



(Instructions for 3-4 Gallons)

Oak Barrel Winecraft, Inc.

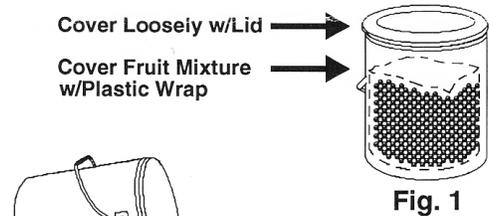
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"Everything for the makers
of wine and beer."

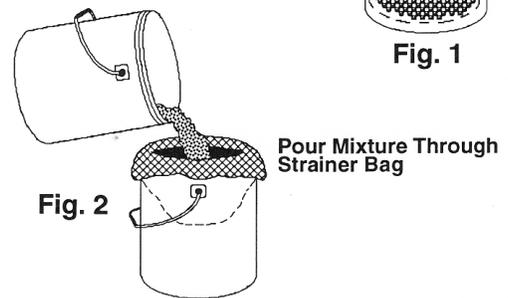
Day 1

1. In a 6 Gallon bucket, crush 15-20 pounds of fruit begin careful not to crush the pits. If pulp clings to the pits, leave them in.
2. Add water based on the fruit (see below).
3. Adjust the sugar content to 24% (Balling). Corn sugar (dextrose) is best.
4. Add: (per 5-6 gals. crushed fruit including water)
 - 1 tsp. each: yeast nutrient, pectic enzyme, acid blend
 - ½ tsp. of grape tannin (optional, depending on fruit)
5. Mix everything together.
6. Add 1 campden tablet per gallon of mixture. If not using campden tablets, **add yeast** now and skip #1. of Day 2.
7. Place plastic wrap directly on top of fruit and put lid loosely on bucket. (Fig. 1)



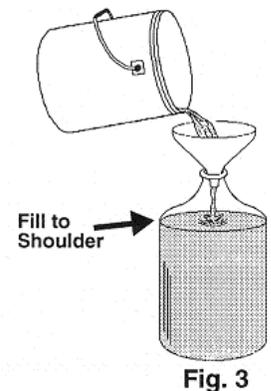
Day 2-5

1. 24 hours after adding campden tablet, **add yeast**
2. Stir twice each day, replacing the wrap & lid each time.
 - Day 3: Remove any pits if not using campden tablets
 - Day 4: Remove any pits if using campden tablets



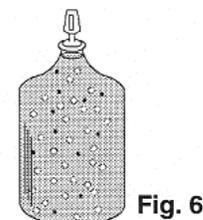
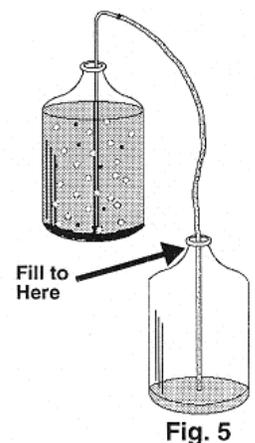
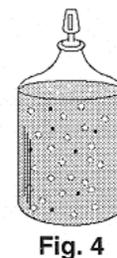
Day 6

1. Strain the juice through a nylon straining bag into a second container. (Fig. 2)
2. Squeeze the pulp to extract any remaining juice.
3. Transfer the juice to a glass carboy or jug. (Fig. 3)
4. Fill container to the shoulder (add water or wine if necessary). Install airlock and stopper. Ferment for 1-2 weeks. (Fig. 4)



After 1-2 Weeks

1. Siphon wine off the sediment into another glass jug. (Fig. 5)
2. Fill the second jug from the bottom (using racking tube and hose) to prevent splashing and oxidation.
3. Fill into neck of jug (add water or wine if necessary).
4. Ferment/age under airlock for 1-2 months. (Fig. 6)
5. Bottle your wine when all signs of fermentation have stopped (i.e., no bubbles or activity inside the jug or airlock).



Water addition: (pints per gallon of **crushed** fruit)

Apples	none
Plums	1 pint
Cherry	2 pints
Blackberry	3 pints
Raspberry	4 pints