

# 10 of the Most Delicious Fruit Wines That Can Be Prepared at Home

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## 1. Strawberry Wine

### Ingredients:

- 5 pounds of strawberries, hulled and mashed
- 3 cups of sugar
- 1 packet of wine yeast
- 1 gallon of water

### Instructions:

1. Combine the strawberries, sugar, and water in a large pot or fermentation bucket.
2. Stir until the sugar is dissolved.
3. Add the wine yeast and stir well.
4. Cover the pot or fermentation bucket with a lid and let it sit in a warm place for 7-10 days.
5. Stir the wine daily to keep the yeast suspended.
6. After 7-10 days, strain the wine into a clean container.
7. Let the wine age for at least 2 months before enjoying.

## **2. Raspberry Wine**

### **Ingredients:**

- 5 pounds of raspberries, mashed
- 3 cups of sugar
- 1 packet of wine yeast
- 1 gallon of water

### **Instructions:**

1. Combine the raspberries, sugar, and water in a large pot or fermentation bucket.
2. Stir until the sugar is dissolved.
3. Add the wine yeast and stir well.
4. Cover the pot or fermentation bucket with a lid and let it sit in a warm place for 7-10 days.
5. Stir the wine daily to keep the yeast suspended.
6. After 7-10 days, strain the wine into a clean container.
7. Let the wine age for at least 2 months before enjoying.

## **3. Blueberry Wine**

### **Ingredients:**

- 5 pounds of blueberries, mashed
- 3 cups of sugar
- 1 packet of wine yeast

- 1 gallon of water

### **Instructions:**

1. Combine the blueberries, sugar, and water in a large pot or fermentation bucket.
2. Stir until the sugar is dissolved.
3. Add the wine yeast and stir well.
4. Cover the pot or fermentation bucket with a lid and let it sit in a warm place for 7-10 days.
5. Stir the wine daily to keep the yeast suspended.
6. After 7-10 days, strain the wine into a clean container.
7. Let the wine age for at least 2 months before enjoying.

## **4. Blackberry Wine**

### **Ingredients:**

- 5 pounds of blackberries, mashed
- 3 cups of sugar
- 1 packet of wine yeast
- 1 gallon of water

### **Instructions:**

1. Combine the blackberries, sugar, and water in a large pot or fermentation bucket.
2. Stir until the sugar is dissolved.

3. Add the wine yeast and stir well.
4. Cover the pot or fermentation bucket with a lid and let it sit in a warm place for 7-10 days.
5. Stir the wine daily to keep the yeast suspended.
6. After 7-10 days, strain the wine into a clean container.
7. Let the wine age for at least 2 months before enjoying.

## **5. Cherry Wine**

### **Ingredients:**

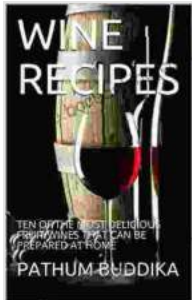
- 5 pounds of cherries, pitted and mashed
- 3 cups of sugar
- 1 packet of wine yeast
- 1 gallon of water

### **Instructions:**

1. Combine the cherries, sugar, and water in a large pot or fermentation bucket.
2. Stir until the sugar is dissolved.
3. Add the wine yeast and stir well.
4. Cover the pot or fermentation bucket with a lid and let it sit in a warm place for 7-10 days.
5. Stir the wine daily to keep the yeast suspended.
6. After 7-10 days, strain the wine into a clean container.

7. Let the wine age for at least 2 months before enjoying.

## 6. Peach Wine



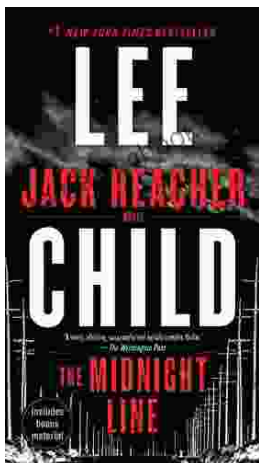
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