

WINEWORKSTM

Home Brew Specialists

Wine Press Guide for 1.3 Litre 2.2 Litre 5.5 Litre Stainless/Aluminium Presses

Before You Start

The fruit should be fully prepared before adding to the press. We recommend that apples and other hard fruit are pulped first, either by hand, or with a pulper or crusher like the pulpmaster.

To Pulp the Fruit

Wash the fruit well and remove any rotten/bad product. Cut the fruit into fairly small pieces (preferably quarters, maybe more but this will depend on how large the fruit is). This should then be pulped. Depending on the quantity this can be done in a food processor, with a wooden block, with a pulp master or a fruit press. You will see the latter two on our web site.

The fruit needs to be well broken down to form a pulp but this should not be over done as it will spoil the juice. When pulping you should not have much running juice, if you do you have over done it. Very soft fruit can be just cut and probably wont need pulping. You will know when you press as this should produce juice easily without it being really hard work for the press. If this does not produce juice simply then look at the pulping.

Pressing Fruit

Insert the fruit into the centre basket of the press. Turn down the spindle until this makes contact with the fruit and you get resistance (place a collecting jug under the spout ready for when the juice starts to run). Stop turning and leave the press to do the work. Over the next 30 minutes (give or take) the juice will start to run. When it stops, then give the press another turn and repeat the waiting process.

It is very easy to think that the juice will only come out when the press is being turned. This is not the case in fact far from it. Over turning will only damage the press and won't produce any more juice.

Fruit Juice

If one of the reasons you have a press is to produce drinking fruit juice then after pressing, this should be left in a fridge and drunk within 5 days of pressing. The taste is fantastic and nothing like what you buy. It can have preservative added, but this defeats the object,so we recommend freezing as the best method to preserve your juice. Plastic milk bottles are ideal for this purpose. To get a taste that suits your palate you will more than likely have to blend different types of apples/fruit. With apples as a guide line you need to be looking for 70% dessert apples and 30% bramley (cooking) apples.

For Making Cider/Wine

We would recommend that you look at our web site for full making instructions.
You can find these on www.wineworks.co.uk/department/cider_making_guide_recipes/

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