

# *Blackcurrant*

*Strong Red Table Wine*

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**31b/2.36kg blackcurrants**

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

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**1 packet all-purpose yeast**

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**1 tsp/5g pectic enzyme**



(1) Put the blackcurrants into a large bucket and crush them. Turn the sugar into syrup by bringing it to the boil in 1 pint/0.5 liter of water and pour, still boiling, onto the currants. Add 5 pints/ 2.8 liters of cold water, and leave to cool to about 21°C (70°F). Then add the pectic enzyme and a day later the yeast and yeast nutrient. Keep closely covered for five days in a warm place, stirring daily. (2) Then strain the must into a demijohn. (3) Fit a bung and airlock, topping up with cool, boiled water if necessary. Let it stand until the fermentation ceases and the wine clears, usually in about three months. Rack off the sediment, and again if necessary as the wine matures. Keep for one year.

This recipe does not include added acid, as blackcurrants are high in natural citric acid and a little malic. If you have insufficient blackcurrants, you can use 2 pounds/900 grams of blackcurrants and 1 pound/450 grams of mixed red and white currants.