



Kiwi.mango wine

Written by a DeFalco Staff Member

The warm weather is finally here which means berries, hard fruits, soft fruits and tropical fruits will be inexpensive and available.

This is a recipe for Kiwi Mango Wine. I made the recipe one September to lament the passage of summer. After nine months of aging it was ready to be enjoyed throughout the following summer, and I must say, that I think it was worthy of a repeat batch. Its pleasant acidity, high alcohol and subtle tropical undertone make it an enjoyable sipping wine. Its acidity also makes it an excellent match with pasta and tomato sauce. This recipe is a long term project for 19 litres.



Ingredients

- 6 lbs Mangos (peeled, chopped & pitted)
- 4 lbs Kiwis (peeled & chopped)
- 2 tsp pectic enzyme
- 1 litre of white wine concentrate
- 2 1/2 tsp grape tannin
- 2 tsp yeast nutrient
- 4 kg Dextrose (corn sugar)
- 8 campden tablets
- 50 gm Acid Blend
- 1 packet Lalvin EC-1118 yeast
- 6 litres hot water

Instructions

1. Peel, pit and chop the mangos. Peel and chop the kiwis, then place them together with the concentrate in the primary fermentor. Add the hot water, sugar and acid blend.
2. Stir thoroughly until all the sugar is dissolved.
3. Add the yeast nutrient, pectic enzyme and grape tannin. Mix well. Top up the fermentor to the 19L mark.
4. Crush and dissolve 4 campden tablets in a sample of warm water (1/4 cup) and stir into the must.
5. Now place the lid on your fermentor and let the must sit for 24 hours before you pitch the yeast.
6. After the 24 hours (step 5) check, and if necessary, adjust the temperature of the must (it should be between 65°F to 75°F or 16°C to 26°C). Sprinkle the yeast on the surface of your must and stir.

7. Cover the fermentor and let stand in a stable environment for the primary fermentation. *NOTE: WATCH FOR SIGNS OF FERMENTATION. IF YOU DO NOT SEE ACTION WITHIN 24 HOURS AFTER PITCHING THE YEAST THE ADDITION OF MORE YEAST MIGHT BE NECESSARY.
8. Once fermentation begins, stir the must twice daily to keep floating fruit moist.
9. Wait for the fermentation to slow down almost completely (when S.G. reaches 1.005 or less). Scoop the kiwis and mangos into a straining bag and gently squeeze the juice into the fermentor. Discard the pulp.
10. Rack into a clean 19L carboy. WATCH CAREFULLY! EXPECT A VERY ACTIVE FERMENTATION IN THE CARBOY. The liquid that is extracted from the floating fruit pulp is almost all sugar. (Do not top up until the fermentation calms down.)
11. Attach the fermentation lock and let the wine sit in the carboy for four weeks before its second racking, at which point the last 4 campden tablets will be crushed and dissolved into the wine.
12. This is a long term project so it may be necessary to rack the wine a few more times before it's clear and ready to bottle. The usual period between racking is 6 weeks.
13. Some people may want to filter the wine before bottling. If so, a fine filter pad is sufficient.

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