

En Primeur

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 (27-46litre) with cover. Fermenter should be well-marked at the 23litre (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

· Oak Chips (optional)

· **Package 2A:** Sulphite

· RJ Spagnols wine yeast

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

· **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 1.085-1.110)

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 4litres 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 23litre (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– If your wine kit does, open it and add it now. Stir vigorously. Your wine kit may include Genuwine dried winery grape skins .If it does, place in enclosed hop bag and place in primary fermenter. Or for maximum colour extraction, add directly

into the primary fermenter and stir at least every 2 days. 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 1.085-1.110(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.

8. Place Primary Fermenter in a warm, raised area about 3-4feet 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.

Secondary Fermentation (Specific Gravity 1.020 or lower)

DAY 6 -8 (approx.)

Date

SG

1. Clean and sanitize Siphon Assembly and Carboy. Make sure everything is well-rinsed before you begin.
2. Gently siphon wine from Primary Fermenter into Carboy. Be careful not to disturb the sediment on the bottom of the Primary Fermenter. Discard sediment.
3. Place Airlock and Rubber Bung back onto Carboy and let sit undisturbed for until specific gravity is 0.998 or lower at 20-24°C/68-75°F.

Stabilizing & Clearing (Specific Gravity 0.998 or lower)

DAY 28 (approx.)

Date

SG

1. Clean and sanitize siphon hose, carboy and mixing spoon.
2. Siphon wine into a sanitized 23 litre 5 imp gal/6 US gal) carboy or primary bucket (optional). Discard sediment.
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 (Kieselso) to wine and stir for 1 minute. Then add D2 (Chitosan) and stir well. Important: Do not reverse the order of Kieselso 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: If you wish to extend this to an 8 week wine kit, an optional racking may be done after approximately 14 days (on Day 42). Simply rack the wine to a clean and sanitized carboy, top up if necessary and allow to age for a further 2 week period (till Day 56), then proceed to bottling and corking. This extra time allows the wine to age gracefully in the carboy.

Bottling & Corking

DAY 42 or 56

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.

OPTIONAL: Bitartrate crystals (also called wine diamonds) can often form as a result of the high quality of the juice content. While bitartrate crystals do not affect the taste of the wine, the addition of metatartaric acid helps in keeping it in suspension for approx 12 months, thereby preventing the formation of crystals. **OPTIONAL CAUTION:** Cold stabilizing a wine will result in the formation of potassium bitartrate crystals in spite of the addition of metatartaric acid.

1. Clean and sanitize the Primary Fermenter/carboy, Siphon Assembly and Wine Bottles. Make sure everything is well-rinsed before you begin.

2. Siphon the wine into Primary Fermenter or carboy. (Filtering optional)

3. Dissolve the contents of the metatartaric acid package in 1/2 cup of wine, let it sit for a few minutes; stir it to dissolve completely. Add into 23 litres of crystal clear wine or filtered wine 2-3 days prior to bottling to reduce the formation of potassium bitartrate crystals for up to 12 months.

4. If ageing past 6 months we suggest adding an extra ¼ teaspoon of sulphite to the wine to prevent premature oxidation.

5. Siphon into bottles and cork using a cork 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 6-8 months prior to consuming

Enjoy!