

HOW TO MAKE Red Wine Vinegar

FRESHLY
Fermented

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WHAT TO DO ONCE YOUR RED WINE VINEGAR ARRIVES

Your order will contain an red wine vinegar mother and some starter vinegar. This is enough to make a 1 litre of raw Red wine vinegar. Don't worry though; the mother grows pretty fast so your be making much more in no time at all.

Once you receive your red wine vinegar mother from us, it's best to get it fermenting as soon as possible.

- WHAT EQUIPMENT DO I NEED? -



BREWING JAR



JAR COVER

BREWING JAR

You need something to ferment your red wine vinegar mother in. We recommend using something glass. Glass is much easier to clean and keep sterile. Plastic tends to degrade over time and is prone to scratches which can harbour unwanted bacteria. Plastic also carries a risk of chemical contamination from the materials contained inside of it such as BPA. A glass Kilner style jam jar is perfect to use.

JAR COVER

You also need something to cover your jar with. We recommend paper kitchen towels as they are easy to discard and replace. You can also use a muslin cloth or similar if you wish. Rubber bands also come in handy to secure the cover to the jar.

WHAT INGREDIENTS DO I NEED?

The bacteria in the starter require sugar to ferment the wine into vinegar. You will need to use a sweet wine such as a desert wine. If you use a medium or dry wine. You can add a little cane sugar to a dry white wine if that is all you have available. However, for the best results we recommend a sweet, desert style white wine is used. If you do use sugar, use 30g per litre.

HOW TO MAKE RED WINE VINEGAR:

1. Add the Red wine vinegar mother and starter vinegar to the glass jar.
2. Fill the remainder of the jar with your wine.
3. Cover the jar so that it can still breath, but no dust can get in.
4. If you have used a medium or dry white wine, add the sugar and stir it well.

5. Leave the jar at room temperature for a minimum of 8 weeks.

After 8 weeks have passed, your vinegar should be murky and you will usually see a new mother has formed. At this point, taste your vinegar. It should not have any sweetness to the taste. If it does, it will need a little longer.

MAKING THE NEXT BATCH OF RED WINE VINEGAR

At this stage you will usually now have two mothers. It is unusual for a new mother not to form with each batch of vinegar made. If it has not, it could be the wine you used was not sweet enough.

Always ensure you keep some of the vinegar as a starter for the next batch. You will need around 100ml of vinegar as a starter for every litre you wish to make. This is really important, without the starter vinegar added, you run the risk of mould forming. If you now have several mothers, add one to each batch.

If you have more than one fermenting food culture at home, we recommend that you keep them at least 1 metre apart from each other at all times. This is to stop cross contamination of the different cultures. If you are working with dairy in particular, this is very important. Please contact us if you require further assistance with fermenting more than one culture.

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