

# House White wine

<b>12-13lbs/5.5-6kg white grapes</b>
<b>stock or general purpose wine yeast</b>
<b>Tartaric acid</b>
Camden tablet
<b>Sugar</b>

Sterilize all equipment. If you are able to obtain wine grapes, go straight to the crushing stage. Dessert grapes require the addition of a 1/2 teaspoon of tartaric acid to the must.

(1) Before crushing, remove the stalks and (2) sprinkle a crushed Camden tablet onto the grapes. (3) Press the grapes and leave to stand for an hour; this will allow the natural enzymes within

the grape to break down the pulp and will aid extraction of the juice.

(4) Pour the pulp into the wine press, extract the juice, strain into a demijohn and allow to stand overnight to enable the minute pulp particles to settle. (5) Rack the cleared juice into a clean, sterilized demijohn.

Check the sugar content with a hydrometer; the juice should have a minimum S.G. of 1.075 to produce a table wine with 10 percent by volume of alcohol. Add sugar if required.

(6) Add the yeast previously prepared in a starter bottle, place the demijohn in a warm room 50-60°F/10-15°C and allow to ferment. Fermentation will slow after 2-3 weeks and the wine will begin to clear.

After the fermentation has finished, rack into a clean demijohn, then, if necessary, top up with a similar wine or cooled boiled water and add a Camden tablet.

(7) Leave to mature, racking every 1C 12 weeks and adding a crushed Camden tablet after each racking until the wine is crystal clear and stable. White wine is best drunk young and bottled in the spring

Following the vintage. With practice, wines made from grapes in this way can rival commercially produced wines.

