



## Elderberry Table Wine

1kg / 2lb Elderberries,  
stalked, washed and crushed  
250g / 8oz raisins, washed  
and chopped  
2 very ripe bananas, peeled  
and mashed  
4.4 litres / 7 pints hot water  
10ml / 2tsps Citric Acid  
5ml / 1sp Pectic Enzyme  
2 Campden Tablets  
Activated Bordeaux Wine  
Yeast  
2.5ml / ½ tsp Nutrient  
1kg / 2lb White Sugar

1. Place the fruit in a bin, pour hot water over it, cover and leave to cool.
2. Stir in the acid, pectic enzyme and one crushed Campden tablet, replace the cover and leave for 24 hours.
3. Stir in the yeast and nutrient and ferment on the pulp for 6 days, keeping the fruit submerged and the bin covered.
4. Strain out, press dry and discard the fruit, stir in the sugar, pour the must into a fermentation jar, top up if necessary, fit an airlock and ferment out.
5. Siphon the clearing wine into a storage jar, top up, add one Campden tablet, bung tight, label and store until the wine is bright.
6. Rack again and store in bulk until the wine is at least 1 year old before bottling. It improves with further storage. Serve free from chill as a red table wine.

**Note:** Since the elderberry flavour is very strong, the wine should be sweetened if more elderberries than the quantity recommended are used.

dundee  
Flower  
& Food  
Festival