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# Learning About The Wine Making Process

Because homemade fruit [wine making](#) is an appealing hobby, most of us look for great wine making instructions to make this hobby much more successful, easy and fun. Truly, whenever we think about wine making, we can't resist thinking of grapes. But the fact is you should use other fruits as well.

All you have to do will be to comply with simple wine making instructions, especially during the fermentation phase. Grapes are of course complementary to the [fruit wine](#) making procedure and need very little adjustment during the fermentation process.

You might want a citrus wine favor. If so, you can use oranges, apples, grapefruit or gooseberry. If you want something a little less citrus flavored, you might try bananas, cherry, pear, peach, strawberry or grapes. There are people who use dandelions and rhubarb as well as watermelon and ginger root to make wine.

Home wine making possibilities are endless when you think about it. You can use any type of fruit that would make a good wine. If you want to experiment with just about anything, you can do this as well. You do not have to stick with what other people do, you can make your own blend.

Once this fermentation process is completed the clarification process begins. Filtering and fining are also usually done at this stage, filtering which can be done with everything from a coarse filter that catches only large solids to a sterile filter pad that wipes wine of all life. Fining on the other hand, occurs when substances are added to a wine to clarify them. Finally in the wine making process is the stage of aging and bottling. You can either bottle the wine immediately, or further aging can be done in bottle, stainless steel or ceramic tanks.

Proper amount of acidity is a crucial factor for wine preparation. No instructions for wine making seem to be complete without the discussion of acidity and its significance in wine preparation. Acidity is important mainly because of two reasons. It is essential to improve the character and balance of the wine produced in general and to enhance the fermentation process. Acidity largely varies between different fruits. There are essentially two ways to test acidity in a fruit juice. One is with pH testing strips and the other one is doing a titration. The former is not a very accurate way to measure acidity level; however, the later is useful to offer a better result.

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