



Date and Rhubarb Wine

1kg / 2lb loose Dates, stoned and chopped
1kg / 2lb Rhubarb, topped, tailed, washed and chopped small
500g / 1lb Raisins, washed and chopped
Thinly pared rind and juice of 1 large Orange
4.4 litres / 7 pints cold water
10ml / 2tsps Citric Acid
5ml / 1tsp Pectic Enzyme
1 Campden Tablet
2.5ml / 1/2tsp Grape Tannin
Activated Sherry Flor Wine Yeast
2.5ml / 1/2tsp Nutrient
1kg / 2lb White Sugar

1. Place the dates, rhubarb, raisins, orange rind and juice in a bin containing the water, acid, enzyme and 1 crushed Campden tablet. Cover and leave for 24 hours.
2. Stir in the tannin, yeast and nutrient and ferment on the pulp for 6 days, keeping the fruit submerged and the bin covered.
3. Strain out, press dry and discard the pulp, stir in one-third of the sugar, and pour the must into a fermentation jar. Plug the neck with cotton wool instead of an airlock and ferment for 10 days.
4. Remove some of the must, stir in another third of the sugar, return the must to the jar, replace the cotton wool and leave for another 10 days.
5. Repeat this process with the last portion of sugar and ferment out.
6. Siphon the young wine from its sediment into a storage jar, leaving an air gap in the jar. Plug the neck with cotton wool again, label and store in a cool place until the wine is bright.
7. Rack again, thereby increasing the air gap slightly. Replace the cotton wool and mature for 18 months in bulk before bottling. Serve this sherry-style wine cool, as an aperitif, or blend it with another sherry-style wine after 12 months in bulk storage.

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