

CHAPTER V

CONCLUSION and SUGGESTION

5.1 Conclusion

One of the great innovations is using locally grown fruit as the base for wine production, especially when using Kersen fruit, which can be challenging to find and process. By using this inventive processing method, a sweet taste of cherry fruit is created which is quite unique. Overall, the use of a locally source fruit and a local fruit is bringing innovation in the alcoholic beverage scene in this country and is promoting the local fruit from Indonesia to the common communities.

5.2 Suggestion

Conditionally, there is a possibility that unripe Kersen fruits will be present which makes the pricing more complicated. Therefore, by establishing partnerships with trusted suppliers to harvest the best quality fruit will be the best solution.

Furthermore, boiling the Kersen Fruit with the same time doesn't produce the same outcome every time. By setting the parameter not only by using the time, but also use the temperature and color this problem will be easily solved.

In conclusion, the sensory taste results stated that the wine likely has a bitter aftertaste based on the panelists responds towards the taste of the wine. As a solution, by adding more sugar during the fermentation process or shortening the fermentation process time can be done to prevent a bitter aftertaste. However, the color is quite clean and clear, in accordance with the criteria for wine generally.