



*Let winemaking commence*

# WINEMAKING INSTRUCTIONS

## PLATINUM KIT

### GETTING STARTED

#### YOUR WINE KIT INCLUDES:

- Grape Juice Concentrate Blend
- Wine Yeast & Nutrient Sachet
- Stabiliser Sachet
- Wine Finings A
- Wine Finings B

#### YOU WILL ALSO NEED:

- Fermenter (30 L)
- Airlock & Grommet
- Carboy\* & Bored Bung / Secondary Fermenter (minimum 23 L)
- Mixing Spoon
- Hydrometer
- Thermometer
- Siphon
- Cleaner & Steriliser

WINEMAKING NOTES
Wine Variety:
Batch Number:
Date Started:
Starting Gravity:
Final Gravity:
Date Degassed:
Date Bottled:
Note down your kit's batch number above (found on the back of the carton), in case you need to contact us about it.

#### FOR BOTTLING:

- 30 x 750 ml wine bottles
- 30 corks & corker / screw caps

\*Warning – if using a glass carboy, always handle it carefully. Do not lift it by the neck and avoid impact with hard surfaces. Never fill glass vessels with scalding hot liquids. Immediately discard any fermenter or carboy that appears to have formed cracks or other defects.

**SUGAR  
INCLUSIVE**

No additional sugar required



#### RECYCLING TIP

Your old commercial wine bottles can be reused to bottle your finished wine. Just check they're not cracked or chipped before cleaning. If you want to remove the labels, try soaking the bottles for 15 minutes in hot, soapy water. Some labels will fall straight off, and others are much more stubborn, so you may want to discard those bottles!



## CLEAN AND STERILISE

1. Clean and sterilise your fermenter, lid, airlock & grommet, and mixing spoon using Handcraft Supplies Cleaner & Steriliser or other suitable product, following the instructions on the packaging.

## MIX INGREDIENTS



2. Hold the bag of **Grape Juice Concentrate Blend** securely above your fermenter. With one of the bag's corners positioned in the opening of the fermenter, carefully cut the corner so the juice pours into the fermenter. Rinse out any remains with cold water and pour into the fermenter.
3. Top up to 23 L with lukewarm (20-25°C) water and stir.
4. Use a hydrometer to record the Starting Gravity and note down the number above.
5. Check the liquid temperature is between 20-25°C before adding the contents of the **Wine Yeast & Nutrient** sachet to the liquid. Stir thoroughly.
6. Fit a grommet into the hole in your fermenter lid and secure the lid to the fermenter, making sure the seal is airtight. Half-fill an airlock with boiled and cooled water and insert it into the grommeted hole.

**Alternatively**, fit a plain (undrilled) fermenter lid onto the fermenter, ensuring it fits neatly on the rim, but DO NOT completely seal it, as CO<sub>2</sub> gas needs to escape during fermentation.

7. Keep the remaining sachets in a safe place for later use.

## FERMENT



8. Place the fermenter on a washable surface (in case of spillage). Ensure it is kept at a constant temperature between 20-25°C for 5 days.
9. After 5 days of fermentation, take a Specific Gravity (SG) reading using a hydrometer. If the SG is 1.000 or below, you are ready to proceed. If the SG is above 1.000, leave your wine to ferment and check again each day until the SG is 1.000 or below.

**Note** – if you do not have a hydrometer, wait until the airlock stops bubbling and taste the cloudy wine to make sure it is completely dry before continuing. Do not continue until you are sure fermentation is complete. Fermentation will take longer below 20°C. A heat pad or brew belt may be useful in keeping the wine at an appropriate temperature, particularly during the cooler months.

## CLEAR



10. Once fermentation is complete, clean and sterilise your mixing spoon, syphon, and carboy & bung/secondary fermenter.
11. Syphon your wine from the primary fermenter into your carboy/secondary fermenter, leaving the sediment behind.
12. Stir your wine vigorously for 10 minutes to remove all gas. If using a carboy, use the handle of your spoon to stir. Alternatively, wine can be degassed using a degassing tool attached to a drill on medium speed for 2-4 minutes, reversing the direction every 30 seconds.

**Note** – it is important the wine is thoroughly degassed at this stage otherwise the wine will take a long time to clear.

When your wine is left to stand or clear during the following steps, always protect the wine by fitting a carboy bung/fermenter lid, with an airlock half-filled with boiled and cooled water.

13. Add the contents of the **Stabiliser** sachet to your wine and stir your wine vigorously for 1 minute. Stabiliser gives off gas when added to wine – do not inhale. Leave your wine to stand for 1 hour.
14. After 1 hour, add the contents of **Wine Finings A** to your wine and stir gently for 1 minute. Leave your wine to stand for another hour.
15. After 1 hour, add the contents of **Wine Finings B** to your wine and stir gently for 1 minute.
16. Leave your wine to clear in a cool place (ideally on a raised surface for later syphoning). Clearing should take 2 days if thoroughly degassed at step 12.
17. After 2 days, check the clarity of the wine by drawing a small amount from 2/3 way down the carboy/secondary fermenter using the syphon tube. The sample should be crystal clear when viewed in a wine glass. Do not proceed until the wine is completely clear. Do not worry if the wine takes longer than 2 days to clear.

## BOTTLE



18. Clean and sterilise your bottles, and corks or screw caps.
19. Syphon your wine into your sterilised bottles, being careful not to transfer any sediment. Stop at the neck of the bottle and seal with corks (using a corker) or screw caps if using.  
Bag-in-box dispensers are also available if preferable to bottles.
20. Your wine is now ready to drink but will significantly improve after 3-4 weeks and will continue to improve beyond this if stored in a cool, dark place.

The perfect serving temperature for white and rosé wine is 7-12°C and for red wines is 15-20°C. To enjoy at its best, open your wine within 12 months of making and store in a cool, dark place.



## ENJOY!