



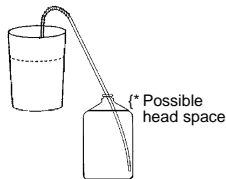
**ESTATE SERIES**  
ULTRA PREMIUM WINE KIT  
**8 WEEK WINE KIT**  
**INSTRUCTIONS**  
**BEFORE YOU BEGIN**

- Please read all instructions.
- Note that this kit may contain a smaller foil bag (F-Pack) for Stage 3. Store it in a cool dry place until needed.
- This kit may contain more than one package of each ingredient. Please add all packages when directed.
- Sanitise all of your equipment with a chlorinated detergent (Brew King's *Sparkle Brite* or equivalent product) and rinse thoroughly with hot water.
- Use good quality drinking water with this kit.
- Please record the type of kit, and code number from the box top. We will require this information should you have any questions or comments.

TYPE OF KIT: \_\_\_\_\_ CODE NUMBER: \_\_\_\_\_



- 1) Carefully siphon wine into a clean, sanitised carboy. Leave the sediment behind. This may leave a space at the top of the carboy. **Do not top up at this stage.**
- 2) Attach bung and airlock filled halfway with water to carboy.
- 3) Leave carboy in fermentation area for a further 10 days. No tests are required during this time.



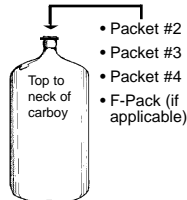
**STAGE #3 - STABILIZING**

*After 10 days, check the specific gravity. It should be 0.996 or less. Verify gravity by checking again in 24 hours. If it has changed, leave the wine until it is stable on two consecutive days. If you do not verify this reading, your wine may not clear properly!*

- 1) Dissolve contents of package #2 (metabisulphite) and package #3 (sorbate) in 125 ml (1/2 cup) of cool water. Add to carboy and stir very vigorously for two minutes to disperse the stabilizers and drive off CO<sub>2</sub>.

**IF YOUR KIT CONTAINS A SMALLER FOIL BAG (F-PACK)**

- I. To ensure sufficient room in your carboy for the contents of the pack, remove 500 ml (two cups) of wine. Reserve this to top up carboy in Step 3.
  - II. Shake the foil bag, remove cap, and pour contents into the carboy. Stir vigorously for 60 seconds. Your gravity will now read between 0.998 and 1.007 depending on the kit style.
- 2) Shake contents of package #4 (chitosan or isinglass). Carefully cut open the corner of pouch and pour contents into carboy. Stir vigorously for two minutes to drive off CO<sub>2</sub>. **Note: your wine will not clear if this stirring is skipped.**



**STAGE #1 - PRIMARY FERMENTATION**

- 1) Add two litres (1/2 Imp. gal.) of warm water to the bottom of your sanitised primary fermenter. Stir the water vigorously and slowly sprinkle the contents of package #1 (bentonite) onto the surface. Stir for 30 seconds to ensure even dispersal, and to break up any clumps.
- 2) Secure the neck of the bag into the collar on the top of the box, remove the cap, and pour the contents into the primary fermenter with the bentonite solution. Add two litres (1/2 Imp. gal.) of warm water to the bag to rinse out any remaining juice, and add it to the fermenter.
- 3) If your wine kit contains oak or elderflowers, add them to the primary fermenter now.
- 4) Top up fermenter to the 23 litre (5 Imp. gal) mark with cool water. Stir vigorously for 30 seconds.
- 5) Check specific gravity. It should read between 1.080 and 1.090 for white wines, and between 1.090 and 1.098 for red wines.
- 6) Ensure that the temperature of the juice is between 18 – 24°C (65 – 75°F). Sprinkle the yeast onto the surface.
- 7) Cover the primary fermenter and place in an area with a temperature of 18 – 24°C (65 – 75°F). Fermentation should start within 24 – 48 hours.
- 8) Take and record daily readings of specific gravity and temperature.



- Packet #1
- Large Concentrate Bag
- Yeast
- Oak or Elderflowers (if applicable)
- Water

**STAGE #2 - SECONDARY FERMENTATION**

*After 5 – 7 days the specific gravity will be 1.010 or less. You must rack (transfer) the wine into a carboy at this time. (Note: the lower your fermenting temperature, the longer it will take to reach this stage.)*

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- 3) Top up carboy to within 5 – 13 cm of the neck with cool water (or reserved wine from F-Pack addition if available). Re-attach bung and airlock (half filled with water). Allow 10 days to clarify.

**STAGE #4 - CLARIFICATION**

*After 10 days your wine will have cleared substantially. This next racking will help to brilliantly polish it.*

- 1) Rack wine into a clean, sanitised carboy. If necessary, add cool water to bring the level to within 5 – 13 cm (2 – 5 inches) of the neck. Ensure airlock is filled halfway with water and reattach with bung. Leave the wine 28 days to finish clarifying.

**STAGE #5 - AGING & BOTTLING**

- 1) After 28 days, check your wine for clarity by drawing a small sample into a wineglass and examining it in good light. If it is not completely clear, leave for another 7 days. **Do not bottle cloudy wine: it will not clear in the bottle.**
- 2) If you wish to filter your wine, please contact your local retailer.

**Note:** It is recommended to age your wine for at least 6 months before drinking, either in a topped-up carboy, or in the bottle. To age the wine for this period, you will need to add extra metabisulphite to prevent oxidation.

Rack the wine into a clean, sanitised carboy, dissolve 1/4 teaspoon of potassium metabisulphite powder in 125 ml (1/2 cup) cool water, stir into wine and top up to within 5 – 13 cm (2 – 5 inches) of the neck. You may age the wine in bulk by leaving it in the carboy with airlock half-filled with water, or proceed to bottling in Step 3.

- 3) Siphon your wine into clean, sanitised bottles and seal with a good quality cork. Leave bottles upright for three days before lying them on their sides.

**Your wine will benefit greatly from further bottle age. Enjoy!**