

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 Also in Kit:

Package 2A: Sulphite RJ Spagnols wine yeast

Package 2B: Potassium Sorbate (may contain 2 packages) Oak Chips (optional)

Package D1: Kieselsol
Package D2: Chitosan

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: (on box label) _____

Primary Fermentation (Specific Gravity 1.074-1.110)

DAY 1 Date _____ **SG** _____

1. Clean and sanitize Primary Fermenter, Lid, Wine Thief, 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 coolwater 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 may contain Oak powder/chips.

Oak powder/chips – 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.

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

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 (approx.) Date _____ **SG** _____

1. Clean and sanitize siphon hose, carboy and mixing spoon.
2. Siphon wine into a sanitised 23 litre 5 imp gal/6 US gal) carboy or primary bucket (optional). Discard sediment in primary fermenter.

3. Add Pkg. #2A Sulphite to the carboy and stir vigorously.
4. Add Pkg. #2B Potassium Sorbate (if your kit contains 2 packages add both) to the carboy and stir vigorously.
5. If your wine kit includes finishing blend or sweetening blend, please refer to label instructions and add now.
6. Degas wine vigorously for 5 minutes by stirring with the handle of a spoon or with a drill mounted stirring device. **INSUFFICIENT STIRRING WILL PREVENT THE WINE FROM CLEARING ADEQUATELY.**
7. Add Packet D1 (Kieselsol) to wine and stir for 1 minute. Then add D2 (Chitosan) and stir well. Important: Do not reverse the order of Kieselsol and Chitosan. Degass wine for 5 minutes by stirring vigorously.
8. If in primary bucket, rack back into carboy. Attach bung and airlock.
9. Top up to within two inches of the airlock. Attach bung and airlock.
10. Let wine stand until Day 42 in an elevated cool area (15-19°C/59-66°F).

OPTIONAL: After approximately 10 days optional racking may be done. Simply rack the wine into a fresh, clean sanitized carboy, top up if necessary and discard the sediment.

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 and Wine Bottles. 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.
4. Insert Corks using proper corking machine.
5. Keep Wine Bottles upright for 1 day. Then age Wine Bottles on their sides to keep Corks moist.
6. 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!