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Elderflower wine has one of those flavours that is so distinct you cannot really compare it to anything else.

Elderflowers have a unique flavour all of their own in most cases you either like it or you don't.

If you like something like an elderflower cordial or presse then this wine recipe really does showcase that distinct flavour and aroma.

Picking Elderflowers

One of the great benefits of elderflowers in the use of winemaking is the ease of harvesting.

The flower heads grow in umbels so it is just a case of snipping the whole flower head at the base of the umbel.

It should be noted that if you are picking your own Elderflowers that you are 100% certain you have correctly identified the plant as an elder bush.

Pick elderflowers when they are in full bloom and before they start to brown off.

Preparing The Elderflowers

When you pick the Elderflowers, give them a gentle shake to dislodge any debris or bugs before putting them in an open container.

If you seal the container or bag the flowers will sweat and turn brown.

You can wash the flower heads whilst they are intact and this is recommended, especially, if you picked the flowers next to a busy road.



You will also need to strip the flowers from the stalks, the best way to accomplish this is once the flowers are picked and are dry grab a fork and comb the flowers from the stalks into a bowl.

It's a fairly simple process and will result in a much better wine.

Making Elderflower Wine

The equipment needed for this Elderflower wine recipe is fairly straightforward.

You will need the following items:

What You'll Need To Make Elderflower Wine – Makes 1 gallon / 4.5 litres

- Fermenting Bucket
- Demijohn
- Large Pan
- Funnel
- Syphon
- Fine Straining Bag / Sieve
- Airlock & Bung

Elderflower Wine Ingredients

- 24 Elderflower heads, flowers removed from stalks or 20g Dried Elderflowers
- 1.2kg of Sugar
- 4 litres of Water
- 1 [Campden tablet](#)
- 1 Lemon
- 1 tsp [Yeast Nutrient](#)
- 1/4 tsp [Wine Tannin](#)
- 1 Sachet of Wine Yeast (Our recommendation is Lalvin 71B 1122)

Elderflower Wine Method

1. Remove the zest from the lemon taking care not to grate the white pith, and add this to the sanitized fermenting bucket along with the Elderflowers.
2. Bring 4 litres of water to a boil and add the sugar to dissolve, pour over the flowers and the lemon zest. Allow to cool and add the Campden tablet, yeast nutrient, tannin and the juice of the lemon, mix and leave for 24 hours.
3. After 24 hours pitch the yeast into the fermenter, allowing the wine to ferment for at least 6 days until activity starts to slow down.
4. After the initial burst of fermentation activity pass the wine through a sieve or straining bag into a sanitised demijohn. It is probably easiest to accomplish by placing a funnel in the demijohn with a sieve or straining bag in it.
5. Let the Elderflower wine complete fermentation and condition in the demijohn for at least a 2 – 3 months, racking off the sediment as and when needed.
[Check this guide for more information.](#)
6. Once cleared you may wish to [stabilise the wine](#) and back sweeten before bottling, this Elderflower wine is best sampled after around 6 months but will last well for a year or two.

by [Neil](#)