



Simple White Grape Wine Recipe

- To make a simple homemade white wine from fresh grapes, you will need about 20 to 25 pounds of ripe white grapes, 5 teaspoons of yeast nutrient, one package of wine yeast, and Campden tablets to sterilize the juice.
- Equipment and Ingredients
- White grapes: 20–25 pounds (yields roughly 1 gallon or more of finished wine)
- Wine yeast & nutrient: 1 packet wine yeast and 5 tsp yeast nutrient
- Campden tablets: 5 tablets, 1 tablet crushed per gallon of wine must (to kill unwanted wild yeast and bacteria)
- **Sugar (optional):** Up to a few pounds if your grapes are not sweet enough to reach your target alcohol level, 12% or more to protect the wine.
- Gear: Fermenting bucket with airlock, siphon tubing, and sanitized glass carboy.
- **Step-by-Step Instructions**
- **Clean and Sanitize:** Wash and thoroughly sanitize all of your equipment, buckets, and utensils to prevent spoilage.
- **Destem and Crush:** Remove the grapes from their stems and discard any rotting fruit. Place the clean grapes into a primary fermenting bucket and crush them thoroughly by hand or with a clean tool to release the juice without breaking the seeds (which cause bitterness).
- Download our wine must calculator spreadsheet to help with the calculations www.VineyardsAtHH.com/Resources .
- **Treat the Juice:** Crush one Campden tablet per 5 liters (or follow package ratios for your batch size), dissolve it, and stir it into the crushed grape mass (the "must"). Wait 24 hours to let the sulfites neutralize wild bacteria.
- **Press the Juice:** For white wine, strain or press the liquid immediately through a sterile straining bag or cheesecloth to separate the clear juice from the skins and pulp. Discard the solids.
- **Pitch the Yeast:** Following the directions on the package, rehydrate your wine yeast in a small cup of warm water, then stir it and the yeast nutrient into your strained juice.
- **Primary Fermentation:** Cover the bucket loosely or fit it with an airlock. Let it ferment at a steady room temperature (68°F to 72°F) for 7 to 10 days as active bubbling occurs.



- **Secondary Fermentation (Racking):** Use a sanitized siphon to transfer the liquid into a narrow-necked glass carboy, leaving the sediment (lees) behind. Fit the carboy with an airlock and let it age and clear for about 4 weeks. To reduce malic acid and give a smooth “buttery” feel like Chardonnay styles of wine, you may choose to introduce a malolactic culture and let it work for several weeks.
- **De-gas:** Before aging in the carboy or bottling, degas the wine by whisking or using a vacuum pump to remove the excess CO₂ from the wine which can make the wine “fizzy” and throw off the flavor and mouth feel.
- **Bottle and Age:** Siphon the clear wine into sanitized bottles and cork or cap them. Store the bottles in a cool, dark place for 3 to 6 months before drinking.
- Aging is a matter of patience and preference.