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5 GAL. ORANGE TABLEWINE

Ingredients:

40 Medium Oranges - Wash
1 Can (46 fl. oz.) 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
0 “ ” Acid Blend - To 0.60 to 0.65%
3 “ ” Pectic Enzymes
½ “ ” Wine Tannin
4 Crushed Campden Tablets
Pasteur Champagne Yeast - After 24 hrs., when must has cooled, make a yeast starter

Procedure:

Wash the oranges thoroughly, and using a potato peeler, slice off the outer rind (no white) from one orange. Juice all the oranges and strain out and discard the pulp. Combine the peel, juice and all other 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 fermentation begins, monitor the liquid temperature and SG daily, and stir the top half of the liquid once or twice each 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 peel and 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.

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5 GAL. GRAPEFRUIT WINE

Ingredients:

30 Medium Grapefruit - Wash
1 Can (46 fl. oz.) 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
0 “ ” Acid Blend - To 0.60 to 0.65%
3 “ ” Pectic Enzymes
½ “ ” Wine Tannin
4 Crushed Campden Tablets
Pasteur Champagne Yeast - After 24 hrs., when must has cooled, make a yeast starter

Procedure:

Wash the grapefruit thoroughly, and using a potato peeler, slice off the outer rind (no white) from one grapefruit. Juice all the grapefruit and strain out and discard the pulp. Combine the peel, juice and all other 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 fermentation begins, monitor the liquid temperature and SG daily, and stir the top half of the liquid once or twice each 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 peel and 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.

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