



# INSTRUCTIONS

## BEFORE YOU BEGIN

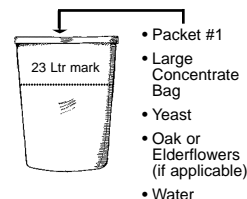
- Please read all instructions.
- Note that this kit may contain a smaller foil bag (F-Pack) for Stage 3. Store it in a cool dry place until needed.
- Sanitise all of your equipment with a chlorinated detergent (Brew King's *Sparkle Brite* or equivalent product) and rinse thoroughly with hot water.
- 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: \_\_\_\_\_



## 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 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) 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 (1.090 – 1.100 for Luna Rossa).
- 6) 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.
- 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.

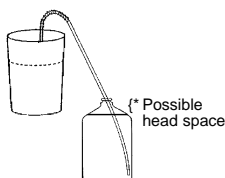


## STAGE #2 – SECONDARY FERMENTATION

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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- 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.

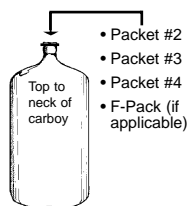


## STAGE #3 – STABILIZING

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!

**Note for makers of Luna Rossa:** Your kit will not ferment below 0.998. This is normal. Once the gravity reaches 0.998 on two consecutive days, you can proceed to stage 3.

- 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 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, carefully remove the 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 style of the kit.

- 2) 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 CO<sub>2</sub>. (Note: your wine may not clear if this stirring is skipped).
- 3) Top up carboy to within 5 – 13 cm (2 – 5 inches) of the neck. Use cool water, or reserved wine from F-Pack addition, if available. Ensure airlock is filled halfway with water and re-attach bung and airlock. Allow your wine 8 days to clarify.

## STAGE #4 - CLARIFICATION & BOTTLING

After 8 days your wine will be quite clear. This next racking will help to brilliantly polish it.

- 1) Rack the wine into a clean, sanitized 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 re-attach bung and airlock. Leave the wine 14 days to finish clarifying.
- 2) After 14 days, check your wine for clarity. If not completely clear, leave another 7 days before bottling. **Do not bottle cloudy wine: it will not clear in the bottle.**
- 3) If you wish to filter your wine, please contact your local retailer for instructions.

**Note:** If you will be ageing your wine for more than 6 months, you will need to add extra metabisulphite to prevent oxidation. Dissolve 1/4 teaspoon of potassium metabisulphite powder in 125 ml (1/2 cup) cool water and stir into wine before bottling.

- 4) 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 3 months bottle age. Enjoy!**