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September 15, 2012

HOMEMADE MUSCADINE WINE



After homemade cherry wine, muscadine and blackberry are a tie for second. On the heels of bottling the [blackberry wine](#) we started two months ago, it's time to start the muscadine. When Dale and Amanda were married last year, I fixed little gift bags of goodies for the rehearsal dinner that represented our side of the family to our soon to be new members. One of the items that went in the bag was the specially labeled bottles of sweet muscadine wine we prepared. Let's just say it went over VERY WELL!



INGREDIENTS:

- 1 quart of crushed fruit per gallon of wine
- 1 pack yeast
- 3 lbs. sugar per gallon of wine
- water

ADDITIONAL ITEMS NEEDED:

- Pillow case
- 5 gallon bucket
- 3 gallon wine jug
- Airlock



We use our food processor to "crush the fruit. We use a **four cup measuring** glass to put the batches in until we get a level quart. Line a 5 gallon bucket with a pillowcase. Pour 12 cups (3 quarts) of fruit inside the pillowcase to make 3 gallons of wine.



Pour in 9 pounds of sugar into the bucket.



Pour pack of yeast on top of sugar. With a wooden spoon, blend well. Fill the bucket half full with warm water. Stir again. Twist the pillow case closed. Cover the top of the bucket. Andy uses a wire to tighten the cloth over the top to keep ants out.

Every day, for five days, uncover and stir with a wooden spoon. On the next day, squeeze the juice out of the pillowcase filled with the crushed fruit and remove. Using a funnel, pour the liquid into a 3 gallon jug. Fill up with water to three gallons.



Seal off with an airlock.



Let it ferment for 6-8 weeks. When it quits bubbling, it's ready to bottle.

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COMMENTS

Danny L August 8, 2015 at 6:36 AM

would this work for concord grapes too?



Denise Grisham September 6, 2015 at 3:10 PM

Danny, Andy got his hands on some white grapes about three weeks ago. We are testing a five gallon jug using the muscadine recipe. It smells really good and I can't wait to test it! I'll let you know how it turns out.



Denise Grisham October 12, 2015 at 7:11 PM

Danny, I just took a straw and drew out a "taste" of the white grape wine. Pretty awesome so far!! Still has a lot of settling/clearing up to go but we're satisfied.

Cristy August 31, 2017 at 4:49 PM

I am making muscadine wine for the first time and im super excited. Im on day one if the 6-8 week wait and my glove has blown up. Do i put a pin hole in one of the fingers or no? I dont wanna mess this up.



Denise Grisham August 31, 2017 at 5:59 PM

Cristy, do not put a pin hole in your glove! Just let it stay blown up. Let me know how it turns out.

REPLY



Denise Grisham August 8, 2015 at 8:04 AM

Danny, we never have tried this with grapes. Andy said all the grape recipes he's looked at were more complicated. He has an old book about wine making but we are away from home. He said to make one gallon and see how that works out for you. Or to make it with welch's frozen grape juice. That's how he started out making wine. I can share that recipe with you later if you want.

REPLY

Anonymous September 6, 2015 at 1:59 PM

Denise,

In the last stage, is there anything to drain off when you go to bottle it? Or do you just transfer it from the 3 gallon container to the bottles after it has stopped bubbling? My husband and I are about to try our first batch of Muscadine. Thanks for posting pictures for each stage! That helps a lot!

-Brandi



Denise Grisham September 6, 2015 at 3:18 PM

Brandi,

We use a 1/2" clear hose (we got ours from Home Depot) and siphon from the jug to the bottles. Be sure to keep it raised a few inches from the bottom to keep the settlement from getting siphoned. You might still get a little of the settlement, but this has worked well for us. We pour out the bottom few inches and clean out the jug. I recommend doing this outside because no matter how careful you are, if you don't crimp that hose or have several bottles sitting side by side it can get messy. Let me know how it turns out for you!!

Thanks,
Denise

Anonymous October 27, 2015 at 8:11 PM

Our wine is amazing!!! I surely hope my batch next year will be this good. We let ours ferment for about 6 weeks. Thanks for posting this-- it really helped seeing pictures of the step by step process and having the ratios listed.



