



Island Mist™

PREMIUM WINE KIT WITH NATURAL FRUIT FLAVOURS

BEFORE YOU BEGIN

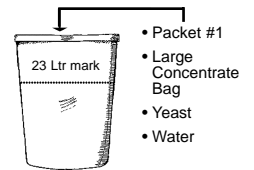
- Please read all instructions.
- Note that this kit contains both a large bag of wine base and a smaller foil bag (F-Pack) for Stage 3. Store the F-Pack in a cool dry place until needed.
- Sanitise all of your equipment with a chlorinated detergent (Brew King's *Sparkle Brite*, or equivalent product) 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: _____

INSTRUCTIONS FOR MAKING 23 LITRES OF WINE

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) Carefully remove the cap from the large bag and empty the contents into the primary fermenter with the bentonite solution. Add 4.5 litres (1 Imp. gal.) of warm water to the bag to rinse out any remaining juice, and add it to the fermenter.
- 3) Top up fermenter to the 23 litre (5 Imp. gal.) mark with cool water. Stir vigorously for 30 seconds.
- 4) Check specific gravity. It should read between 1.048 and 1.052.
- 5) Ensure that the temperature of the juice is between 18 – 24°C (65 – 75°F). Sprinkle the yeast onto the surface and gently stir in.
- 6) 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.
- 7) Take and record daily readings of specific gravity and temperature.



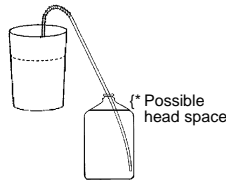
STAGE #2 – SECONDARY FERMENTATION

After 4-6 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

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Rev. 28/03/01

your fermenting temperature, the longer it will take to reach this stage).

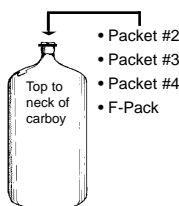
- 1) Carefully siphon wine into a clean, sanitised carboy. Leave the sediment behind. This may leave a space at the top of the carboy. **Do not top up at this stage.**
- 2) Attach airlock and bung to carboy. Remember to fill airlock halfway with water.
- 3) Leave carboy in fermentation area for a further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



STAGE #3 – STABILIZATION AND F-PACK

After 10 days, check your specific gravity. It should be 0.996 or less. Verify a stable gravity by checking again the next day. If the gravity has changed, leave the wine until the reading 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 2 minutes to disperse the stabilisers and drive off CO₂.
- 2) To ensure sufficient room in your carboy for the contents of the F-Pack, remove one litre (four cups) of wine. Reserve this to top up carboy in Step 5.
- 3) Shake the foil bag, carefully remove the cap, and pour contents into the carboy. Stir vigorously for 60 seconds. Your gravity will now read between 1.010 and 1.015, depending on the style of the kit.



- 4) Shake contents of package #4 (chitosan or isinglass). Carefully cut open the corner of pouch and pour contents into carboy. Stir vigorously for 2 minutes to drive off CO₂. (Note: your wine may not clear if this stirring is skipped).
- 5) Top up carboy to within 5-13 cm (2-5 inches) of the neck. Use the reserved wine from F-Pack addition, and cool water, if necessary. Ensure airlock is filled halfway with water and reattach bung and airlock. Allow your wine 7 days to clarify.

STAGE #4 - CLARIFICATION & BOTTLING

- 1) After 7 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 the carboy 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 for instructions.
- 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.

Note: Any plastic equipment used with Island Mist should be soaked overnight in a chlorinated detergent (Brew King's *Sparkle Brite*, or equivalent product) to prevent the natural fruit flavours from being carried over into the next batch.

Island Mist does not require any ageing, and can be consumed immediately. Drink your Island Mist chilled, or over ice. Store out of direct sunlight, and enjoy!

Try ISLAND MIST as a spritzer!

ISLAND MIST is fantastic as a crisp, light carbonated beverage. Simply carbonate with 2 – 2.5 volumes of CO₂ or as desired. Talk to your retailer for details.

