

***THE BEVERAGE PEOPLE***

840 PINER RD., #14  
SANTA ROSA, CA 95403  
(707) 544-2520

**“Forgotten Oasis” Fig Mead - 5 gallons**

18 lbs. Figs  
12 lbs. Honey (light and delicate)  
5 gallons Water  
2 1/2 tsp. Yeast Nutrient  
2 1/2 tsp. Pectic Enzyme  
5 Tbl. stock Sodium Metabisulfite solution (initially)  
3 Tbl. Tartaric Acid  
5 grams Epernay II Wine Yeast

Original Brix: 25  
Total Acid: .45-6%

1. Smash up or chop Figs. Cover with the Honey.
2. Pour in a gallon of boiling Water.
3. Pour this mixture into a container lined with a straining bag, and squeeze out as much juice as possible into the fermentor. Discard the pulp. Add the rest of the Water, and all other ingredients except Sodium Metabisulfite and Yeast, mixing well.
4. Test sugar and acid levels of the must. Raise if necessary. Slightly higher is okay.
5. Add Sodium Metabisulfite stock solution, and mix well.
6. When must temperature of the must nears room temperature, add yeast to the surface. In 10 or 12 hours, stir it in.
7. Once fermentation begins, stir or push the pulp down into the liquid twice a day.
8. After five days, strain and press the pulp. Funnel the fermenting wine into closed fermentors, filling them no more than 80% full, and affix a fermentation lock to each. Allow fermentation to finish.
9. When bubbles can no longer be seen rising through the wine, rack away from the settlings into an open container. Fine with Sparkolloid, add a teaspoon per gallon stock sulfite solution. Siphon into a storage container, top up, and let set for four weeks.
10. Rack away from the settlings, top up again, and let stand for two or three months.

11. Carefully rack the into an open container, add 1 1/2 teaspoons stock Metabisulfite solution per gallon. Sweeten with Sugar Syrup, if desired, adding also 1/2 teaspoon Wine Stabilizer per gallon.
12. Siphon into bottles, cork, and set aside to age for at least six months.

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