Denise Grisham October 27, 2015 at 8:35 PM

Brandi,

Thank you for sharing your success!! Everyone seems to Love a glass of homemade muscadine wine best.

Cheers!!
Denise

REPLY



Unknown September 29, 2015 at 6:27 PM

Hi Denise, I am making my first batch of Muscadine Wine. I have followed your instructions very carefully. On saturday I Squeezed the pillow slips to get every drop I could and transfered the juice from the bucket to a Water Cooler Bottle. I had cleaned and sanitized the bottle with products purchased from a brewing company. I topped the bottle with a cork and an air lock. Today is Tuesday and one of the bottles have some stuff floating near the bottom. Kinda looks like white strings. Is this normal? If not what can I do, is that batch ruined! I hope not we picked these on a camping trip we took a few weeks ago :(Help?

REPLY



Denise Grisham September 29, 2015 at 8:21 PM

Freda, It's normal to have some settlement, but I don't know that I would describe it as stringy. If you could, email me a few pics to lifeisgood@energize.net and Andy and I will try to figure it out. Is the wine still working/bubbling? Thanks, Denise

REPLY



Unknown September 29, 2015 at 9:00 PM

It is working. Not sure if it will show up in pictures but I will try.

REPLY



Denise Grisham September 30, 2015 at 6:06 AM

Got your picture and will have Andy check it out when he comes home. I've sent you a few emails. Thanks!! Denise

REPLY



Unknown October 7, 2015 at 7:26 PM

What kind of yeast do you use?

REPLY



Denise Grisham October 7, 2015 at 8:25 PM

When we buy yeast specifically for wine-making, we order it from here: <http://allseasonsnashville.com/product-category/home-brewing/wine-ingredients/wine-yeast/> or drive up there and pick out a few varieties for red and light wines. However, Andy has used 1 pack of Fleischmann's yeast countless times and I personally cannot tell the difference. Thank you for checking out my blog!

REPLY



Unknown October 12, 2015 at 5:48 PM

Is it 1 pack of yeast for three gallons of wine? Or is 3 packs. Your tripling all of the ingredients

REPLY



Denise Grisham October 12, 2015 at 7:08 PM

1 pack of yeast total to make a three gallon jug or five gallon jug. Sorry I didn't make that clear.

REPLY



Unknown October 12, 2015 at 7:17 PM

Thank you very much, I just wanted to make sure . You have been very helpful.

REPLY



Denise Grisham October 12, 2015 at 7:47 PM

Good luck!! Let me know how it turns out for you. We have five gallons of muscadine wine cooking away along with a jug of white grape wine...which is a new one for us.

Tommy October 11, 2017 at 12:56 PM

Just wanted to let you know my first batch was great. Had a lot of compliments.
Trying my 2nd batch this year. 2017.
Instead of a pillow case. I tried a 5 gallon paint strainer bag. Worked great

REPLY



Unknown August 17, 2016 at 6:09 PM

Ok, did your recipe and just now got to the bottom comments where you say you tripled all other ingredients EXCEPT the yeast! YIKES! I now have three packets in because you tripled the recipe. What will this do?

Denise Grisham August 18, 2016 at 4:25 AM



Oh no! I'm not sure what will happen. Andy is thinking you need to set your jug somewhere in case it boils over, like a big aluminium pan. Please keep me posted on how it turns out!!



Unknown August 23, 2016 at 6:48 AM

Nothing really happened. Everything seems fine now. I read somewhere else from a scientist type that said no way to give it too much yeast. The amount of sugar you use can only provide so much fuel for the yeast. The rest will die off because of lack of food. I just transferred it last night to the glass jar to wait out the 6 weeks. Old farmer friend of ours told us to put a latex glove over the top and make a small pin hole in one of the fingers. He says when the glove lays down after 4-6 weeks, you are ready to bottle. Thanks for your tutorial. We are hopeful everything will turn out but we've had a good time trying.



