Ginger Wine Recipe

Ginger wine is sweet, spicy and a wonderful Winter Warmer in a hip flask for a walk in the woods or the basis for a "Whisky Mac" or "Jack & Ginger". It's a really impressive wine to make at home

Equipment

- Fermenting Bucket
- Demijohns x 2
- Bung with hole
- Airlock
- Bleach or steriliser
- Large spoon or stirrer
- Hydrometer
- Measuring Cylinder
- Siphon
- Corking Gun
- Corks
- Bottles
- Wine Filter
- Funnel
- Sieve
- Cheesecloth

Ingredients

- 1.0kg root ginger
- 2 sticks cinnamon
- 4 whole cardamom
- 1.25kg Muscovado sugar
- 4 lemons
- 500g raisins
- 2 chillies
- Pectic enzyme
- 1 sachet high alcohol yeast
- Apple (or orange) juice
- 5 l water
- 1 tsp. yeast nutrient (if not included in yeast)
- Wine Finings
- Campden tablet (1)
- Potassium Sorbate (3/4 tsp)

Process

- Wash and clean the ginger
- Chop & blend the ginger with a little water
- Put the ginger into a large pan with 3 litres of water
- Add cinnamon, cardamom juice and zest of 4 lemons
- Chop chillies and add to the must
- Chop and add raisins
- Bring to the boil and simmer for one hour stirring occasionally
- Remove from heat and add Muscovado sugar
- Add pectic enzyme according to directions dissolved in warm water
- Leave 24 hrs
- Strain enough wine must for a measuring cylinder
- Measure original gravity with a hydrometer
- Create a yeast starter culture of yeast (& yeast nutrient if not included) in fruit juice & add to the primary fermenter.
- Ferment on the ginger for around 4 days until violent fermenting has finished
- Strain the ginger, spices and raisins from the liquid into a demijohn
- Fit an airlock & put on a heat pad or in a warm place until fermentation complete.
- When no further gas bubbles pass through the airlock, test specific gravity again (needs to be below 1.000)
- Calculate ABV by the formula (Original Gravity - Final Gravity) x 131.25
- For example(1.102 – 0.992) x 131.25 = 14.4%
- Rack the wine into a clean sterilised demijohn
- Add finings to the wine, refit the airlock & wait for the wine to clear.
- Rack the wine off the sediment
- (Optional) Run the wine through a wine filter
- Taste wine. If no sweetening required, move to bottling
- Dissolve 1 crushed Campden Tablet & 0.75tsp of potassium sorbate in warm water
- Add stabilisers to the wine and wait 24 hours
- Back sweeten the wine with Muscovado sugar, a little at a time, dissolved outside the demijohn (I use 250-300g in 100g increments)
- Bottle wine & label