



Selection

S P É C I A L E

Yields 11.5 litres

INSTRUCTIONS

- Please read all instructions thoroughly before beginning.
- If your kit is a Sherry kit, you have the option to make a Cream Sherry or Dry Sherry style. See Steps 7 & 11 for further details.
- Please ensure that all equipment has been thoroughly cleaned (with a chlorine-based detergent such as Brew King's *Sparkle Brite* or bleach) and well rinsed with hot water.
- Be sure to use good quality drinking water with this product.
- Please note that this kit contains a smaller foil bag (F-pack) for STAGE #3, Step 11 (except for Black Muscat, which has no F-pack). Remove the F-pack and store for later use.
- Please note the type of kit and code number from the top of the box, and ensure that this information is available should you have any questions or comments.

TYPE OF KIT: _____ CODE NUMBER: _____

SPECIFIC GRAVITY BY STEP CHART

KIT VARIETY	Starting S.G.	Secondary S.G.	Stabilizing S.G.	Finishing S.G.
Black Muscat	1.149 – 1.155	1.055 or less	1.038 or less	1.030 – 1.040
Cream Sherry	1.128 – 1.133	1.018 or less	1.010 or less	1.015 – 1.020
Dry Sherry	1.128 – 1.133	1.018 or less	0.996 or less	0.996 or less
Icewine Style	1.158 – 1.165	1.090 or less	1.070 or less	1.070 – 1.075
Port	1.128 – 1.133	1.018 or less	1.010 or less	1.015 – 1.020

STAGE #1 – PRIMARY FERMENTATION

- 1) Disperse the contents of packet #1 (Bentonite) in water by adding 2 litres (1/2 Imp. gal.) of water into bottom of a clean and sanitized fermentor. Slowly sprinkle the contents of packet #1 evenly over the surface of the water and mix. (Try not to form any clumps.)
- 2) Put bag spout into collar provided on packaging box and empty contents of large bag into the primary fermentor. Rinse bag by adding approximately 2 litres of warm water to bag, then empty into primary fermentor.
- 3) ****IF WINE KIT CONTAINS A PACK OF OAK POWDER****
Pour contents into a heat resistant container. Add 250 ml (1 cup) of boiling water and stir, then pour the solution into primary fermentor and stir.
- 4) a) Bring contents of primary fermentor to the **11.5 litre mark** (2.5 Imp. gal., 3 U.S. gal.) using water. Stir to mix well.
b) Check the SPECIFIC GRAVITY BY STEP chart for variety-specific starting specific gravity levels.
- 5) a) Ensuring that the temperature of the "must" (unfinished wine) is between 18 – 24°C (65 – 75°F), sprinkle the yeast onto the surface and stir in.
b) Cover the primary fermentor and place in suitable area to maintain fermentation temperature of 18 – 24°C for the next few days. Fermentation should start within the next 24 – 48 hrs.

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- 6) Take daily readings of specific gravity and temperature (using a hydrometer and thermometer) and record the data in a log book.
- 7) *****IF YOUR KIT IS A PORT OR CREAM SHERRY*****
(Note – Sherry Kit users: Please follow this step if you desire a Cream Sherry style. See steps 7 & 11 for further details.)

After about 6 – 9 days of fermentation, the S.G. for Port or Cream Sherry kits will reach between 1.005 – 1.015. These varieties will now require the addition of a **corn sugar solution**. In a heat resistant container (minimum 1 litre capacity) dissolve 0.45 kg (approx. 2 cups) of **corn sugar** in 175 ml (approx. 0.75 cups) of hot water. Stir gently until sugar is completely dissolved. Allow the corn sugar solution to cool to room temperature, then add the solution to the must and stir gently. Take another S.G. reading. It should read between 1.015 – 1.025. Cover the primary fermentor and allow approx. 5 days (until reaching Secondary S.G.) before proceeding to Step 8.

STAGE #2 – SECONDARY FERMENTATION

Once the S.G. reaches the levels outlined by variety in the Secondary S.G. section of the SPECIFIC GRAVITY BY STEP chart (approx. 8 – 10 days for Icewine, Black Muscat or Dry Sherry), the must is ready for racking. Note that the lower the must temperature, the slower the fermentation and the longer it will take to reach this S.G. range.

- 8) Carefully syphon the must into a clean and sanitized 11.5 litre secondary carboy leaving all sediment behind. You may encounter head space in the carboy. **DO NOT TOP UP CARBOY** at this stage.
- 9) Add water to airlock (half full), and attach airlock and bung to carboy. Leave carboy at fermentation temperature for a further 14 days to finish fermentation. No tests are required during this time.

STAGE #3 – STABILIZING

After 13 – 15 days, check specific gravity and refer to the level in the Stabilizing S.G. section of the SPECIFIC GRAVITY BY STEP chart. Verify a consistent and stable S.G. by checking again two days later. If S.G. is not stable, allow a few more days until this condition is reached before proceeding to Step 10.

- 10) Dissolve contents of package #2 (potassium metabisulphite) and package #3 (potassium sorbate) in approximately 125 ml of wine (extracted with a wine thief). Add back to carboy and stir vigorously for 2 – 3 minutes.

- 11) **IF YOUR KIT CONTAINS A SMALLER FOIL BAG (F-PACK)**
(Note – Sherry Kit users: Please follow this step if you desire a Cream Sherry style. If a Dry Sherry style is desired, omit this step). To ensure adequate room in your carboy for the extra volume from the F-pack, extract approximately 500 ml of wine from the carboy. Save the extracted portion to top up your carboy in Step 13.

Shake pack contents, cut corner and pour the F-pack into the carboy. Stir vigorously. Please refer to the SPECIFIC GRAVITY BY STEP chart to check where the Finishing S.G. should be.

- 12) Shake contents of package #4 (chitosan or isinglass). Cut corner of pouch. Pour contents into carboy. Stir vigorously for 2 – 3 min.
- 13) Top up carboy with extracted wine and/or sterile water to within 5 – 13 cm (2 – 5 inches) of neck. Ensure airlock is adequately filled with water and bung secured. Allow the must 8 days to settle.

STAGE #4 - CLARIFICATION & BOTTLING

After the 8 days, your must should be relatively clear, but it should be racked once more to polish the wine.

- 14) Syphon the wine into a clean, sanitized carboy. If necessary, top up carboy with sterile water once again. Reattach airlock and bung. Leave the must a further 14 days to settle to a transparent clarity and then it can be bottled.
- 15) After the 14 days, draw a sample from the carboy into a clear wine glass and check for clarity. If wine is not clear, leave for a further week until this condition is reached. Contact your local retailer for further instruction concerning filtering and bottling.

Your wine will greatly benefit with age in the bottle. Enjoy!