



# Elderberry Wine (Port)

Ingredients	
Item	Quantity
Wine Must	
Water	3 litres
Elderberries	1Kg
Peeled Oranges	500g
Sugar Syrup	
Granulated Sugar	1250g
Water	650ml
Yeast Starter Culture	
GV2 or General Purpose Wine Yeast	1tsp / sachet
Orange Juice	Half Glass

## Wine Method

1. Gather ripe elderberries (3/4 of a bucket full seems to yield 1Kg of berries)
2. Remove ripe berries from stalks discarding any hard green fruit
3. Sterilise a demijohn
4. Prepare a yeast starter culture by dissolving the sugar in 650ml of boiling water
5. Add 3l water to a pan and bring to the boil.
6. Rinse the elderberries
7. Peel 500g of oranges and slice across the segments
8. Add elderberries and oranges to boiling water
9. Bring water back to the boil and simmer for 10 minutes to create the wine must
10. Allow wine must to cool
11. Strain wine must through a fine sieve
12. Filter wine must through muslin or cheesecloth
13. Combine wine must, cooled sugar syrup and yeast starter in a demijohn
14. Seal demijohn with an airlock
15. After vigorous primary fermentation ends, top up demijohn
16. When fermentation ends rack into a clean demijohn
17. Use wine finings to precipitate out the wine
18. Rack again
19. Pass wine through a wine filter (optional)
20. Bottle