Denise Grisham August 26, 2016 at 5:33 PM

Janet, Thank you so much for posting the information about the extra yeast not being a problem!! I'm sure it'll help others who check in. We will have to try the glove. That is very interesting. :-) Let me know how it turns out. I have some raspberry wine that I'm trying for the first time. It smells heavenly. If it turns out well, I'll add it to the blog also. Thank you! Denise

REPLY



Tree4wv September 24, 2016 at 2:34 PM

Do you think three one gallon jugs would do as well as one three gallon. 6th day and I don't have my 3 gallon jug yet



Denise Grisham September 24, 2016 at 4:06 PM

We haven't had this happen yet, but we've talked about it. Before we met it go to waste, we would stir well, divide equally between three jugs, add the water and top each with an airlock.

Let us know how it turns out please.

REPLY



Tree4wv September 24, 2016 at 4:59 PM

Will do. How long would you wait?



Denise Grisham September 25, 2016 at 1:34 PM

Not sure what you mean by wait. If you mean processing time, wait until there are no more bubbles/ action.

REPLY



Unknown September 30, 2016 at 11:22 AM

Hi! I just made my first batch of muscadine wine. I started out with the muscadines in the pillow cases in two old churns that were my grandmothers. These I left for almost a week, as instructed, stirring daily. Combined they are appx 5 gallons. I used almost two pkg of yeast. I then transferred to a five gallon water cooler jug and used a  Condom with a tiny hole in the top as the air lock. I saw this on several sites I researched. It worker wonderfully and got lots of laughs from friends and family. I have photos!! My question is this. It has been in the jug for just under 3 weeks and has stopped " bubbling". And very little gases are being formed. Does this mean it is ready to bottle or do I need to wait a few more weeks? Thanks so much



Denise Grisham September 30, 2016 at 1:27 PM

Lynn, Thanks for your comments!! I have heard of people using balloons and gloves, but the condom is a new one on me! :-)

I recommend waiting until there is absolutely no activity. Andy and I will normally wait a few additional weeks to bottle but that's because we always have some in reserve and aren't in a hurry. However, that wouldn't stop me from enjoying it. Just be sure it's sealed back properly if you decide to siphon off some and hold off on bottling.

My brother-in-law had a batch that was finished in close to a month. That was right around the time we went up to visit them and had it bottled and ready for us to enjoy.

One more thing--if you siphon off some early, don't put the hose all the way to the bottom of the jug. You don't want to pull up what has settled on the bottom.

BTW--I'd love to see your pictures! Send me one at lifeisgood@energize.net and I'll be happy to feature it here on this page.



Unknown September 30, 2016 at 4:34 PM

I will be happy to send you a photo! That are quite funny. Just so that I understand, did you continue to wait a few more weeks even when there was no activity? I'm in no hurry. I just don't want to let it spoil or ruin.

REPLY



Denise Grisham September 30, 2016 at 5:34 PM

Received your picture. Love it!!! Andy lets it sit so it clears up a little more. He thinks you might want to tie a knot in that condom so no air will get in there. Necessity is the mother of all invention...I'll have to share your picture when we return home next week. Thanks again for sharing!! Denise

REPLY



Unknown September 30, 2016 at 5:37 PM

I did tie a knot in it! I think that it what made it work so well. But that photo was from the first day. Now there is no air in it at all. That is why I am wondering if I need to let it continue to sit any longer?



Denise Grisham October 1, 2016 at 7:37 AM

Andy and I talked about it. He said to siphon off a small bottle (keep hose off the bottom!) And look at how clear it is. If it's cloudy, it will continue to settle in what you rebottle. If you are ready to drink it, just do one bottle and reseal it.

When we bottle, our wine is a pretty crystal clear purplish color.

Have you tried it yet?

REPLY



Unknown October 8, 2016 at 9:25 AM

No, but I did replace the old "airlock" with a new one. And upon closer inspection, I noticed I still have some bubbles along the edges of the wine. And the new airlock is now working properly again. So I am guessing that as long as some fermentation gases are being emitted, then I should still wait? Thanks again for your help

REPLY



Denise Grisham October 8, 2016 at 11:32 AM

Absolutely wait! You don't want the tops to pop off, lol!

