

RASPBERRY WINE

Ingredients for one gallon

3 pounds fresh or frozen raspberries

3 pounds sugar

1 gallon water

1/2t acid blend

1/4 t. Nutrient

3 drops Pectic Enzyme

1/4t Potasium Metabisufite

wine yeast

Method

Crush fruit

Place all ingredients except the yeast into a clean 5 gallon plastic pail and stir.

After 24 hours sprinkle the wine yeast on top of the liquid

After fermentation starts, stir daily

When ferment stops, strain off the pulp and transfer liquid into a one gallon jug

Place an airlock on jug

Rack into a clean jug in 3 weeks and again in a month

When wine is clear and stable, bottle