fruit, water, sugar & yeast (1 week)
2. Put into demijohns to settle out and convert sugar to alcohol (3 mo +)
3. Transfer to another demijohn to settle and start to mature (2 - 3 mo +)
4. Bottle and leave to mature (??)
5. Enjoy the 'fruits' of your labor



Step 1 – Starting your wine:
helps to have willing assistant
who likes to drink wine (alot)



Step 1 – Gooseberry Wine -
combining ingredients



Fruit in bucket



Add hot water & sugar to create
'must'



Draining fruit liquid into
bucket

Step 1 – combining
ingredients



Keep covered to keep 'bad'
airborne yeast and critters out



Step 1 – Yeast: convert sugar
into alcohol



Start wine yeast



Add yeast to must



Step 1 – Yeast: convert sugar
into alcohol



Fruit juice water and
sugar



Yeast working away

Step 2 – Transfer must from bucket to demijohn

- After 5 – 7 days transfer liquid into demijohn leaving behind lees & must
- Wine will 'work' for months w/ CO₂ being created. Airlock lets it escape (bubbles) while keeping air out (and the sg drops during this process)



Step 3 – 'Rack' from 1 demijohn to another – work for another few months



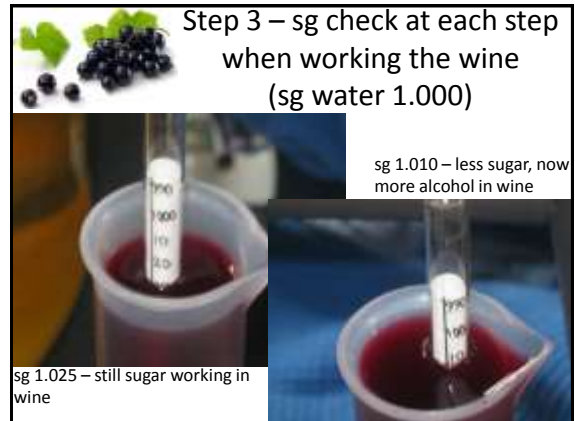
Step 3 – Racking leaves 'lees' behind & clarifies your wine



Step 3 – sg check at each step when working the wine (sg water 1.000)

sg 1.010 – less sugar, now more alcohol in wine

sg 1.025 – still sugar working in wine



Step 3 – Keep notes about your wine – dates, sg & notes



Step 4 – Bottling your wine



Step 4 –Corking your bottles



Step 4 – Corking your bottles



Step 4 - 3 demijohns of blackcurrant wine yields:



Step 5 - Enjoy the fruits of your labour!



Some References

- Fruity Passions – *An Introduction to Country Winemaking*, Margaret Vaughan, 1992. (see Dunedin Library)
- Bayliss the Chemist on King Edward St, source of equipment and has their own brewing club
- Makewine.co.nz – source of equipment
- Recipes on internet at various sites, utube, etc.

Any Questions??

