



Plum Wine Recipe — Sweet

(by our own Phil Montalbano)

This recipe is Phil's version of "home-style" plum wine. It will make a very nice, lightly sweet plum wine in about four months. Sweetness can be increased (add ½ a pound) or decreased (remove 1 pound) based on your preference. Sweet plum wines are traditional however Phil has found he preferred the dryer version.

A note about making wine with fruit other than grapes — since there is not much written about these types of wine most recipes are typically "home-style." This means that the recipes do not account for some variables we would normally consider in making grape wine — ripeness, sugar levels, pH, TA, and SO₂. By all means you will make a nice wine without testing, but if you'd like to understand as much as you can about your plum wine then testing will be necessary. Of course, we carry all the necessary testing devices if you should choose to use them.

For 1 gallon:

- 5-6 lbs plums
- 4lbs fine granulated sugar
- 1 gallon of water
- 1½ tsp acid blend (AD600)
- 1 tsp pectic enzyme (helps break down the fruit to clarify later. AD350)
- ½ tsp go-ferm (AD342)
- ½ tsp fermaid-k (AD345)
- ¼ tsp grape tannin (AD635)
- 2 campden tablets (AD525)
- Choose between 71B(DYW50A), RC212(DYW58A) or D254(DYW72) yeast

Steps:

1. Wash the fruit, cut in halves to remove the seeds, then chop fruit and put into primary fermenter.
2. Add half the sugar and stir well to dissolve.
3. Add acid blend, enzymes, and ½ of a crushed campden tablet to fermenter. Stir and wait 24 hours
4. Add tannin and Fermaid-k to must. Then prepare the yeast using Go-ferm following the instructions. Once ready add yeast to fermenter.
5. Strain through a nylon bag, stir in the remaining sugar to dissolve, cover and allow to ferment for 5-6 more days.
6. Siphon into secondary fermenter and fit with an airlock.
7. Rack after 30 days, add 1 crushed campden tablet, stir well to dissolve, top up and refit airlock.
8. Rack every 30-45 days until wine clears. Be patient this could take up to 3-4 months. Once clear wait two more weeks, rack again, stabilize wine with ½ of a crushed campden tablet and bottle.

Tips:

- Sanitize your equipment during each step. Make a sanitizing solution with Star San (CL26).
- When straining pulp out of your wine, scoop the pulp into a nylon straining bag (BAG24) with a colander, wring firmly to get out all the juice.

Equipment:

- Plastic bucket (FE345) with a lid (FE360) as a primary fermenter
- Nylon straining bag (BAG24)
- Racking cane and tubing for transfer (racking set up R305)
- Wine thief (MT345 or MT350) for sampling during aging
- Hydrometer (MT300) and thermometer (MT400). These are optional but highly recommended.
- Secondary Carboy (Better bottle or glass) with stopper and airlock — to minimize oxidation concerns get the right size for your volume of wine (don't get a 5 gallon carboy if you intend to make only 1-4 gallons of wine!).
- Bottle filler, corker (W405) and corks.
- Optional— Additional testing equipment to better understand the process: acid test kit (W501), pH tester