



Gooseberry Sparkling Wine

1.5kg / 3lb just ripe
Gooseberries, topped, tailed
and washed
250g / 8oz sultanas, washed
and chopped
4.4 litres / 7 pints hot water
5ml / 1tsp Citric Acid
5ml / 1sp Pectic Enzyme
1 Campden Tablet
Activated Champagne Wine
Yeast
2.5ml / ½ tsp Nutrient
875g / 1¾lb White Sugar
75g / 2½oz Caster Sugar
Additional activated
Champagne Wine Yeast

1. Place the fruit in a bin, pour on the hot water, cover and leave to cool, then crush the berries.
2. Stir in the acid, pectic enzyme and one crushed Campden tablet, replace the cover and leave for 24 hours.
3. Stir in the activated yeast and 2.5ml / ½tsp nutrient and ferment on the pulp for 3 days, keeping the fruit submerged and the bin covered.
4. Strain out, press dry and discard the fruit, stir in the white 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, bung tight, label and store until the wine is bright.
6. When the wine is crystal clear and six months old, mix the caster sugar, additional Champagne yeast and a pinch of nutrient into the jar, fit an airlock and leave in a warm place for a few hours.
7. As soon as fermentation starts, siphon the wine into sterilized champagne bottles.
8. Fit softened, hollow-domed or blister stoppers, wire them on and leave the bottles on their sides for at least 6 months before disgorging the secondary sediment.
9. At the time of disgorgement, add 1 or 2 saccharin pellets before fitting a clean stopper.

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