REPLY

Dennis November 12, 2016 at 9:09 AM

I went and bought a 5 gallon water jug. After getting all the muscadine juice in bottle it only took 2gal of water. Is the wine just going to be a little stronger? This is my first time ever doing anything like this. Its still bubbling and looks beautiful. I'm hoping it will taste good not adding that extra gallon of water.

REPLY



Unknown September 4, 2017 at 8:20 AM

I followed this recipe to the T and my wine turned out VERY DRY tasting. What could've happened?

REPLY



Unknown September 23, 2017 at 8:23 AM

Can I use plastic jug instead of glass?



Denise Grisham September 23, 2017 at 9:13 AM

Yes ma'am. We use both.



Unknown September 24, 2017 at 10:41 AM

Thank you, all I can find is a plastic 5gal jug.

REPLY



Unknown November 17, 2017 at 6:11 AM

Hi Denise, I am trying your recipe, it has now been about 8 weeks since I've started. I am using my own muscadine grapes, this is my first attempt! I had the carboys in an empty cabinet and monitored the progress daily! Lol. Finally about a week ago the bubbling stopped and the wine had three distinct levels. The base which was about 2" of sediment, the center which was a clear rose color and the top which had a layer of what it looks to be non fermenting matter. I, as gently as possible took the carboys from the cabinet and placed them on the counter to begin bottling. Naturally, the liquid did stir a tiny bit and became cloudy. I also noticed that from the bottom sediment. Air bubbles started to appear and rise to the surface. Now my clear wine is now cloudy again!! I let it set over night in hopes it would settle but it is still cloudy this morning! This wine is to be Christmas gifts for my family and friends, i am hoping i haven't ruined it!!

Thanks in advance,
Jeanette from Florida



Denise Grisham November 18, 2017 at 10:58 AM

Jeanette,

Anytime you move the bottle, the opportunity arises for the sediment to cloud up the wine.

No worries, let it set and it clear up again. Andy has a 1/2" hose that he will attach to a piece of pvc pipe. The bottom of the hose will be several inches above the sediment. That way, when he siphons it off, we are only getting the pretty, clear wine.

We have had the same the thing happen numerous times and it has never ruined it.

Thank you!! Happy Thanksgiving!

Denise

REPLY



Unknown December 27, 2017 at 8:35 PM

I've finally got the wine thing down after doing it for the second year. First year was a disaster, has the wine fermenting near the air duct that blew out cold air. Well, as you can guess with the cold air made my wine VERY dry. As I know now that the yeast needs to be in warm water. As numerous time of picking Denise's brain we couldn't figure why wine was dry. As I failed to mention to her were i had my wine sitting. Well fast forward to 2017, as I'm getting ready for this year's batch my fiance suggested that I move wine to a new location next to the refrigerator. Well, Tina is a genius and has more common sense than i. during this process this time I was contacting Denise numerous times. Well if you ever need help Denise is the one to talk to. Not only did I email a couple times a week or sometimes couple times a day she responded very quickly to my questions. I could thank her and her husband Andy for ALL the help they provided me. My wine this year turned out just as Denise posts on her site. IT IS AWESOME!!!!!! I was brave and tried scuppernog as well as muscadine. This is some of the best wine I've EVER drank! I can't wait until next year to make MORE!! I've got requests to double what I did. All my friends and family absolutely love them both. They said that's ALL they want for xmas, a bottle of 2 of each wine. Wouldn't make me happier to do so. so I'm giving a HUGE THANK YOU, TO DENISE AND ANDY for a wonderful recipe and courtesy, kindness and most of All my constant emails all the time. Try this recipe, I promise you won't be disappointed.

Thank you Denise and Andy,
Dennis Brown



Denise Grisham December 27, 2017 at 9:40 PM

You are so very welcome Dennis! We were glad to help you get this right. Get ready for lots of requests from your friends for a little sample of wine on their frequent visits. Lol! Happy New Year!

