



Rhubarb wine

Rhubarb wine is a thirst-quenching answer to the hot, sticky days of summer that are fast approaching. Although uninspiring in appearance, rhubarb produces a zesty, refreshing wine with a wonderfully fruity bouquet. The following recipe makes 23 litres, and all the ingredients (except rhubarb) are available in-store. Be sure to use our red and white 500ml wine concentrates, brought in specially for the fruit wine season.

Primary Ingredients

15 lb/6.5 kg rhubarb
3 campden tablets (crushed)
12.5 lb/5.5 kg corn sugar
7.5 qt/7.5L hot water
3 tsp yeast nutrient
10 tsp Tannin (powder)
2.5 tsp pectic enzyme
3 - 500ml of white grape concentrate
(or red to add some colour)
cold water
1 pkg Lalvin EC-1118 champagne yeast

Secondary Ingredients

5 campden tablets (crushed)
sparkolloid finings

Primary Instructions

1. Place chopped rhubarb in a primary fermentor. Pour sugar over rhubarb and stir together with 3 crushed campden tablets. Cover and leave for 24 hours.
2. Crush rhubarb with a potato masher or mallet.
3. Pour hot water over rhubarb and stir vigorously. Next, scoop rhubarb into a straining bag and squeeze into fermentor until dry. Discard the pulp.
4. Add ingredients 5-9 (add cold water up to 23L mark).
5. Check that gravity is approximately 1.110 and adjust with more sugar if necessary.
6. Verify the must is 65°-73°F or 18°-23°C. Add yeast to a cup of warm water for 10 minutes and then add to must. Cover fermentor and place in a warm spot.

Secondary Instructions

1. After 5-7 days, check that gravity has dropped to approximately 1.020. Transfer wine into a carboy and top up with cold water.
2. When visible activity has ceased, check that gravity has reached .990-.995, and transfer into a clean carboy. Add 5 crushed campden tablets.
3. Stir wine for several days until carbonation has been removed.
4. Add finings. When wine is clear it can be bottled.
5. At bottling time, add wine conditioner to taste.



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BELLS CORNERS 613-721-9945

OTTAWA 613-722-9945

ORLEANS 613-590-9946