Chicagoland Winemakers Inc.

689 W. North Ave., Elmhurst, IL 60126 (630)834-0507

www.chicagolandwinemakers.com info@chicagolandwinemakers.com

5 GAL. BLACKBERRY WINE

Ingredients:

10 to 16 Lb. Blackberries - Wash, cull and crush moderately
1 Can (46 fl. oz.) Red or White Winegrape Concentrate (optional)
3-1/2 Gal. Warm Water - About 115 °F
5 to 8 Lb. Sugar - To SG=1.075 to 1.080 at about 95 °F
5 Level Teaspoons Yeast Nutrient
3 " " Acid Blend - To 0.60 to 0.65%
3 " " Pectic Enzymes
4 Crushed Campden Tablets
Pasteur Champagne Yeast - After 24 hrs., when must has cooled, make a yeast starter

Procedure:

Combine all ingredients except yeast with warm water in a sulfite-wet primary fermenter, adding sugar only as necessary to reach the warm starting SG shown above. Be sure the sugar is completely dissolved and mixed before measuring SG. Cover the fermenter securely and wait until cool or 24 hours if convenient before making the yeast starter. Wait until the starter shows good activity before adding back to the batch.

Once primary fermentation begins, monitor the liquid temperature and SG daily, and stir the floating fruit solids down into the liquid at least three times a day. Try to maintain liquid temperature around 65 to 70 °F.

When the SG in the primary fermenter reaches around 1.040 to 1.020, then strain out the fruit solids thoroughly and press gently by hand in the straining bag. Siphon the strained liquid into secondary fermenters and attach fermentation locks with sulfite solution inside. If sediments build to one inch or more deep, rack the wine away from the heavy sediments to full secondary fermenters before the SG reaches 1.000.

When fermentation is slow, raise the temperature to 70 to 75 °F until all bubbling as observed at the liquid surface has stopped. When sure of complete fermentation, rack the wine again and if necessary, top-up with a little clean water or wine from a freshly opened bottle. Move the secondary fermenter(s) to a cool spot away from bright light as close to 60 °F as possible to begin bulk aging.

To complete your wine, follow the procedures described in *Preparing the Wine for Bottling* and *Bottling the Wine* in our full instruction set. Most wines will show marked improvement if bottle aged one year or more in a cool place.

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5 GAL. BLACKBERRY SOCIAL WINE

Ingredients:

25 to 30 Lb. Blackberries - Wash, cull and crush moderately
1 Can (46 fl. oz.) Red or White Winegrape Concentrate (Optional for heavier body)
2-1/2 Gal. Hot Water - About 125 °F
5 to 8 Lb. Sugar - To SG=1.085 at about 95 °F
5 Level Teaspoons Yeast Nutrient
0 " " Acid Blend - To 0.65 to 0.70%
3 " " Pectic Enzymes
5 Crushed Campden Tablets
Pasteur Champagne Yeast - After 24 hrs., when must has cooled, make a yeast starter

Procedure:

Combine all ingredients except yeast with warm water in a sulfite-wet primary fermenter, adding sugar only as necessary to reach the warm starting SG shown above. Be sure the sugar is completely dissolved and mixed before measuring SG. Cover the fermenter securely and wait until cool or 24 hours if convenient before making the yeast starter. Wait until the starter shows good activity before adding back to the batch.

Once primary fermentation begins, monitor the liquid temperature and SG daily, and stir the floating fruit solids down into the liquid at least three times a day. Try to maintain liquid temperature around 65 to 70 °F.

When the SG in the primary fermenter reaches around 1.040 to 1.020, then strain out the fruit solids thoroughly and press gently by hand in the straining bag. Siphon the strained liquid into secondary fermenters and attach fermentation locks with sulfite solution inside. If sediments build to one inch or more deep, rack the wine away from the heavy sediments to full secondary fermenters before the SG reaches 1.000.

When fermentation is slow, raise the temperature to 70 to 75 °F until all bubbling as observed at the liquid surface has stopped. When sure of complete fermentation, rack the wine again and if necessary, top-up with a little clean water or wine from a freshly opened bottle. Move the secondary fermenter(s) to a cool spot away from bright light as close to 60 °F as possible to begin bulk aging.

To complete your wine, follow the procedures described in *Preparing the Wine for Bottling* and *Bottling the Wine* in our full instruction set. Most wines will show marked improvement if bottle aged one year or more in a cool place.