

MRM ~ Tatum's Black Currant Masterpiece #5



10/16/23

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1 Gallon batch recipe:

28 oz Rebina Black Currant concentrate

1 tsp acid blend

1/2 tsp wine tannin

3 lbs plain white sugar

Lalvin RC212 yeast (**16% tolerance**)

Crystal Gyser water

Mixed all ingredients and topped to 1 gallon with water. **O.G. = 1.140 (potentially 18.8 if goes dry)**

This is obviously NOT a mead. It's made with sugar instead of honey. It's technically a wine. Just a nice experiment and we shall see how it turns out.

This is not the week we studied Art Tatum but we rated him pretty high so I wanted to do him some justice with this wine.

10/31/23 (16 days)

It's fermenting nicely. Not much activity in the airlock but a little. Couple more weeks and I'll open it up and taste it. It's clearing out OK though.

11/10/23 (26 days)

OMG I tasted this today and OMG!!! It still has a lot of residual sugar but it feels good in the mouth and is sweet. The black currant shines through nicely. It's not hot at all. I didn't take a gravity reading yet.

11/21/23 (37 days)

Um....I took a gravity reading today and it may have stalled.

I added:

1/2 packet 71B

1 tsp yeast nutrient. **S.G. = 1.108**

12/1/23 (47 days)

It's not fermenting at all. I may try to add this to another gallon of mead or something to see if I can at least use it for something. Still at 1.108 (yes 1.108)

12/22/23 (68 days)

I added more nutrient. It's still fermenting cause it's down to 1.090. This is just a very slow fermentation. It may be June before I get to bottle this.

1/11/24 (a whole lotta days)

S.G. = 1.072

Sweet, good mouthfeel but not very tasty.

2/12/24 (Even more days)

Not good. I actually dumped it. There was NO saving this one.