



# Elderflower Wine

## 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  
Campden tablets  
A good Hock wine yeast  
Yeast nutrient  
Wine Tainin  
Stabiliser

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

When the fermentation ceases, check the S.G. with the hydrometer, it should read 1.000, this indicates that the wine is medium dry (not sweet).

Move to a cool place and after 2 - 3 days syphon (rack) into a clean container and the leave sediment behind. Add 1 campden tablet and stabiliser (Potassium sorbate).

Further racking may be necessary to remove sediment until the wine is clear.

If glass demijohns are used, the wine can be left in the demijohn for storage or bottled. If plastic demijohns are used bottle after as soon as the wine is clear.

If the wine is too dry sweeten with wine sweetener to taste.



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