

Strawberry

Pale Rose Medium Table Wine

41b/1.8kg ripe strawberries

214 lb/1kg granulated sugar

1 lemon

1tsp/5g pectic enzyme

1tsp/5g yeast nutrient

All-purpose wine yeast

z tsp/3g tannin or c up of strong tea



please check against text version

Use fully-ripe strawberries, even if they are a bit squasy. Remove the hulls and wash the strawberries to get rid of any dirt or dust. Place the fruit in a clean clean plastic bucket with the juice and zest of the lemon, the tannin or tea, and sugar. Pour 6 pints/3.4 litres of boiling water over them. Mash the strawberries with a plastic spoon, and stir it to dissolve the sugar. Then cover the bucket and leave the contents to cool down before adding a crushed

Campden tablet and the pectic enzyme. Re-cover, and leave in the warm for twenty-four hours. Then stir in the yeast and yeast nutrient. Cover again, and keep in warm surroundings, stirring daily, for one week.

The must is now ready to be strained into the fermentation jar, and have an airlock fitted.

(1) Strain the juice off carefully, taking care not to squeeze any of the pulp through the straining cloth. Top up to the shoulder of the jar with cool boiled water. (2) Leave to ferment until nearly dry. Small amounts of sugar syrup stirred in now will revive the fermentation and increase the alcohol in the wine, but be careful not to over-sweeten. (3) When the fermentation has ended, rack, allow to clear, and bottle in the usual way.

This wine will fade if it is not stored in a cool, dark place. If this is impossible, wrap a piece of brown paper around each bottle to keep out the light. Keep the wine at least six months before drinking.

