How to make Wine part 1- Primary Stage

Wine production

A farmer should add water to smahed fruits and campden tablets to wine and stir after adding tablet and leave it to rest for 24 hours while being covered. Add pectic enzymes to wine to increase juice yield and add it 1 hour before putting in yeast and mix yeast with granular sugar and leave it for 10 minutes and measure the grvity of wine by determining alcohol by volume potential using hydrometer.
Similarly, add acid blend and yeast nutrient for succesiful fermentation and cover with lid and air lock filled with water and leave it for 24 hours in dark cool place.
Finally, open bucket and stire and cover again and repeat for 3-4 days.