



# Blackberry Port Recipe

*Blackberry port is seldom made, but well worth the effort. Use fully ripe berries, fresh or frozen. Makes 6 to 7 litres of finished port*

## Equipment

- Fermenting Bucket
- Large, fine mesh, straining bag
- Clip for bag
- Bleach
- Potato masher
- Large spoon or stirrer
- Hydrometer
- Measuring Cylinder
- Siphon
- Demijohns x 2
- Bung with hole
- Airlock
- Corking Gun
- Corks
- Bottles
- Wine Filter

## Ingredients

- 2.0kg ripe blackberries
- 2.0 kg blackcurrants
- (recipe works well with 4.0kg of either fruit)
- 1kg granulated sugar
- 1/2 tsp. pectic enzyme
- 1 tsp. Citric acid
- 2 l water
- Campden tablets
- 1 tsp. yeast nutrient
- 1 sachet high alcohol yeast (GV2 , champagne or port)
- Wine Finings
- Potassium Sorbate
- Brandy or Calvados

## Process

- Put the fruit in a nylon straining bag and crush.
- Add sugar & citric acid to the bag and mix
- Tie or clip the top of the straining bag
- Put crushed Campden tablet in jug and dissolve in boiling water
- Add Campden tablet & 2.0L boiling water to fermentation bucket
- Leave 24 hrs.
- Add half a teaspoon of pectic enzyme dissolved in warm water
- Leave 24 hrs
- Measure original gravity with a hydrometer (1.102 in video)
- Create a yeast starter culture of yeast & yeast nutrient in fruit juice & add to the primary fermenter.
- Ferment on the fruit for around 3-5 days until SG is below 1030 and violent frothing has finished
- Strain the fruit squeezing the nylon bag to ensure all liquid is kept
- Siphon liquid into a sterilised demijohn, fit an airlock & cover until fermentation complete.
- When no further gas bubbles pass through the airlock, test specific gravity again (0.992 in video )
- Calculate ABV by the formula (Original Gravity - Final Gravity) x 131.25
- $(1.102 - 0.992) \times 131.25 = 14.4\%$
- Rack the wine into a clean sterilised demijohn
- Add finings to the wine, refit the airlock and brown paper cover & wait for the wine to clear.
- Rack the wine off the sediment
- (Optional) Run the wine through a wine filter
- Dissolve 1 crushed Campden Tablet & 0.75tsp of potassium sorbate in warm water
- Add stabilisers to the wine and wait 24 hours
- Dissolve 1 kilogramme of sugar into 1 litre of boiling water and allow to cool (up to 2kg may be require)
- stabilised wine (4.2 litres at 14.4%ABV is 0.605 litres of alcohol)
- Add Calvados or brandy (1.2 litres at 40% ABV is 0.48 litres of alcohol)
- This produces 5.4 litres of port containing 1.085 litres of alcohol.
- This is 20% ABV
- Add sugar syrup to taste to back sweeten wine

- Bottle wine – this recipe may produce up to 7 litres of finished port.