

Stephen Yewer's Award Winning Strawberry Wine



- 4 kg strawberries
- 2k sugar
- 1 tsp pectinol
- 1 tsp citric acid
- 5g champagne yeast
- 6 L boiling water

MAKES 7 LITRES

Wash strawberries & de hull (take leaf off)

Sterilize a 10 litre bucket with boiling water & put the strawberries into the bucket

Pour boiling water into the bucket and mash, stirring thoroughly

Add sugar, citric acid & pectinol

Leave until cool until tepid

Pour boiling water into a cup, wait until tepid, then mix in yeast thoroughly & pour into the bucket with strawberries. Cover with a cloth.

Leave in a room with an even temperature out of the sun (the pantry is an ideal place)

Twice a day - stir with sterilised spatula

After five days - strain through sterilised strainer and cloth into a sterilised five litre and one two litre glass bottle and fit airlock.

After 20 days - siphon with sterilised hose into another sterilised bottle leaving white residue behind in the old bottle. (This is called racking off) Repeat procedure another two times. (Three times in all)

After three months - add sugar to taste and bottle