

## **STRAWBERRY WINE**

### **Makes 5 Gallons**

- 17-18 lbs. fresh strawberries
- 5 lbs. granulated sugar
- 3 ½ gallon tepid water
- 5 tsp. acid blend
- 2 ½ tsp. pectic enzyme
- 1 ¼ tsp. grape tannin
- 5 crushed Campden tablet
- 1 Pkg. Champagne yeast ( Montrachet ) and nutrient

Place fruit in nylon jelly bag and tie. In crock, crush fruit with hands. Place all other ingredients except Campden tablet, pectic enzyme and yeast in a crock and cover all with enough boiling water to make 5 ½ gallons.. Stir well to dissolve sugar. Check S.G. and add sugar to 1.075 if needed. Cover and add crushed Campden tablet when tepid (about 2 hours). After additional 10 hours add pectic enzyme and 12 hours later add yeast. Cover and stir daily. On 7th day remove jelly bag and hang over bowl to collect juice. Allow to drain thoroughly without squeezing (about two hours). Pour all liquids into secondary fermentation vessel, top up to 5 gallons, fit with fermentation trap or air lock, and set aside. Rack every 30 days until wine clears (3-6 months). When wine clears, bottle. Allow to age at least 1 year.