

# Fig + Rosehip

*Medium Sweet Social Wine*

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**1lb/450g dried figs**

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**1/2lb/225g dried rosehips or rosehip shells**

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**1<sup>1</sup>/<sub>2</sub>lb/675g sugar**

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**1tsp/5g citric acid**

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**1tsp/5g pectic enzyme**

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**1tsp/5g nutrient**

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**Tokay wine yeast**

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Chop the figs into coarse pieces, place into a white plastic fermentation bucket with the dried rosehips, cover with pints/2.5 liters of boiling water and water to soak overnight. (3) Next day boil the sugar in 1 pint/0.5 liter of water and add it to the bucket. Add the acid, pectic enzyme and nutrient, stir well, cover, and leave for twelve hours. Meanwhile, start the yeast in a bottle with 2pint/280 ml warm water and 2 teaspoons/10 grams sugar, plugged with cotton wool. Add the yeast to the bucket at the end of twelve hours. Leave the bucket in a warm place, covered, for seven days, stirring daily. Then strain into a demijohn, fit an airlock, and leave for the fermentation to finish. Transfer to a cool place when the wine starts clearing, and rack off when a sediment forms. Add a crushed Camden tablet and leave for several months to mature. Sweeten to taste and add a teaspoon of potassium sorbate as a stabiliser.

This wine may need to be racked several times, as it clears quite slowly. Top up each time with apple juice or pear juice.