

Signature SERIES  
EN PRIMEUR®

Prima  
SELECT™

Cellar  
Classic™

We welcome you to the timeless art that is winemaking! With these easy step-by-step instructions, you can produce top quality wines in a reasonably short time – and at little cost. If this is your first batch, rest assured that you will soon be serving wine as delectable as the vintages you used to buy at the store. It's as simple as following the steps that are clearly laid out for you. If you have made wine before, you will note that our process varies little from standard winemaking procedures.

Please read the instructions carefully before you begin.

### Important:

#### Please Read All Instructions Carefully Before Proceeding

Before you begin, the importance of sanitation in the winemaking process can not be stressed enough. Everything that touches your wine (all equipment) must be sanitized with a recognized sanitizing solution. Just as important is thoroughly rinsing off all equipment after the sanitation procedure. Please use the following instructions as outlined taking care to measure the specific gravity. This allows the wine to tell you when to proceed to the next step. If you have any questions beyond these instructions please contact your local winemaking supply store or call our help line.

### Now, let's begin!

#### Required Equipment

**Primary Fermenter:** Food-grade plastic container (27-46 litre) with cover. Fermenter should be well-marked at the 23 litre (5 imp gal/6 US gal) level. To do this, fill Carboy with water, pour into Fermenter, mark water level on outside of Fermenter.

**Carboy – 23 litre (5 imp gal/6 US gal):** Either glass (recommended) or food-grade plastic.

**Airlock & Rubber Bung:** One-way valve to seal Carboy at neck. Airlock must be half-filled with water and attached to Carboy when it is filled with wine.

**Siphon Assembly:** 4 feet of food-grade plastic tubing attached to a rigid acrylic rod.

**Hydrometer & Test Cylinder:** Measures specific gravity to monitor fermentation & sugar levels.

**Spoon:** Food-grade plastic, approximately 28in./70cm. long.

**Package of Cleaner**

**Package of Sulphite**

#### Suggested Equipment

**Measuring Cup:** 2 cup/500 ml.

**Floating Thermometer:** Tracks fermentation temperature.

**Wine Thief:** To remove wine samples from primary or carboy.

**30 Wine Bottles:** 750 ml.

**30 Wine Bottle Closures:** Synthetic or high grade corks are recommended to maintain the integrity of the wine.

**Corker:** Used with corks only. This can be rented from a retailer.

**Bottle-filling Wand**

#### Additives (included in kit)

**Package 1:** Bentonite

**Package 2A:** Sulphite

**Package 2B:** Potassium Sorbate (may contain 2 packages)

**Package 3:** Isinglass

#### Also in Kit:

RJ Spagnols wine yeast

Oak Chip Infusion Bag (optional)

**NOTE:** Your kit may include any of the following: oak infusion bag, oak powder, sweetening blend, finishing blend, dehydrated fruit or Süss Reserve. Do not use or substitute additive packages from other wine kits!

**Brand:** \_\_\_\_\_

**Wine Style:** \_\_\_\_\_

**Product Date Code:** \_\_\_\_\_

### Primary Fermentation

**DAY 1** Date \_\_\_\_\_ SG \_\_\_\_\_

1. Clean and sanitize **Primary Fermenter, Lid, Hydrometer, Test Cylinder & Spoon**. Make sure everything is well-rinsed before you begin.
2. Add 4 litres of **warm water** to the **Primary Fermenter**. Stirring constantly, slowly add **Pkg. #1 Bentonite** to water until dispersed.
3. Empty contents of **juice/Concentrate Bag** into mixture in **Primary Fermenter**.
4. Rinse **Bag** with **hot water** and add to **Primary Fermenter**.
5. Add **cool water** to **Primary Fermenter** up to the 23 litre (5 imp gal/6 US gal) mark. Check to make sure the water temperature in **Primary Fermenter** is between **20-25°C/70-80°F**. Stir vigorously.

**NOTE:** Some wine kits include the following:

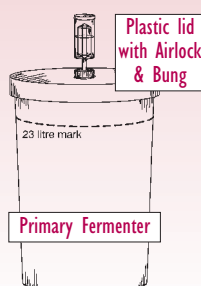
**Oak powder** – If your wine kit does, open it and add it now. Stir vigorously.

**Dehydrated fruit** – If your wine kit does, rehydrate in hot water and add mixture to primary fermenter. Stir vigorously.

**Oak chip infusion bag (resembling a tea bag)** – If your wine kit does, soak it submersed in 1 cup of hot water for 10 min. Do not open infusion bag. Add water and infusion bag to primary fermenter.

6. Using the wine thief, fill the **test cylinder**. Record specific gravity (S.G.). For a table wine it should be **1.074-1.110** (depending on the wine kit).

7. Sprinkle **yeast** over the surface of the juice. Do not stir.



8. Place cover (or lid with **Airlock and Rubber Bung**) onto **Primary Fermenter**. If Airlock and bung are used fill the Airlock half-full of water or mild sulphite solution.
9. Place **Primary Fermenter** in a warm, raised area about **3-4** feet high, where it will be undisturbed. Once the specific gravity has reached 1.010 at 20-24°C/68-75°F (approximately 6-10 days) proceed to the next step.

