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WINE RECIPE

5 GAL. WHITE VINIFERA (WINEGRAPE) TABLEWINE

Ingredients:

65 to 70 Lb. White Winegrapes - Wash, cull, crush and stem
9 Crushed Campden Tablets or 3/4 level measuring teaspoon sulfite crystals
3 Level Teaspoons Pectic Enzymes
5 “ ” Yeast Nutrient
Starting SG should be 1.085 to 1.100
Starting acid should be 0.70 to 0.75%

After 24 to 48 hrs., make yeast starter with juice for Premier Cuvée or Pasteur Champagne Yeast

Procedure:

For small batches (5 to 10 gal.) the grapes can be hand crushed and stemmed. Larger amounts will require a grape crusher and a fruit press. Avoid breaking the seeds during crushing. With most grape varieties, it is best to remove all the stems. Mix the crushed campden or sulfite crystals and pectic enzymes thoroughly into the crushed pulp as you crush. Cover and allow to stand in a cool location for 24 to 48 hours. Then press and strain the juice into a sulfite-wet primary fermenter and add the yeast nutrient. Check the SG and acid level and if necessary adjust by adding water, sugar syrup or acid blend. When the adjustments are complete, make the yeast starter. When the starter shows good activity, add it back to the primary fermenter.

Once fermentation begins, monitor the liquid temperature and SG daily, and stir the top half once or twice a day. When the SG reaches about 1.020, siphon the fermenting wine to glass secondary fermenters, using extra containers and allowing headspace as necessary to accommodate possible foaming.

When fermentation is slow, place the fermenters in 70 to 75 °F until all bubbling stops. To confirm complete use of the sugar, the final SG should be about 0.995. Then rack the wine in the larger fermenters to others of the same size and top up by siphoning from the smaller ones. All containers must be kept topped up from this point on. Move the fermenters to a cool location, as close as possible to 60 °F to begin the bulk aging until it is judged ready to bottle.

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.