

Tropical Fruit Wine-Making - Mango Wine



When I'm in the mood for wine, I usually just buy it from the store or a winery. I have never ventured into wine-making at home, though many islanders are known for making homemade wines from almost any fruit in season. In terms of quality I would say these wines are quite good too. If you are brave enough to try it, here's a tried and true recipe for Mango Wine. Cheers!

Mango Wine

(adapted from crfg.org)



Ingredients

2 lb. fresh green mangoes
2 lb. sugar
5 tsp citric acid
1 tsp tannin
2 tbsp depectinizer
1 tsp yeast nutrient
wine yeast
water to 1 gallon

Method

1. Wash, peel and grate, crush or blend mangoes saving the juice.
2. Boil two quarts water with the sugar to make a syrup.
3. Let cool to near room temperature, then add tannin, citric acid, yeast nutrient and depectinizer.

3. Pour over the fruit pulp and juice.
4. Add water to make one gallon by volume.
5. Cover and store for one day at room temperature. This will allow the depectinizer to break down the fruit pulp and produce a better wine.
6. Add the wine yeast starter and let ferment in a primary fermentor for 6 to 7 days.
7. Strain off the sediment and place in a secondary fermentor with an airlock for 1 to 2 weeks.
8. When the fermentation has ceased and the wine has cleared, pour into bottles and seal.

This makes a light golden table wine that is perfect as a dry wine.

(Wine Photo Credit: Flickr user david.kittos)

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