

## How to Increase the Body of Your Wine

So what does it mean for a wine to have body and why is it important? The body of wine is mostly associated with the alcohol content of the wine but also refers to the weight of the wine – whether it feels thick or thin on the tongue, oily or watery. A wine with too little body tastes like a wine that has been watered down. Read on to learn some tricks we winemakers use to increase the body of our fruit wine.

Before gathering ingredients for your wine, you might want to consider adding one or two of these ingredients to your list to boost the body. First, adding more of the fruit that you have chosen is guaranteed to increase the body of your wine. Adding grape juice concentrate (red or white, depending on the style) is another way that winemakers increase sugars and complexity in their wines. And finally, (this is a weird one, I know) you can add bananas to your must. Peel one very ripe banana per gallon of wine, chop up and place in a small amount of water. Boil for 15 – 20 minutes. Let it cool, strain the liquid and pour into your fermenter.

If you are post-fermentation and discover that your wine is too thin, don't worry, there are a couple of ways that you can increase the weight of your wine even at this point. One solution would be to stabilize your wine and back-sweeten it with a little simple syrup. If your wine is supposed to be dry, go easy on the syrup; a little goes a long way. Another thing to try is to add glycerin to your wine. Be sure to add glycerin after your wine has cleared and off any sediment. Add 1 to 3 tablespoons of glycerin per gallon of wine and stir well.

Finally, don't worry if you make your wine too thick; it is always easier to decrease the body of your wine than to increase it.