

BREWERS DIRECT

"The Wine Specialist"

Basic Winemaking Instructions

1. Step 1 - Day 1: Primary

1. Sterilize and thoroughly rinse all equipment to be used at this time: primary pail, lid, bung, airlock, spoon, hydrometer and test jar.
2. Add 2 litres warm water to the pail and gently add the contents of envelope #1 (bentonite finings) and stir in well. (Bentonite is a natural mineral product which assists in clearing your wine. It will not affect the wine's flavour.)
3. Add the contents of the bag of concentrate to the Bentonite mixture in the primary pail. Add water, preferably filtered, distilled or spring water, bringing final volume to 23 litres or 6 US gallons. While adding water, allow it to splash to aerate the mixture. (Rinse bag with a portion of this water and add to pail.)
4. Some styles of wine take oak for extra flavour. If you wish, add oak chips at this time by soaking them in 1 cup or 250 ml of boiling water for 10 minutes, then add oak and water mixture to primary pail and stir.
5. Sprinkle the contents of packet of wine yeast over the wine's surface and stir vigorously for 2 minutes, or follow instructions on the yeast package.
6. Measure the specific gravity ("SG"). It should be approximately 1.080 (between 1.075 and 1.085). Be certain to note the "SG" and date in the space provided.
7. Cover pail with lid or plastic sheet. Store pail between 22°C - 25°C (72°F - 77°F). If needed, to help keep warm, use either a heat-belt or "brew-belt". Do not open or disturb the pail until step 2.

2. Step 2 - Day 7 (approx): First Racking

1. Sterilize and thoroughly rinse all equipment to be used at this time: glass carboy, bung, airlock, siphon tube and hose, hydrometer and test jar.
2. At this step, siphon (rack) your wine from the pail to your sterilized and rinsed carboy. The "SG" should be 1.020 or lower. If "SG" is not this low, replace the lid on your pail and check "SG" every 2 days. When ready, proceed to step 2C.
3. Siphon wine to your sterilized carboy, allowing it to splash for a little "aeration". Transfer as much of the wine as possible at this stage. Tilt your pail by placing a book or small block under one side, siphoning from the lowest point. Fill the carboy to within 2" or 5cm from top and install airlock. If your carboy is not full, top it up with water (boiled and cooled, or RO water.)
4. Now store your wine elevated at 22°C - 25°C (72°F-77°F.)

3. Step 3 - Day 18 (approx): Degassing & Clearing

1. Sterilize and thoroughly rinse all equipment to be used at this time. At this step, your wine should have finished fermenting and have started to clear. The "SG" should be between .990 and .996. If the "SG" is higher, check weekly until it reaches this level, then continue to step 3B.
2. If you have a spare pail (or carboy) of the same size, siphon wine directly to this sterilized and rinsed pail (or carboy). Tilt the carboy to transfer as much wine as possible, but avoid transferring the deposit (sediment). Pour the contents of sachet #2 (metabisulphite & vitamin c) over the surface of the wine and stir vigorously for 2 minutes. These products are important, as they will assist your wine to age better by preserving it and preventing renewed fermentation.
3. Now siphon the wine back to your rinsed carboy (if necessary), filling it to within 3" or 8cm from the top and replace the airlock. If necessary, top up with water (boiled and cooled, or RO.)
4. During the next 3 days, stir the wine vigorously 2-3 times daily for 2 minutes with the handle of your sterilized and rinsed spoon. This stirring will remove dissolved CO₂ gas from the wine. You may wish to use a convenient time-saving device called a wine agitator which attaches to the end of an electric drill. It is inexpensive and makes this task very easy. See your retailer for this item.
5. Once you have degassed your wine, pour in the contents of package #5 (Flokul30*) and stir thoroughly. Wait 15 - 30 minutes and then add the contents of package #6 (Chitek*) and stir for 2 minutes. Place the wine in a cool area at 15°C - 18°C or 60°F - 65°F. This lower temperature is important for your wine to clear quickly for bottling. Note that at warmer temperatures your wine may clear more slowly.

4. Step 4 - Day 31 (Approx): Bottling

1. Your wine should be clear and show no signs of fermentation. If the wine is not clear, DO NOT bottle it, as it is not yet ready. Occasionally wines may take a little longer to clear due to temperature differences. This is normal. Leave it in the carboy and check it every week until it is clear.
2. If you like a sweeter wine, dissolve package #4 (sorbate) in a little warm water and add. This helps to prevent fermentation in the bottle. Then add wine conditioner to taste, a little at a time so as not to over sweeten.
3. Filter if you wish at this time. (Recommended if you have added conditioner, so as to avoid cloudiness)
4. Remember to sterilize and thoroughly rinse equipment to be used at bottling time, including your bottles.