6 Week 23L Wine Kit Instructions

Vinterra

VINECO INTERNATIONAL PRODUCTS
We Make Great Winemakers
www.vineco.on.ca

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PLACE YOUR PRODUCTION CODE STICKER HERE
(Found on the top of your Wine Kit box)

IMPORTANT: Please read all instructions before beginning.

STAGE 1 PRIMARY FERMENTATION

DAY 1 Remember to sterilize your containers and equipment with a sterilizing solution before proceeding. See "Hints for Success" Item #1. It is also strongly recommended that you let your wine kit sit at room temperature the day before use.

Date: Initial S.G.: (Target 1.080-1.100)

Note: The Initial Specific Gravity Reading should be taken right before the yeast is added.
For assistance reading the hydrometer see "Hints for Success" Item #3.

- ❑ Remove cap from **23L of pasteurized grape must** and pour contents into your sterilized primary fermentor.
- ❑ Sprinkle contents of **Packet #2 (Bentonite)** into the primary fermentor and mix thoroughly.
- ❑ If your kit contains any of the following – oak granulars, elderberries or elderflowers – add into the primary fermentor and mix thoroughly.
- ❑ The resultant temperature should be 20-25°C / 68-77°F. If the temperature is not in this range, cover primary fermentor and allow to stand in suitable environment until it is achieved. See "Hints for Success" Item #2.
- ❑ Sprinkle contents of **Yeast Pack** on to juice inside the primary fermentor (do not mix).
- ❑ Cover primary fermentor loosely with lid or use sealed lid with fermentation lock (1/2 filled with water or sterilizing solution) and stopper.
- ❑ Leave primary fermentor in a warm spot (20-25°C / 68-77°F) to ferment for 9 days. If temperature is lower than recommended, allow 2 or 3 extra days. See "Hints for Success" Item #2.

STAGE 2 SECONDARY FERMENTATION

DAY 10 Most of the fermentation will be complete. The specific gravity should be less than 1.020, but if not, wait a few more days before proceeding to the next steps.

Date: S.G: (Target <1.020)

- ❑ Place your sterilized 23L / 6 US gal. carboy below the primary fermentor to allow for siphoning.
- ❑ Siphon wine into sterilized carboy leaving sediment behind. See "Hints for Success" Item #4. Replace any lost volume due to racking with boiled water that has cooled to room temperature, up to a maximum of 750ml. Any more top-up may result in a wine that is not balanced.
- ❑ Attach stopper to fermentation lock. Place fermentation lock (1/2 filled with water or sterilizing solution) with stopper into opening at the top of the carboy.
- ❑ Leave wine at room temperature (20-25°C / 68-77°F) for 14 days to complete the fermentation.

STAGE 3 DEGASSING

DAY 24 All fermentation should be complete. Do not execute the next steps until fermentation is completed (the specific gravity should be less than 0.995 and no bubbling is seen). Allow extra time if required. Residual carbon dioxide gas *must* be removed from the wine prior to final clarification for the fining agent to be effective. Stirring or shaking the carboy will de-gas the wine.

Date: S.G: (Target <0.995)

- ❑ Siphon wine into a sterilized carboy, leaving sediment behind. **We strongly recommend not topping up to ensure a properly balanced wine.**
- ❑ Sprinkle the contents of **Packet #3 (Potassium Metabisulphite)** into the wine and mix thoroughly.
- ❑ Stir the wine for 1 minute using a sterilized spoon to remove the unwanted carbon dioxide gas. Alternatively, you may shake the carboy to degas the wine.
- ❑ Stir the wine several times (at least 6 to 8) over the next 2 days. Remember to refit the stopper and fermentation lock after each stirring.

STAGE 4 STABILIZING & CLARIFICATION

DAY 26 At this stage, the wine must be completely degassed or the fining agent will not be effective. If you are choosing to add sweetener or conditioner to your wine, see "Hints for Success" Item #5.

Date: S.G: (Target <0.995)

- ❑ To 125ml / ½ cup of warm water, add the contents of **Packet #4 (Potassium Sorbate)**. Stir to dissolve and mix thoroughly into your wine.
- ❑ If your kit contains a bottle of **Flavour Essence**, add contents to the wine and mix thoroughly.
- ❑ Shake the contents of **Package #5 (Fining Agent)**. Open the package and add the contents into the wine and stir thoroughly.
- ❑ Position the carboy containing the wine on a table so that no further movement is required prior to bottling.
- ❑ Refit stopper and fermentation lock (1/2 filled with water or sterilizing solution) or a solid stopper and leave the wine undisturbed to clear for up to 16 days.

STAGE 5 BOTTLING

DAY 42 Wine should be clear and ready to bottle. If the wine has not clarified yet, leave for a few more days. It is recommended that you filter the product prior to bottling. If aging your wine for longer than 6 months, add 1/4 tsp. of Potassium Metabisulfite dissolved in wine after filtering and prior to bottling.

