

# Red Wine

English outdoor-grown red grapes usually contain higher levels of acidity than sported ones due to the relatively short ripening period. To reduce the acidity use precipitated chalk (calcium carbonate).

If only dessert grapes are available, add  $\frac{1}{2}$  teaspoon of tartaric acid - this will

raise the acid level, improving the balance and taste.

(1) Pick and remove the grapes from the stalk and place in a clean, sterilized fermentation bucket. (2) Add a crushed Campden tablet and (3) crush the grapes. Strain off some of the juice and check the S.G., which should be 1,090 to give 12 percent by volume of alcohol in the finished wine. Add sugar if required to raise the S.G. (4) Add the yeast starter to the pulp and leave to ferment. Stir often to keep the pulp submerged within the juice to extract the red pigmentation and tannin from the skins. If you are making rose wine you need only ferment for a short period, 8-10 hours, to extract sufficient colouring, otherwise

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**12-13lbs/5.5-6kg red grapes**

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**Burgundy or general purpose  
wine yeast**

**Campden tablets**

**Tartaric acid**

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**Sugar**

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leave on the pulp for 7-9 days. Press the pulp and strain the `must' into a clean, sterilized demijohn - if necessary top up with cooled boiled water. Place the demijohn in a warm room 50-60°F/10-15°C and allow the fermentation to complete. Rack off after completion.

Rack every 10-12 weeks and add a crushed Campden tablet after each racking. Top up with a similar wine or cooled boiled water. Bottle when the wine is crystal clear and stable; leave to mature. This wine is best drunk after a year.

