



SANDY LEAF
— farm —

HEDGEROW WINE RECIPE BOOK

Includes the recipe and fruit quantities to
make delicious hedgerow wine

*“Beer is made by men,
wine by God”*

- Martin Luther





HEDGEROW WINE

With this kit you'll be able to make delicious Hedgerow Wine, ready to drink in just 8-12 weeks.



At Sandy Leaf Farm we want making your own amazing food and drinks at home to be easy and enjoyable. We've written this guide book to allow you to make delicious home made wine as well as to understand a little about the process of wine making. We've been putting together our hedgerow wine kits since 2011 and have sold tens of thousands to countless happy customers.

We hope you enjoy making your wine as much as we enjoyed developing the recipes. If you ever need any help we're just a message away via our help center on our website.

Thank you,

Ben and The Sandy Leaf Farm Team



FRUIT RECIPES

Recipe	Fruit	Sugar	Optional extras
Apple (sour)	2kg	1.3kg	0.1kg Blueberries
Apricot	1.3kg	0.9kg	
Aronia	1.3kg	0.9kg	0.2kg Raisins
Banana	2kg	1.3kg	
Beetroot	1.8kg	1.4kg	
Blackberry	1.2kg	1.3kg	0.1kg Blueberries
Blackcurrant	1.2kg	1.3kg	0.4kg Redcurrants & 0.15kg Raisins
Blueberry	1.3kg	1kg	
Cherry	2kg	1.3kg	0.1kg Blueberries
Crab Apple	2kg	1.3kg	0.2kg Raisins
Cranberry	1.2kg	1.3kg	0.15kg Raisins
Damson	2kg	1.3kg	
Elderberry	0.8kg	1.3kg	0.4kg Raisins
Elderflower ¹	30g	1.3kg	
Gooseberry	1.4kg	1.3kg	0.1kg Blueberries
Grape	1.5kg	1.5kg	
Greengage	2kg	1.3kg	0.15kg Raisins
Honey Mead	0.9kg	0	One cup of fruit (optional)

Loganberry	0.8kg	1.3kg	0.2kg Blueberries & 0.1kg Raisins
Lemon ²	1kg	1.3kg	0.45kg Raisins or Sultanas
Loquat	1.8kg	0.9kg	
Mango	1.6kg	0.9kg	
Orange ²	1.8kg	1.3kg	
Parsnip ³	2kg	1kg	0.5kg Raisins
Peach	1.3kg	0.4kg	
Pear	1.6kg	1.3kg	
Pineapple	1.3kg	0.9kg	
Plum	1.6kg	1.3kg	0.15kg Raisins
Raisin	0.8kg	1.3kg	
Raspberry	0.8kg	1.3kg	0.15kg Raisins
Redcurrant	0.8kg	1.3kg	0.1kg Raisins & 0.4kg Blackcurrant
Rhubarb	1.5kg	1.3kg	
Rose Petal	50g	1.5kg	
Rosehip	0.1kg	1.3kg	0.15kg Raisins
Rowanberry	1kg	1.3kg	0.15kg Raisins & 0.1kg Blueberries
Sloe	1.3kg	1.3kg	
Strawberry	1kg	1.3kg	0.1kg Raisins

1. This recipe uses 30g of dried elderflowers. You can also use 1 pint of fresh flower heads.
2. You want the flesh and the zest, but none of the white pith as this will make your wine bitter. Don't worry about any pips, these will be filtered out later.
3. Parsnips should be peeled and then cut into small chunks.



LET'S MAKE SOME WINE!

To make the process as straightforward as possible we've split your wine making journey up into four stages. The first is the 'first fermentation', where the crushed fruit should ferment in the liquid for three days. After is the 'second fermentation', where the flesh of the fruit is removed and the majority of the fermentation takes place. Next the wine is stabilised and cleared using the stabiliser tablet and finings. Finally the wine is bottled up ready to be drunk in a matter of weeks.

This kit will make 4.5 litres of delicious fruit wine, and is an ideal starter kit for everyone wanting to make their own wine. The wine you make will go up to 16% alcohol if the conditions are perfect, but most batches should end up around 11-13%. As well as buying fruit we would recommend you to explore your local hedgerows (preferably with a guide to foraging) and make your wine with seasonal and local ingredients.

YOU WILL NEED

- 5L plastic container with lid (can be a bucket with loose lid)
- 5 Litre demijohn with airlock (optional)
- Scales to measure out your fruit and wine
- Siphon tube to transfer your wine into bottles (these are available online at home brew stores)
- Bottles
- Fruit and sugar according to the quantities on the previous table

STAGE 1: FIRST FERMENTATION

1. Clean the 5 litre container with plenty of warm water.
2. Wash the fruit, removing any stems and stones. Slice or crush and place in the 5L plastic bucket.
3. Add 1 Litre of very hot water and 0.4kg of sugar to the container and stir until the sugar is dissolved.
4. Add just enough cold water to cover the fruit – make sure you do not add too much cold water (better to add less if in doubt).

5. Stir well, then leave to cool to 50°C, **add the sachet of pectolase** and stir well. Leave for 1 hour, stirring occasionally.
6. After 1 hour, top up to 3.5 litres with cold water if necessary (it may already be 3.5 litres or above already depending upon the type of fruit used).
7. Stir well – do not proceed until the liquid temperature has dropped below 30°C (it usually will be below 30°C at this point). **Add the yeast** and stir again.
8. Loosely fit the lid onto the top of the plastic container and leave to ferment for 3 days. If the lid is fitted tightly you may risk your container exploding!

