

INSTRUCTIONS: 4.5 L 4 WEEK WINEMAKING KIT

IMPORTANT: Ensure that your primary fermenter is large enough for the juice bladder with space for foaming during fermentation.

PLACE YOUR
PRODUCTION
CODE STICKER HERE
(Found on the top of
your wine kit box)

SPECIFIC GRAVITY (S.G.) BY STAGE

| DAY 1 S.G. | DAY 14 S.G. |
|---------------|-------------|
| 1.080 - 1.097 | < 0.996 |

STEP 1 DAY 1 – PRIMARY FERMENTATION

- Clean and sanitize equipment to be used. Bring all kit components up to room temperature.
- Pour 1 cup (250 mL) of hot tap water into bottom of the primary fermenter or glass 5 L jug and add **Bentonite**. Mix well. It is normal for Bentonite to not fully dissolve in water.
- Pour contents of the juice base bag into the primary fermenter or jug. If there are two bags, use the larger one now. The Reserve (small bag) is not added at this step.
- Top primary fermenter or jug up to 4.5 L mark with good quality, cool drinking water.
- If your kit contains **Oak Chips** or **Granular Oak**, stir in now.
- Stir well. Use a hydrometer to measure and record the Day 1 Specific Gravity (S.G.) in the chart provided in these instructions.
- Sprinkle **Dry Yeast** on top of juice base.
- Place loose fitting lid, or bored stopper with airlock filled halfway with sulphite solution in the neck of the jug.
The included Potassium Metabisulphite/Potassium Sorbate package is not used for this purpose.
(Visit www.winemakerschool.com formaking a sulphite solution).
- Keep fermentation area warm (20°C to 25°C) for the entire winemaking process.

DAY 1

Date: MM / DD / YY
Starting S.G.: _____

STEP 2 DAY 14 – STABILIZING/DEGASSING

- Check chart for required S.G. reading. Measure the S.G. If wine is not in range, check again in 48 hours. If in range, record the number.
- Using sanitized equipment carefully syphon (rack) wine into a clean/sanitized jug leaving sediment behind.
- Add contents of **Potassium Metabisulphite/Potassium Sorbate package** directly into the jug of wine.
- Agitate wine to degas. Do this by fitting a solid bung on top and shaking the jug, securely holding the bung and removing bung to release pressure as it builds. Repeat until pressure has dissipated.
- Stir in **Kieselsoil**. If your kit contains two, add one package now. The other will be added at a later stage.
- Fit airlock filled halfway with sulphite solution into the neck of the jug and leave for 24 hours.

DAY 14

Date: MM / DD / YY
S.G.: _____

STEP 3 DAY 15 – CLEARING

- Stir the contents of the **Reserve** into the jug, if included.
- Stir in **Chitosan(s)**.
- If your kit contains a second **Kieselsoil**, stir in one hour after Chitosan addition.
- Replace airlock and leave wine to sit in a warm (20°C to 25°C), undisturbed area away from direct heat and light.
- After 5 days, give the jug a twist to allow any sediment stuck to the walls of the jug to drop.
- Continue clearing process according to the chart below.
Topping up during the clearing process is not required. If choosing to top up, use a similar style of wine. Water is not recommended.

CLEARING TIMETABLE

| LENGTH OF TIME TO MAKE WINE | MINIMUM TOTAL CLEARING DAYS |
|-----------------------------|-----------------------------|
| 4 weeks | 12 |

STEP 4 POLISHING RACK/AGING

- Wine should be perfectly clear. If not, leave wine another 7-14 days to finish clearing.
- Carefully rack wine off of sediment into a clean and sanitized 5 L jug fitted with a solid bung or screw cap.
- Leave wine to sit undisturbed a minimum of 2 days to allow settling.
Optional Steps:
 - If aging your wine longer than 3 months, add 0.75g (1/8 tsp) of potassium metabisulphite to the wine at this time to help preserve flavour and colour.
 - If filtering wine, do so at this stage. **NEVER FILTER CLOUDY WINE.**

STEP 5 BOTTLING (CLEAR WINE ONLY)

- Carefully syphon your wine into clean and sanitized bottles.
- Cork bottles and leave upright for 3-5 days allowing cork to expand. Invert or store on side to keep cork moist. Store wine at 11°C to 18°C.
If choosing to bulk age wine, top-up with a similar style wine and fit with a solid stopper or screw cap. Bottle aging is the preferred method.

BE SURE TO USE ALL INGREDIENT PACKAGES INCLUDED IN YOUR KIT.

Your wine kit includes the following:

- Juice Base** – unlabeled large bag consisting of grape juice concentrate
- Reserve (if included)** – smaller bag
- May contain **oak (granular or chips)**. Use all items that are included.
- Yeast Pack**
- Bentonite** – helps yeast activity and removes proteins
- Sulphite/Sorbate** – used to prevent oxidization and inhibit yeast growth
- Fining Agents – Kieselsoil** (up to 2 packages) and **Chitosan** (up to 2 packages) – Removes suspended particles, which results in a clear stable wine

WINEMAKING EQUIPMENT NEEDED



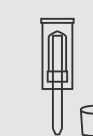
Primary Fermenter:
A food grade graduated plastic container up to 6 L.



Glass Jug:
A glass jug to hold 5 L and will fit a fermentation lock and stopper.



Racking Tube & Tubing:
Approximately 1 m of long flexible food grade tubing with a rigid plastic siphon rod and anti-sediment tip.



Fermentation Lock & Stopper:
Fits into the jug, and is half-filled with sulphite solution. Allows CO₂ to escape and prevents oxygen and spoilage organisms from entering the wine.



Mixing Spoon:
Food grade plastic stirring utensil 28 inches or less in length.



Solid Bung:
Fits into jug. Prevents oxygen and spoilage organisms from entering the wine. Use once wine is fully degassed.



Hydrometer:
Used to check specific gravity of your wine at different stages of the fermentation process.



Wine Thief:
Used to take out samples from the primary and glass jug.



Bottle Filler:
Automatically dispenses liquid when inserted into a bottle and stops liquid flow upon removal.



Wine Bottles:
5 x 750 mL bottles and corks.

GENERAL INFORMATION:

- Clean and sanitize **ALL** equipment (bottles, hoses, primary fermenter, jug, stirring spoon, etc.). Cleaning and sanitizing is a two-step process:
 - Cleaning: A winemaking cleaner is required (not included). Rinse equipment thoroughly after cleaning.
 - Sanitizing: Use a metabisulphite solution (not included). Rinse thoroughly after sanitizing. Note: **The Potassium metabisulphite/Potassium sorbate packet included in your kit is NOT for this use.**
For instructions to make a sulphite solution visit: www.winemakerschool.com
- When taking Day 1 specific gravity (S.G.) reading with a hydrometer, ensure that primary fermenter contents are well stirred. Take the S.G. reading immediately after stirring. Juice and water naturally want to separate and the juice base will sink to the bottom. This will not affect the fermentation but will skew the Day 1 reading. For hydrometer tips, visit: www.winemakerschool.com
- To ensure your wine is degassed:
 - Taste your wine. Remove a small sample from the glass jug after degassing. If the wine is spritzy on the tongue, repeat the degassing step. At this stage it will not taste as it will at bottling.
 - Fill a test jar halfway with degassed wine and give it a good shake with your hand covering the opening. If there is a big pop, then repeat the degassing step. If the popping sound is small then the wine is sufficiently degassed.

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