**NOTE:** Within 2 days the wine will show signs of fermentation (bubbling or foaming). If this does not happen, call your retailer.

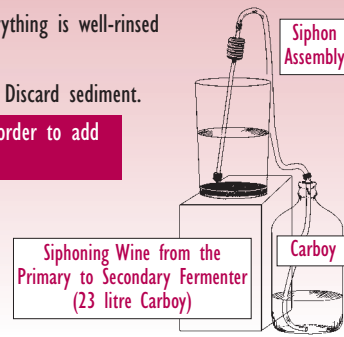
### Secondary Fermentation (Specific Gravity 1.010)

**DAY 6-10 (approx.)** Date \_\_\_\_\_ SG \_\_\_\_\_

1. Clean and sanitize **Siphon Assembly** and **Carboy**. Make sure everything is well-rinsed before you begin.
2. Siphon wine from Primary Fermenter into Carboy leaving sediment behind. Discard sediment.

**NOTE:** Do not top up your wines at this stage. This space is required in order to add all the additives in the clearing and stabilizing stage.

3. Place **Airlock** and **Rubber Bung** back onto **Carboy** and let sit undisturbed for 5-10 days until specific gravity is **0.998** or lower at 20-24°C/70-75°F.



**NOTE:** For makers of Cellar Classic Barolo, Shiraz and Bella Bianco kits only – Your wine will have a final S.G. between 0.999 and 1.004. This is normal. If within this range proceed to **STABILIZING AND CLEARING**.

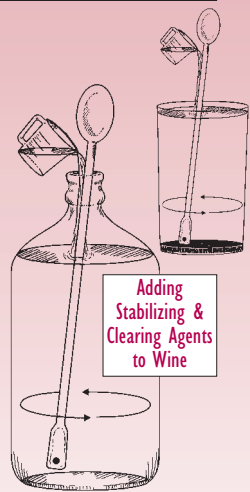
### Stabilizing & Clearing (Specific Gravity 0.998 or lower)

**DAY 14-19 (approx.)** Date \_\_\_\_\_ SG \_\_\_\_\_

1. Clean and sanitize **Siphon Assembly, Primary bucket or 23L (6 US Gal) carboy** and **Long Handled Spoon**. Make sure everything is well rinsed before you begin.
2. **Siphon the wine into the sterilized primary bucket or 23L (6 US gal.) carboy**. Do not disturb the sediment (called “lees” in winemaking terms) during this racking.
3. Add **Pkg. #2A Sulphite** to the wine and stir vigorously.
4. Add **Pkg. #2B Potassium Sorbate** (if your kit contains 2 packages add both) to the wine and stir vigorously.
5. If your wine kit includes finishing blend or sweetening blend, please refer to label Instructions and add now.
6. Shake **Pkg. #3(Icinglass)** well before addition and add to the wine. **Stir vigorously for 5 minutes to degas. Wait 15 minutes and stir for 5 minutes again.**

**Note:** Any carbonation left over from the primary fermentation will decrease the effectiveness of the fining (or clarifying) regime.

7. If in primary bucket, rack back into carboy. Attach bung and airlock.
8. Top up **carboy** to within 2 inches of the bottom of the airlock with water.
9. After 7 days, gently rock the carboy 3-4 times to dislodge any isinglass from the side of the carboy.
10. Let wine stand until **day 42** in an elevated place (table or counter top). This allows the wine to clear.



### Bottling & Corking

**DAY 42** Date \_\_\_\_\_ SG \_\_\_\_\_

**NOTE:** Only crystal clear wine is suitable for bottling. If wine is cloudy, wait an additional few days for wine to clear. At this point you may wish to filter (polish) your wine prior to bottling.

1. Clean and sanitize the **Primary Fermenter, Siphon Assembly, Wine Bottles** and the **Spoon**. Make sure everything is well-rinsed before you begin.
2. Siphon the wine into **Primary Fermenter**. (Filtering optional)
3. If ageing past 6 months we suggest adding an extra **1/4** teaspoon of sulphite to the **Primary Fermenter** to prevent premature oxidation of the wine. If ageing past 1 year contact your retailer for ageing tips.
4. Siphon the wine into **Wine Bottles**, leaving an inch from estimated bottom of inserted **Cork**.
5. Insert **Corks** using proper corking machine.
6. Keep Wine Bottles upright for 1 day. Then age Wine Bottles on their sides to keep Corks moist.
7. Keep your wine in a temperature-controlled environment (**less than 16°C/60°F**) out of direct light, for 2-3 months prior to consuming.

Enjoy!

### QUESTIONS OR COMMENTS?

Please contact your local home winemaking shop or in Canada and the United States call our toll-free help line

1-800-663-0954  
or fax us toll-free at  
1-888-557-7557  
www.rjspagnols.com

#### Restricted Quantities

Our yearly release offers you, the discriminating winemaker, 4 of the finest wine kits available in the marketplace today. Be sure to ask your retailer about the RJ Spagnols RQ Series, available on a preorder basis only.

**Please use good judgement in the consumption of alcohol. Do not drink and drive.**

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25558 INST SHT SIX WEEK KIT

RJ  
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Bottle the experience™