



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

www.chicagolandwinemakers.com

info@chicagolandwinemakers.com

WINE RECIPE

5 GAL. RHUBARB WINE

Ingredients:

- 8 to 12 Lbs. Rhubarb Stalks - Pick in May, Wash and cut into approx. 2 inch pieces
- 1 Can (46 Fl. Oz.) White Winegrape Concentrate (Optional)
- 4 Gal. Warm Water - About 115 °F
- 5 to 8 Lb. Sugar - To SG=1.080 at about 95 °F
- 5 Level Teasp. Yeast Nutrient
- 0 “ ” Acid Blend - To 0.65 to 0.70%
- 3 “ ” Pectic Enzymes
- 1 “ ” Wine Tannin
- 4 Crushed Campden Tablets
- Pasteur Champagne Yeast - After 24 hrs., make a yeast starter

Recipe Options: Use 8 Lbs. Rhubarb and add 4 Lbs. crushed strawberries or two Qts. Pineapple chunks

Procedure:

Place the cut rhubarb in a sulfite-wet primary fermenter, and cover with 5 Lbs. sugar to draw out the juice. Cover and wait one day. Then add all the remaining ingredients except the wine yeast. Add additional 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 fermentation begins, wait one day and then strain out the rhubarb solids. Continue fermenting in the primary fermenter. Monitor the liquid temperature and SG daily, and stir top half of the liquid once or twice daily. 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 siphon the liquid into secondary fermenters and attach fermentation locks with sulfite solution inside. If sediments in the larger secondary fermenters build to one inch or more in depth before the SG in those fermenters reaches 1.000, rack the wine away from the heavy sediments and top up by racking from the smaller ones.

In any case, 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 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.