Date: S.G: (Target <0.995)

- ❑ Siphon wine into a clean sterilized carboy, leaving any remaining sediment behind.
- ❑ Filter the wine using a medium pore size filter that has been properly prepared. Follow your filter instructions.
- ❑ Siphon the clear wine to sterilized 750ml/26 oz. cork finish wine bottles allowing 2.5cm-3.5cm/1"-1½" head space between cork and wine.
- ❑ Insert sterilized wine corks using a hand corker. See "Hints for Success" Item #1.
- ❑ Wait 24-48 hours before inverting the bottles once corked. This will allow expansion time for the corks, and will decrease the chances of leaking bottles.

This wine is very acceptable to drink at bottling time and will sustain the quality seen at bottling if stored in a consistently cool dark place, with the bottles oriented on their sides for 6-12 months.

6 Week 23L Wine Kit General Instructions

It is imperative that you follow the instructions in the correct sequence. Failure to do so will result in unsuccessful wine. **For some wine styles, you may be supplied multiple packages of the same ingredient (e.g. yeast, bentonite, oak, fining agent).**

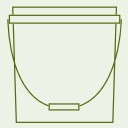
BE SURE TO USE ALL INGREDIENT PACKAGES INCLUDED IN YOUR KIT.

Your wine kit includes the following:

- **23L of pasteurized grape must**
- **Yeast Pack**
- May contain **oak granulars, elderberries, elderflowers,** bottle of **Flavour Essence** (use all items that are included)
- **Packet #2 Bentonite** – helps yeast activity and removes proteins
- **Packet #3 Potassium Metabisulphite** – used to prevent oxidation and improve shelf life
- **Packet #4 Potassium Sorbate** – used as an anti-microbial agent to prevent re-fermentation
- **Packet #5 Fining Agent** – removes proteins, which results in a clear stable wine

EQUIPMENT REQUIRED

Primary Fermentor
A food grade plastic container calibrated to 23L/6 US gal.

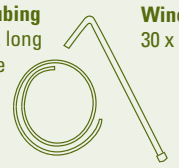


Fermentation Lock & Stopper
Fits into the carboy, and is half-filled with water or sterilizing solution. Allows CO_2 to escape and prevents oxygen and spoilage organisms from entering the wine.

Carboy
A glass or plastic carboy to hold 23L / 6 US gal. and will fit a fermentation lock and stopper

Hydrometer
Used to check specific gravity of your wine at different stages of the fermentation process

Racking Tube & Tubing
Approximately 6 ft. long flexible, food grade tubing with a rigid plastic siphon rod



Wine Bottles
30 x 750ml/26 oz.

HINTS FOR SUCCESS

1. CLEAN & STERILIZE ALL EQUIPMENT AND BOTTLES: Clean stained or dirty equipment using Stericlean and rinse thoroughly prior to sterilizing. Failure to properly sterilize all equipment and bottles may result in an unsuccessful wine. To sterilize equipment dissolve 50g /1.76 oz. of metabisulphite in 4L /1 US gal. of water (retain for future use). Be certain to rinse all traces of sterilant from your equipment and bottles before proceeding. Corks may be sterilized by soaking 5-10 minutes in sterilizing solution.

2. FERMENTATION TEMPERATURES: Your wine kit has been designed to ferment at 22°C/72°F. Temperatures above 30°C/86°F will inactivate the yeast, while temperatures below 18°C/64°F will prolong the time required to make the wine. NOTE: If the fermentation is taking place in a cool area, the correct fermentation temperature can be assured with the help of a heating pad or brew belt. Be sure to carefully monitor your wine temperature.

3. USING THE HYDROMETER: A wine hydrometer is a tool that reads relative specific gravity. As the fermentation progresses, the specific gravity decreases as the sugar is converted to alcohol and carbon dioxide. We have included target readings for you to follow the progress of your wine. To use, immerse the sterilized hydrometer into a cylinder of wine or juice so that it is free floating. To read the hydrometer, the level at which the liquid intersects the stem is your specific gravity.

4. CARBOY SEDIMENT: When transferring, or racking, try not to splash the wine to minimize the incorporation of oxygen into your wine. Care must be taken not to mix the sediment with the clear wine at the bottling stage (Stage #5). Should this inadvertently occur it will be necessary to let the sediment resettle for a few days before proceeding. Using a rigid plastic racking tube and clamp in conjunction with the flexible tubing is very helpful.

5. POTASSIUM SORBATE & SWEETENING YOUR WINE: Vineco 6 week kits have been developed to produce dry wines, with the exception of several white wine styles. If you want to create a sweeter wine, wine conditioner or sweetener may be added during Stage #4. **If choosing to use a sweetener or conditioner it is imperative that you use Packet #4 (Potassium Sorbate) to ensure a successful wine.** If you are creating a dry wine, you may choose to omit Packet #4 if you would like to limit the level of preservatives present in your wine.

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