

How to Make Fruit Wine (Step by Step)

Wine processing

As one covers and leaves wine for 3 days while stirring once in 3 days, he should remove the lid after and again cover and leave it for more 2 weeks. Remove dead yeast and after 2 weeks transfer to bucket and check for the gravity of wine and calculate the alcohol by volume of wine as well.

Similarly, add campden tablet as a sterilant and preservative and stir to dissolve it completely in wine. Leave it for a night and add syrup or sugar to sweeten wine.

Taste wine and fill to bottles placed on ground and finally label the bottles with alcoholic percentage of wine.