

## Elderberry Wine.

As our strawberries are over for this year the next fruit wine that I'm going to brew is Elderberry, so if anyone is interested in giving it a try here's the recipe....

### **Ingredients:**

- 2½ lb Elderberries
- Campden tablets
- 2½ lb sugar for a dry wine, or go for 3lbs of sugar for a sweeter wine.
- Wine yeast
- Nutrient
- Water...
  
- This makes 1 gallon of wine.

### **Method:**

1. Strip the elderberries from the stalks and wash well.
2. Put into a clean bucket and crush. Pour on 4 pints of water. Add 1 campden tablet, crushed and dissolved in a little warm water.
3. Boil half of the sugar in 2 pints of water for 2 or 3 minutes and, when cool, mix into the pulp.
4. Add the yeast and nutrient and cover and allow to ferment for 5 days, stirring daily.
5. Strain and press and return to a clean fermenting bin.
6. Boil the rest of the sugar in 1 pint of water for 2 or 3 minutes and, when cool, add to the rest.
7. Cover again and leave for 3 or 4 days.
8. Pour carefully into a gallon jar, leaving as much deposit behind as possible.
9. Fill up the jar with cooled, boiled water to where the neck begins.
10. Fit a fermentation lock and leave until fermentation has finished.
11. Rack, as necessary, and add 1 Campden tablet after the first racking.
12. Syphon into bottles.
13. Enjoy your work.