

## Orchard Breezin

Welcome to Winemaking the simple and easy way. You can produce top quality wines in just four short weeks with little cost and effort by following our simple step by step instructions. We will guide you through the process of kit winemaking, even if this is your first batch. If you have made your own wine before, you will find 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)**

**Wine Yeast**

**Package 1:** Bentonite

**Package 2A:** Sulphite

**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 winekits!

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

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

**Product Date Code: (on box label)** \_\_\_\_\_

**Primary Fermentation (Specific Gravity 1.050-1.060)**

**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 (20-30°C/68-86°F) 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/68-77°F. Stir vigorously.
6. Using the wine thief, fill the test cylinder. Record specific gravity (S.G.). For a mist wine it should be 1.050-1.060.
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:** Some wine kits may contain Oak powder/chips. Within 2 days the wine will show signs of fermentation (bubbling or foaming). If this does not happen, call your retailer.

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

**DAY 14 (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 2L of wine from the carboy and reserve.

3. Continue siphoning remainder of 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. Discard sediment.

4. Add Pkg. #2A Sulphite to the wine and stir vigorously.

5. Add Pkg. #2B Potassium Sorbate (if your kit contains 2 packages add both) to the wine and stir vigorously.

6. If your wine kit includes finishing blend or sweetening blend, please refer to label instructions and add now.

7. Important: 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.**

8. 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.

9. Top up with reserved wine to within two inches of the airlock. Attach bung and airlock.

10. Let wine stand until Day 28 in an elevated cool area (15-19°C/59-66°F).

### **Bottling & Corking**

**DAY 28 (approx.) Date** \_\_\_\_\_ **SG** \_\_\_\_\_

**NOTE:** Only crystal clear wine is suitable for bottling. If wine is cloudy, wait an additional few days for wine to clear. It is recommended that you 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. Siphon the wine into Wine Bottles, leaving an inch from estimated bottom of inserted Cork.

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.