

GORSE WINE

Ingredients

2l gorse flowers

5l of unchlorinated water

1.5kg honey (needs to be reasonable but doesn't have to be too good)

juice and thinly-peeled rind of 2 lemons

juice and thinly-peeled rind of 2 oranges

2 tsp yeast nutrient

Yeast (Epernay II is good but champagne yeast would also work)

Method

Prepare the flowers by picking fully-emerged ones and place in a large pot. Add the water and bring to the boil then add the honey a little at a time until it dissolves. Simmer for 15 minutes then turn off the heat, add the yeast nutrient the lime and orange juice and peel then allow to cool. When it reaches about 37°C add the yeast, cover and leave for three days. After three days strain the contents and add a new yeast starter culture. At this point you can return to following the instructions given in the basic extract brewing page to make your mead. Again, this is not a 'short' mead, and you can follow the recipe given for my 'standard' basic mead exactly. As a wine-like mead, once bottled, this preparation needs to be left to mature in the bottle for at least a three months.