

# Rhubarb Wine Recipe: Tart, Sweet & Springy

Style: Fruit Wine | ABV: 11-14% | FG: 0.996-1.010 | Difficulty: Intermediate

## Recipe Quick Stats

Stat	Value
Style	Fruit Wine
ABV	11-14%
OG	1.085-1.095
FG	0.996-1.010
Batch Size	1 gallon (3.8 liters)
Fermentation Temp	65-75°F (18-24°C)
Total Time	5-6 months
Difficulty	Intermediate

## Ingredients

### For 1 Gallon (3.8 Liters):

- 5-6 pounds (2.3-2.7 kg) fresh rhubarb stalks
- 2-2.5 pounds (0.9-1.1 kg) granulated sugar
- 1 pound (0.45 kg) golden raisins (optional)
- 1 teaspoon pectic enzyme
- 1 teaspoon yeast nutrient
- 1 teaspoon acid blend (may not be needed)
- ¼ teaspoon tannin (optional)
- 2 Campden tablets (1 initial, 1 before bottling)
- 1 packet wine yeast (Lalvin EC-1118 or K1-V1116 recommended)
- Filtered or spring water to 1 gallon
- ½ teaspoon potassium sorbate (if back-sweetening)

## Equipment Needed

- 1-gallon glass carboy or food-grade fermenter (plus second for racking)
- Primary fermentation bucket (food-grade, 2-gallon capacity)
- Airlock and stopper
- Auto-siphon and food-grade tubing

- Hydrometer and test jar
- Sanitizer (Star San or similar)
- Nylon straining bag
- Wine bottles and corks (approximately 5 standard bottles per gallon)
- Corker

## **Instructions**

### **Day 1: Initial Preparation**

1. Sanitize all equipment
2. Wash rhubarb stalks and trim ends
3. Cut rhubarb into 1-inch pieces (do not peel)
4. Place cut rhubarb in nylon straining bag within primary fermenter
5. Crush rhubarb gently with sanitized potato masher or clean hands
6. Pour 1 quart boiling water over the rhubarb to help release juices
7. Add 1 crushed Campden tablet, stir, and cover loosely
8. Let sit for 24 hours to extract juice and eliminate wild yeasts

### **Day 2: Starting Primary Fermentation**

1. Add pectic enzyme and stir gently
2. Wait 12 hours for enzyme to work
3. Dissolve sugar in 2 cups warm water and add to must
4. Add golden raisins if using
5. Add acid blend (if needed) and yeast nutrient
6. Add filtered water to reach approximately 1 gallon
7. Stir vigorously to incorporate oxygen
8. Check specific gravity (target: 1.085-1.095)
9. Check acidity with pH meter or acid test kit (target: pH 3.3-3.5)
10. Activate wine yeast according to package directions
11. Add activated yeast to must and cover with airlock

### **Days 3-7: Primary Fermentation**

1. Stir must daily, gently pressing rhubarb bag
2. Monitor fermentation activity
3. After 5-7 days when fermentation slows (SG below 1.030), remove fruit bag

4. Allow fruit to drain naturally without squeezing

## **Weeks 2-4: Secondary Fermentation**

1. Siphon wine into sanitized glass carboy
2. Attach airlock and move to cool, dark location (60-65°F/15-18°C)
3. Let ferment until bubbling stops completely and wine begins to clear
4. Check gravity readings until stable for three consecutive days

## **Months 2-4: Clarifying and Aging**

1. Rack wine off sediment into clean carboy
2. Add 1 crushed Campden tablet to stabilize
3. Consider fining agents if wine remains cloudy:
  - Bentonite for protein haze
  - Sparkolloid for persistent cloudiness
4. Age for at least 3 months, racking every 30-60 days if sediment accumulates

## **Month 5+: Finishing and Bottling**

1. Take final gravity reading and assess taste
2. If back-sweetening:
  - Add potassium sorbate (½ teaspoon per gallon)
  - Wait 24 hours
  - Add simple syrup to taste
  - Let sit 2 weeks to ensure stability
3. Sanitize bottles, corks, and all bottling equipment
4. Fill bottles, leaving ½ inch headspace
5. Cork bottles and store upright for first week
6. Store horizontally in cool, dark place thereafter

## **Variations**

- **Strawberry-Rhubarb Wine:** Replace 1-2 pounds of rhubarb with strawberries
- **Rhubarb-Ginger Wine:** Add 2-3 ounces fresh ginger during primary fermentation
- **Sparkling Rhubarb Wine:** Bottle with priming sugar for natural carbonation
- **Vanilla-Infused Rhubarb Wine:** Add vanilla bean during secondary fermentation

## **Tasting Notes**

A well-crafted rhubarb wine should exhibit:

- **Appearance:** Clear pale pink to amber color with excellent clarity
  - **Aroma:** Fresh, bright fruit notes with hint of tartness
  - **Flavor:** Distinctive rhubarb character balanced between tart and sweet
  - **Mouthfeel:** Light to medium-bodied with refreshing acidity
  - **Finish:** Clean, crisp finish that invites another sip
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