

Fruit Wine

In a sterilised 20L bucket:

~10kgs fruit (stones removed if present - boiling and sieving can be useful for this)

~2.5kg sugar

water to ~18L

tiny friends (either commercial, recycled, or natural yeast)

If using fruits high in Pectin, you can add ~5tsp of pectinase aka pectic enzyme which will help disintegrate the fruit structure. if unsure, look online to see if your has high pectin.

If using low acid fruits, you can add ~1tsp of citric acid (or any other culinary acid) which will help decrease the risk of infection and affect taste. Again, if unsure look online to see the acidity of your fruit.

Put lid on and store in a cool room (thermally cool)

CO2 will begin being produced in the first few hours-days - burp the bucket as required.

This will peak in the first 1-2 weeks, before tapering off over the following weeks.

After 6 weeks (1.5 moons) the primary fermentation will be complete - observe, smell and taste the work of the tiny friends.

If required, skim the top layer or discard the fruit, or change to a clean bucket, discarding the sedimentary layer at the bottom.

Continue to monitor how the wine develops, at some point in time the fruit will likely "fall out" (sink to the bottom), at which point it can be discarded, and the wine either bottled or left in the bucket.

The wine is drink whenever a desirable taste is reached.

When opening the bucket keep airflow to a minimum, and sterilise all tools being used.

Each time the bucket is opened will contribute to the wine's spoilage.

When the wine begins to sour it can be "kicked on" into vinegar (see bottom)

To age or preserve wine against spoilage "rack" (transfer) it into sterilised bottles.

Carbonation can be induced in bottles by "priming" (adding sugar) to each bottle - Note: this will also increase the acidity in taste.

Different fruits have various aging times until mature. Reasonable minimum aging times in my experience are:

Apple cider (no sugar, from juice): 3 months (6 months better)

Plum wine: 6 months (unknown ideal)

Kiwifruit wine: 3 months (unknown ideal)

VINEGAR PRODUCTION

If the wine is beginning to become more acidic over time it is likely being transformed into vinegar. In order to encourage this process, remove the lid and cover with a cloth, using a rubber band around the rim to ensure no bugs can enter (they will want to).

If available, use a fish tank bubbler to decrease the time of fermentation (from ~9 months to ~3 months).

Continue to monitor how the vinegar develops - observe, smell and taste the work of the tiny friends - change to a clean bucket if required

Use or bottle when desired (I usually wait until the PH drops below 3.0)

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