

Small-Batch Strawberry Wine Recipe

Style: Fruit Wine | ABV: 10-14% | FG: 0.996-1.010 | Difficulty: Beginner

Recipe Quick Stats

Stat	Value
Style	Fruit Wine
ABV	10-14%
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	3-6 months
Difficulty	Beginner

Ingredients

For 1 Gallon (3.8 Liters):

- 3-4 pounds (1.4-1.8 kg) fresh strawberries
- 1.5-2 pounds (0.7-0.9 kg) granulated sugar
- 1 teaspoon pectic enzyme
- 2-3 teaspoons acid blend
- 1 teaspoon yeast nutrient
- 2 Campden tablets (1 initial, 1 for stabilizing)
- 1 packet wine yeast (Lalvin EC-1118 or Red Star Premier Blanc 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
- 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, hull, and mash strawberries
3. Place mashed berries in a nylon straining bag in primary fermenter
4. Crush 1 Campden tablet, dissolve in small amount of water, add to must
5. Cover loosely and wait 24 hours

Day 2: Starting Primary Fermentation

1. Add acid blend, pectic enzyme, and yeast nutrient to the must
2. Dissolve sugar in 2 cups warm water, add to must
3. Add filtered water to reach approximately 1 gallon
4. Stir vigorously to incorporate oxygen
5. Check specific gravity (target: 1.085-1.095)
6. Activate wine yeast according to package directions
7. Add activated yeast to must and cover with airlock

Days 3-7: Managing Primary Fermentation

1. Stir must daily, gently pressing fruit bag to extract flavor
2. After 5-7 days when fermentation slows (SG below 1.030), remove fruit bag
3. 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 (2-3 weeks)
4. Check gravity readings until stable for three consecutive days

Months 1-3: Clarifying and Aging

1. Rack wine off sediment into clean carboy
2. Add 1 crushed Campden tablet to stabilize
3. Add clarifying agents if wine remains cloudy

4. Age 2-3 months, racking every 30 days if sediment accumulates

Month 3+: Bottling

1. Sanitize bottles, corks, and all equipment
2. If back-sweetening: add ½ tsp potassium sorbate, wait 24 hours, then add sweetener to taste
3. Fill bottles, leaving ½ inch headspace
4. Cork bottles and store upright for first week
5. Store horizontally in cool, dark place afterward

Variations

Sweetness Levels:

- **Dry:** Let fermentation complete fully without back-sweetening
- **Semi-sweet:** Add 2-4 oz sugar dissolved in small amount of wine before bottling
- **Sweet:** Add 4-6 oz sugar dissolved in small amount of wine before bottling

Flavor Enhancements:

- **Vanilla:** Add ½ vanilla bean during secondary fermentation
- **Citrus:** Add zest of ½ lemon or orange during primary fermentation
- **Rhubarb:** Replace 1 pound of strawberries with 1 pound of chopped rhubarb

Serving Suggestions

- Serve chilled (50-55°F/10-13°C)
- Best enjoyed within 1-2 years of bottling
- Pairs well with desserts featuring fresh berries or cream

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