



## Gooseberry Dessert Wine

2.25kg / 4½lb golden ripe  
Gooseberries, topped,  
tailed, washed and crushed  
500g / 1lb sultanas, washed  
and chopped  
4 litres / 6½ pints cold water  
10ml / 2tsps Citric Acid  
5ml / 1sp Pectic Enzyme  
1 Campden Tablet  
2.5ml / ½tsp Grape Tannin  
Activated Sauternes Wine  
Yeast  
2.5ml / ½ tsp Nutrient  
1kg / 2lb White Sugar

1. Place the gooseberries and sultanas in a bin containing the water, acid, enzyme and 1 crushed Campden tablet. Cover and leave in a warm place for 24 hours while the enzyme works.
2. Stir in the tannin, yeast and nutrient and ferment on the pulp for 5 days, keeping the fruit submerged and the bin covered.
3. Strain out, press dry and discard the fruit, stir in half the sugar and pour the must into a fermentation jar, leaving room for the rest of the sugar. Fit an airlock and ferment for 10 days in a warm place.
4. Remove some of the must, stir in the rest of the sugar, return the must to the jar, re-fit the airlock and ferment out.
5. Siphon the clearing wine into a storage jar, top up, bung tight, label and leave in a cool place until the wine is bright.
6. Rack again and, if necessary sweeten to taste with saccharin. 15ml / 1tablespoonful of glycerine is an optional extra to add smoothness and richness to the wine. Store in bulk for 1 year, then bottle and serve this wine cold with the dessert course of a meal.

dundee  
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Festival