REPLY



Unknown August 22, 2018 at 10:45 AM

Hello, This will be my first time making muscadine wine and I just have a few questions. It says to stir with a wooden spoon, Why a wooden spoon and is it required? So I was trying to figure out the quantity I needed of ingredients since I was only using 2 quarts of mashed fruit. So I did the 2 quarts of fruit, 6 cups of sugar, 1 pack of yeast and I only filled the bucket a little under half way with warm water.
Please let me know if this is going to be okay? I greatly appreciate it.

Anonymous August 28, 2018 at 6:16 PM

I may be wrong but I think you need to add 6 more cups of sugar. (3lbs sugar =6 cups)

REPLY



valeria September 6, 2018 at 2:23 PM

followed recipe as directed. poured juice into a 5 gal carboy placed it in dark room
this is day 2 airlock on correctly but no bubbling noted

REPLY



hope's mom September 14, 2018 at 10:47 PM

Today day was day six on my second batch. I spilled a little, but don't seem to have as much as in my first batch. Approximately have much water do you add after switching juice after switching from pillowcase?



Denise Grisham September 15, 2018 at 2:19 AM

If you are on day six, you must be pouring into jug. Just top off with water until you reach however many gallons you are making, give it all a good stir, and seal off with air lock. The amount of water we add the bucket to get it working varies.

REPLY



Unknown September 20, 2018 at 7:57 AM

Denise, this is my first time making wine. I'm on the sixth day and I just poured the wine into the jug and added water up to the 3 gallon mark. I put the airlock on. Should it be bubbling now? It also has a little vinegar smell is that normal or did I do something wrong and I making vinegar? Thanks Sheila

REPLY



Unknown September 20, 2018 at 8:07 AM

FYI I see you are from Pulaski! My daughter went to Martin Methodist College about 6 years ago. Love the town!!!

REPLY



Amy October 14, 2018 at 10:47 PM

I have read hundreds of recipes so I kind of came up with my own. Now I second guessing that decision. I started two batches. 15 lbs of muscadine, 5 cups of pure cane organic sugar, 2 1/2 quarts of water, 1 package of yeast (one batch dry and one medium sweet) and 2 1/2 tsp yeast nutrients. Have I messed this up or should I add more sugar or honey and water? TIA. Amy

REPLY



Unknown April 1, 2019 at 7:37 PM

I just started a 5 gal batch of muscadine wine from your recipe. Not sure if I have it right. I'm new to this. Do I need to take a hydrometer reading? If so what should it read? My reading is crazy! Like 1.140
....seems like I did something wrong? Usually I start with like a 1.080. Any suggestions or help for a confused sole? Thanks so much!

REPLY

Queen Bee Coffee Company September 9, 2019 at 4:28 PM



February 19, 2012

PICKLED EGGS

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Hello! I'm working on my first batch now. I only have 8 cups of fruit so I wanted to verify the amount of water needed to add on day 1. Your instructions state to fill the bucket halfway with water for a 12c batch of fruit. Once I added the sugar, my level is already at 1.5g as per the markings on my bucket. I wanted to verify that I should be adding less than a gallon of water as to fill the total bucket volume to almost half, correct? (Rather than the remaining bucket space about half full which would be about 2 gallons of water added.) Thank you for clarifying,



Denise Grisham September 10, 2019 at 6:56 AM

Correct. Dont pour in a full two gallons of water. You can add additional water if needed, when you pour into the jug.

REPLY

Anonymous October 9, 2019 at 1:51 PM

I am making my first batch of Muscadine wine. I have read many recipes and articles and I'm afraid I may have ruined my wine. After I racked to 3 gallon carboy I let it work for 5 weeks and read that I needed to rack again to remove it from sediment in the bottom and top up. I did this even tho it was still working. After I topped up with spring water and placed airlock the wine no longer was working. Any idea if I ruined it or not, or if there is something I can do.

REPLY



David September 26, 2020 at 6:48 PM

After two days or so in the bucket, I have brown floating goo around the edges of the liquid outside the bag. Is this normal fermentation or what?

REPLY



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Denise Grisham

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