



# Dan's red • currant wine

Written by a DeFalco Staff Member

**Red Currants** will be ripening around the beginning of July. If possible, save some for an interesting recipe I discovered by chance. The finished wine is a light-bodied rosé with a subtle but pronounced hint of red currants.

## Ingredients to make 4 litres

2.5 to 3 kg. red currants  
100 gr. banana powder  
1 kg. dextrose  
1 DeFalco's additive pack for 5L  
1/2 tsp. pectin enzyme  
1 Lalvin EC 1118 wine yeast  
2 campden tablets  
40 ml. wine conditioner

## Process

1. Remove as much of the stem as possible.
2. Add the fruit to the primary fermentor and gently mash the berries.
3. Add 4.5L of water along with the banana powder, dextrose, additive package and pectin enzyme.
4. Stir well, then check for temperature. If the temperature falls within the 18° to 25° range, it is time to add the yeast.
5. Expect the fermentation to start within 8-24 hours.
6. During primary fermentation it is important to stir the surface of the wine once a day to keep the berries moist.
7. After 6 to 7 days of fermentation, gently scoop out the fruit into a muslin straining bag and carefully squeeze the excess juice back into the wine.
8. Rack the wine into a 4L jug, affix an airlock and allow the fermentation to complete.
9. Once fermentation stops (after about 3 weeks), add the 2 campden tablets.
10. Rack once every 6 weeks until the wine is clear and stable keeping the jug topped up.
11. At bottling time add 40 ml. of wine conditioner.



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