DAY 1 PRIMARY FERMENTATION
(G.G. 1.087 - 1.095)

Before beginning, it is necessary to mark the 23 litre (6 US gallon) glass carboy to the neck with water, empty into the primary and mark the level. Discard the water.

1. Clean and sanitize equipment to be used. Rinse well 4 times with hot water.
2. If making white or blush wine, add approx. 1” of hot water to primary fermenter.
3. Lay the bag of grape juice concentrate flat on table. Grip the bag by the mesh bag provided in the kit over the primary fermenter and secure with elastic bands.
4. Rinse bag with 2 litres of warm water and pour into the primary fermenter. Stir well.
5. If the kit contains OAK PACKET(s), add now.
6. Fill primary fermenter to the 23 litre (6 US gallon) mark with cool water and stir for one minute. This is important for good fermentation. (You can use a drill powered stirring rod, if you have one).
7. If your kit contains a CRUSHED GRAPE PACK, prepare it to be added. Use a sterilized spoon to push the bag containing the crushed grapes under the juice surface once a day for the next 8-10 days.

DAY 14 STABILIZING / DEGASSSING
(G.G. 0.995 or less)

All fermentation activity should now be complete. Allow more time if needed. (see Tips for Success #5)

Before stabilizing your wine:
1) Check the Specific Gravity. It should be approximately 0.995 or less.
2) There should be no surface activity/bubbles.
3) If you kit contains a CRUSHED GRAPE PACK, remove it from your wine at this time using a sterilized spoon.
4) Siphon wine into clean, sanitized glass carboy. (see Tips for Success #6)
5) Add packet labeled POTASSIUM METABISULPHITE #3 by slowly sprinkling sachet contents onto the surface of the wine. Stir vigorously with a plastic spoon for 2-3 minutes to remove all gas. If using a drill powered stirring rod, stir for 1-2 minutes. (see Tips for Success #6)
6) Add packet labeled POTASSIUM SORBATE #4 by slowly sprinkling sachet contents onto the surface of the wine. Stir vigorously with a plastic spoon for 2-3 minutes to remove all gas. If using a drill powered stirring rod, stir for 1-2 minutes.
7) If your kit contains two packets of KIESELOS, add one packet only and stir gently for 30 seconds.
8) Repeat the stirring procedure 6 times over a 12 hour period. This removes unwanted gas.
9) After the last stirring, place carboy on a table or counter so that it does not need to be moved again until bottling.

DAY 15 CLEARING

1) After stirring overnight, add packet labeled CHITOSAN and SWEET RESERVE if included. Stir gently with handle of spoon for 30 seconds. If your kit contains a second packet of KIESELOS, wait one hour and add it to the wine. Stir gently with the handle of spoon for 30 seconds. Top-up the glass carboy to the neck with reserve wine or cool water if necessary. (see Tips for Success #6)
2) Attactch fermentation lock.
3) Age wine for 21 days.

DAY 36 FILTERING / BOTTLING

Your wine should be clear and ready to bottle. If wine has not cleared perfectly, leave for another week. (see Tips for Success #7)

Before filtering or bottling, siphon your wine into a clean, sanitized carboy being careful not to disturb the sediment.

We recommend filtering the wine before bottling to give it a professional appearance. Please contact the Wine Kitz location nearest you to reserve a rental filter. The staff at Wine Kitz will give you full instructions on the use of the filter when you pick it up.

Filter your wine into clean, sanitized carboys to prepare it for bottling. Taste and adjust for sweetness if desired.

If you plan to age your wine for longer than 5 months in the bottle, or if your storage temperatures are less than ideal (12-18°C, 54-65°F), we recommend the addition of 1/4 teaspoon potassium metabisulphite (dissolved in 1/2 cup cool water) to the wine before bottling. This subticle addition will help extend the aging ability of the wine without affecting quality and you may still drink the wine at an early age.

BOTTING: Clean and sanitize bottles and bottle neck with a paper towel to ensure a snug fit. Leave bottles standing upright for five days then store bottles on their sides to keep the cork moist. Age your wine for at least 4 weeks before drinking. (see Tips for Success #8)

BULK AGING: Rather than bottling your wine immediately, you may wish to age in a glass carboy (do not use a plastic carboy for bulk aging for up to 2 months prior to bottling). Bulk aging will provide an additional degree of softness, complexity and quality to the wine. For bulk aging, siphon off sediment into a clean carboy. It is vital that the glass carboy is topped up into the neck with a similar wine or cool water. The hydrometer will give you the alcohol level of the wine (see Tips for Success #6) for bulk aging.

If you plan to age your wine for longer than 5 months in the bottle, or if your storage temperatures are less than ideal (12-18°C, 54-65°F), we recommend the addition of 1/4 teaspoon potassium metabisulphite crystals (available from Wine Kitz) in 1/4 cup (80 ml) of cold water. Add to carboy before filtering/bottling.

NECESSARY EQUIPMENT

- Primary Fermenter: Food grade plastic bucket of at least 30 litres (8 US GAL.) capacity. Use a loose lid or cover the primary fermenter with a fermentation lock and stopper or a plastic sheet tied down. Use for transferring the wine off sediment into a clean carboy. (do not use a plastic carboy for bulk aging for up to 2 months prior to bottling).
- Glass Carboy: 23 litre (6 US gallon) glass or plastic, narrow-necked carboy being careful not to disturb the sediment.
- Carboy Level: Use for measuring sugar – either its presence OR its absence. During fermentation, high Specific Gravity (or density) sugars are being converted to lower Specific Gravity alcohol. The hydrometer is a tool which will allow you to determine: – potential alcohol – how fermentation is progressing – when fermentation is complete
- Spoon: For stirring the wine or fruit in the fermenter.
- Wine Thief: Use for taking samples from the primary and carboy.
- Hydrometer: A hydrometer measures sugar – either its presence OR its absence. During fermentation, high Specific Gravity (or density) sugars are being converted to lower Specific Gravity alcohol. The hydrometer will give you the alcohol level of the wine (see Tips for Success #6) for bulk aging.
- Filtering / Bottling: Add a solid bung. Ideal temperature for bulk aging is 12-18°C (54-65°F).
- Siphon Hose & Rackling Tube: Use for transferring the wine from one container to another while leaving the sediment behind.