

GWIN MWYAR DUON

(Welsh Blackberry Wine)

6 pounds blackberries
1 gallon water
4 pounds sugar
1/2 ounce yeast

Clean the blackberries in running water, then place them in a large glass or earthenware jar. Boil the water and pour it over the blackberries. Stir well every morning and evening for 2 days, then strain through a muslin cloth. Add the sugar, stirring constantly until it dissolves. When sugar is completely dissolved, still stirring constantly, add the yeast. Pour the sweetened, yeasted mixture into a clean jar until it is filled right up to the top. Put any surplus to one side for topping up during the fermentation process. Place the jar in a bowl and keep it in a warm place to aid the fermentation. The mixture will soon begin to "work" and froth will run down the sides of the jar. Keep topping up the mixture from the surplus until the frothing stops. Strain through a muslin cloth, and then transfer to bottles and cork, using vented corks. When the fermentation is fully over, i.e. when no more bubbles are seen, then cork tightly. Keep for at least 8 months before serving.