

Correcting overly sweet wines (too much residual sugar)

Keller, J. (2016) ADVANCED WINEMAKING BASICS: WINE PROBLEMS. Available at:
<http://winemaking.jackkeller.net/problems.asp>

“Overly Sweet Wine: This is the bane of the beginning winemaker and by far the most common wine problem. An overly sweet wine can be corrected in two ways; you can restart fermentation and convert the residual sugar into alcohol or you can blend the sweet wine with a like wine that is bone dry, if you have it. In the first case, restarting fermentation may be a problem in itself. Use a fresh yeast with a high alcohol tolerance and sprinkle it over a sample of 1/2 cup of the overly sweet wine mixed with one cup of warm water into which 1/2 teaspoon of yeast nutrient has been dissolved. When fermentation begins in the sample and becomes very active, add 1/4 cup more wine. Wait 6-8 hours and add another 1/4 cup of the wine. Repeat this two more times. After another 6-8 hours, assuming the fermentation is still going strong, add the sample to the bulk of the overly sweet wine, stir in another 1/2 teaspoon of yeast nutrient, and fit the airlock in place. Rack after fermentation has ceased and again after 30 days. The resulting wine will contain more alcohol than before, but the excessive sweetness will be gone.”