STAGE 2: SECOND FERMENTATION

9. After 3 days, remove the fruit by pouring the entire contents slowly through the straining bag (included) into another clean rinsed container. This won't remove all the fine bits from the wine so don't worry if any small bits pass through. Anything small enough to pass through will settle at the bottom of the fermentation vessel as it brews. Once you have poured off the entire contents, rinse out and discard any remaining fruit from the bottom of the container using warm water, then return all the liquid. If you have access to a demijohn you should now add the liquid to it.
10. Separately dissolve the remaining sugar (this should be the total from the table minus 0.4kg from step 3) into 0.8 litres hot water. Once dissolved, wait until the temperature drops below 30°C before adding to the brewing container. Top up to 4.5 litre with cold water if necessary.
11. If you are using a demijohn you should fit the airlock at this point, if not you should loosely cover your plastic container.
12. Leave to ferment for 3 weeks at between 22°C - 27°C until fermentation stops (this will be when no more bubbles of carbon dioxide gas are rising through to the surface or through the airlock).

STAGE 3: CLEARING & STABILISING

13. After fermentation, crush and **add the stabiliser tablet**, stir well and leave for 2 days. The wine is left for 2 days so that it loses its dissolved carbon dioxide gas (otherwise you can get clearing problems). It is good to stir the wine a few times during these two days – but don't worry if you forget.
14. After two days **add the finings**. This should be done by dissolving the finings in 100ml of boiling water and whisking until it is fully dispersed and then stirring vigorously into the wine. If you are not using a demijohn, seal the container as no more fermentation should be occurring. The wine should be clear after two weeks but may take less time depending on the recipe used.
15. Once the wine has cleared, you need to syphon it into a second container, leaving any sediment on the bottom.
16. Sharpen the wine to taste using the **sachet of citric acid** (see hints section for more). Continue to the bottling stage.

STAGE 4: BOTTLING

17. Before bottling you must sterilise all bottles. To do this you should **mix one sachet of steriliser** with 5L of warm water and pour into your chosen bottles. You should then leave this to sit for 20 minutes before pouring out the solution and rinsing with water.
18. If you are not too concerned about presentation you can use empty Vodka bottles to store your wine in. Empty used wine bottles with screw tops can also be used. Just syphon the wine directly into the bottles, leaving a 1" (20ml) airspace at the top, then tighten the cap.
19. Your wine will be ready to drink in 6-8 weeks (you can always try a bottle after 2-3 but bear in mind the taste will change).





HINTS & TIPS

SHARPENING YOUR WINE

To adjust the taste of your wine you can add citric acid (to give your wine a sharp taste). Most wines will need sharpening. To sharpen the wine add citric acid 1/2 a teaspoon at a time until the desired level of sharpness is achieved.

MAKING MORE

Once you understand the basic principles of home brewing, that yeast will turn sugar into alcohol if kept at the right temperature and in not too acidic conditions, you will open up a world of possibilities. Feel free to experiment with other fruits and ingredients (I once tried to make wine out of cola... I wouldn't recommend it) as you might create something amazing. While it's tempting to start making larger batches we recommend staying with smaller quantities, as the brewing process can be unpredictable and the taste of each batch will vary.

FERMENTATION TAKING LONGER

If your brewing takes longer than three weeks don't worry, the times can vary depending on the temperature, acidity and sugar content of the brewing liquid. Leave it to ferment until bubbles stop rising through the airlock.

WHAT BOTTLES TO USE

We would recommend using screw top wine bottles. You can reuse old wine bottles so there's no need to get hold of any specifically. If you did want to make a fancier looking bottle, swing tops are always a good way to go.

USING FROZEN FRUIT

You can use frozen fruit, but it should be defrosted thoroughly and brought up to room temperature before using. If it's not defrosted the brewing liquid will be too cold for the yeast to work properly.

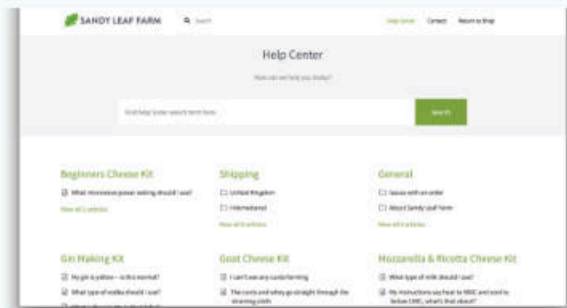
FERMENTATION NOT STARTING

If your fermentation isn't starting then you may need to restart it with a yeast starter, for instructions on how to do that check out our help center at www.sandyleaffarm.com/help.

COMBINING FRUITS

If you want to use a combination of fruits listed on the table that's not a problem, just work out the quantities of each and the necessary amount of sugar according to the proportion of each.

QUESTION NOT ANSWERED HERE?



We have recipe ideas, answers to commonly asked questions and much more on our brand new help center at

WWW.SANDYLEAFFARM.COM

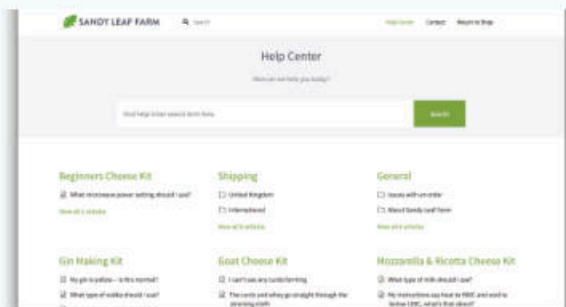


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NEED SOME HELP?



We have recipe ideas, answers to commonly asked questions and much more on our brand new help center at

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