



# Elderflower Champagne (Cloudy)



## 4.5 Litre (1 Gallon) Recipe

Pick the flowers on a warm dry day when the flowers are fully open, do not use damaged flowers. Cut the flowers off the stems, and place loosely into a graduated jug, until you have a ½ litre (1 pint) of Elderflowers.

A hydrometer together with a trial jar is useful to test the initial S.G. and to check on the fermentation.

### Recommended Equipment:

Plastic bucket  
Graduated Jug  
Suitable size plastic/glass demijohn  
Nylon straining bag  
Airlock & Bung  
Syphon tube  
Funnel  
Steriliser  
Hydrometer and trial jar

### Ingredients for wine:

½ litre (1 pint) Elderflowers  
1½kg (3½lb) Granulated Sugar  
140 ml (¼ pint) White Grape Concentrate  
1 teaspoon Citric Acid  
A good Hock wine yeast  
Yeast nutrient  
Wine Tainin

## Recipe

**Sterilise all the equipment before use.**

Place the elderflowers, sugar, and white grape concentrate in to a plastic bucket (food grade), pour in boiling water to make up to 4.5 litres (1 gallon) and stir, until the sugar has dissolved, allow to cool to room temperature.

When cool add the tannin, citric acid and stir in the yeast and nutrient. Cover loosely with the lid (this need not be clipped on, but hold in place with a weight). And leave for 4 days in a warm place, about 20°C (68°F), stirring daily.

Using the straining bag, filter the juice into clean container then fill the demijohn almost to the top leave about 2.5cm (1 inch), if you do not have enough to fill the demijohn use cold water. Check the specific gravity (S.G.) with a hydrometer it should read between 1.070 and 1.080, if necessary add extra sugar and adjust as required.

Fit bung and airlock (half fill airlock with water), until fermentation is complete (depending on the temperature).

When the wine is down to 1.010 (S.G.) this indicates that the wine is ready to bottle.

Bottle using champagne, beer or plastic PET bottles **do not use wine bottles.** We recommend using plastic PET bottles because if you can see if too carbon dioxide is building up in the bottle you may see the bottle bulging – if they do, loosen the cap to let some carbon dioxide out and then tighten again.



**The Home Brew Shop**

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