

IMPORTANT: In order to address any concerns with this kit, we will require the product identifier. Please remove the barcode sticker from the top of the kit box and attach it to the back of the wine log and retain for quality control purposes.

WINE MAKING INSTRUCTIONS

DAY 1 PRIMARY FERMENTATION

(S.G. 1.087 - 1.095)

Before beginning, it is necessary to mark the 23 litre (6 US gallon) level on the primary fermenter. To do this, fill a 23 litre/6 US gallon glass carboy to the neck with water, empty into the primary and mark the level. Discard the water.



- Clean and sanitize equipment to be used. Rinse well 4 times with warm water. (see *Tips for Success #1*)
- If making white or blush wine, add approx. 1" of hot water to primary. Add contents of packet labeled **BENTONITE #2** to primary fermenter. Stir for 3 minutes. This is not required for red wines.
- Lay the bag of grape juice concentrate flat on table. Grip the bag by the neck. Remove snap cap and pour contents into primary fermenter. *Suggestion: The snap lid on this container is easily removed with the aid of a standard beer bottle opener.*
- Rinse bag with 2 litres of warm water and pour into the primary fermenter. Stir well.
- If the kit contains **OAK PACKET(S)**, add now.
- Fill primary fermenter to the 23 litre/6 US gallon mark with cool water and stir for one minute. This is important for good fermentation. (You can use a drill powered stirring rod, if you have one). The temperature should range between 20°-24°C (68°-75°F). If the temperature is too warm, cover the primary and let stand until correct temperature is reached. (see *Tips for Success #2*)
- If your kit contains a **CRUSHED GRAPE PACK**, prepare it to be added to the primary fermenter by following these instructions:
 - Carefully empty the contents of the **CRUSHED GRAPE PACK** into the mesh bag provided in the kit over the primary fermenter and secure the neck of the bag by tying a knot.
 - Add the bag of crushed grapes to the juice in the primary fermenter.
- Sprinkle **YEAST** on top. Cover primary with either a loose fitting lid or a tight fitting lid with a fermentation lock, or a plastic sheet tied down with elastic bands.
- Stir the wine on day 2 and 3. If your kit contains a **CRUSHED GRAPE PACK**, use a sterilized spoon to push the bag containing the crushed grapes under the juice surface once a day for the next 8-10 days. Leave wine to ferment for 14 days.

DAY 14 STABILIZING / DEGASSING

(S.G. 0.995 or less)

All fermentation activity should now be complete. Allow more time if needed. (see *Tips for Success #5*)

Before stabilizing your wine:

- Check the Specific Gravity. It should be approximately 0.995 or less.
- There should be no surface activity/bubbles.

10. If your kit contains a **CRUSHED GRAPE PACK**, remove it from your wine at this time using a sterilized spoon.

11. Siphon wine into clean, sanitized glass carboy. (see *Tips for Success #3*)

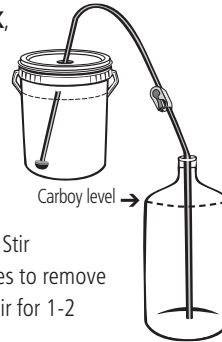
12. Add packet labeled **POTASSIUM METABISULPHITE #3** by slowly sprinkling sachet contents onto the surface of the wine. Stir vigorously with a plastic spoon for 2-3 minutes to remove all gas. If using a drill powered stirring rod, stir for 1-2 minutes. (see *Tips for Success #6*)

13. Add packet labeled **POTASSIUM SORBATE #4** by slowly sprinkling sachet contents onto the surface of the wine. Stir vigorously with a plastic spoon for 2-3 minutes to remove all gas. If using a drill powered stirring rod, stir for 1-2 minutes.

14. If your kit contains two packets of **KIESELSOL** add one packet only and stir gently for 30 seconds.

15. Repeat the stirring procedure 6 times over a 12 hour period. This removes unwanted gas.

16. After the last stirring, place carboy on a table or counter so that it does not need to be moved again until bottling.



DAY 15 CLEARING

- After sitting overnight, add packet labeled **CHITOSAN** and **SWEET RESERVE** if included. Stir gently with handle of spoon for 30 seconds. If your kit contains a second packet of **KIESELSOL**, wait one hour and add it to the wine. Stir gently with the handle of spoon for 30 seconds. Top up the glass carboy to the neck with reserve wine or cool water if necessary. (see *Tips for Success #4*) Attach fermentation lock.
- Age wine for 21 days.

DAY 36 FILTERING / BOTTLING

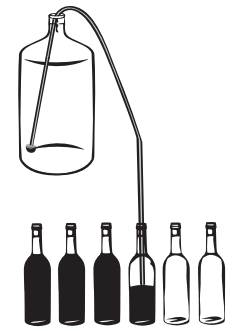
Your wine should be clear and ready to bottle.

If wine has not cleared perfectly, leave for another week. (see *Tips for Success #7*)

- Before filtering or bottling, siphon your wine into a clean, sanitized carboy being careful not to disturb the sediment.
- We recommend filtering the wine before bottling to give it a professional appearance. Please contact the Wine Kitz location nearest you to reserve a rental filter. The staff at Wine Kitz will give you full instructions on the use of the filter when you pick it up.
- Filter your wine into a clean, sanitized carboy to prepare it for bottling. Taste and adjust for sweetness if desired.

If you plan to age your wine for longer than 5 months in the bottle, or if your storage temperatures are less than ideal (12-18°C, 54-65°F), we recommend the addition of 1/4 teaspoon potassium metabisulphite (dissolved in 1/2 cup cool water) to the wine before bottling. This sulphite addition will help extend the aging ability of the wine without affecting quality and you may still drink the wine at an early age.

BOTTLING: Clean and sanitize bottles and siphon hose, racking tube and bottle filler. Rinse with warm water 4 times. Drain. Siphon wine into bottles allowing 2.5 cm (1 inch) head space between cork and wine. Insert dry cork using a corker, available from your Wine Kitz retailer. Leave bottles standing upright for five days then store bottles on their sides to keep the corks moist. Age the wine for at least 4 week before drinking. (see *Tips for Success #8*).



BULK AGING: Rather than bottling your wine immediately, you may wish to age in a glass carboy (do not use a plastic carboy for bulk aging) for up to 2 months prior to bottling. Bulk aging will provide an additional degree of softness, complexity and quality to the wine. For bulk aging, siphon wine off sediment into a clean carboy. It is vital that the glass carboy is topped up into the neck with a similar wine or cool water. Attach a solid bung. Ideal temperature for bulk aging is 12-18°C (54-65°F). After bulk aging, dissolve 1/4 teaspoon of potassium metabisulphite crystals (available at Wine Kitz) in 1/4 cup (60 mL) of cold water. Add to carboy before filtering/bottling.

NECESSARY EQUIPMENT



Fermenter



Glass Carboy



Fermentation Lock



Spoon



Wine Thief



Hydrometer

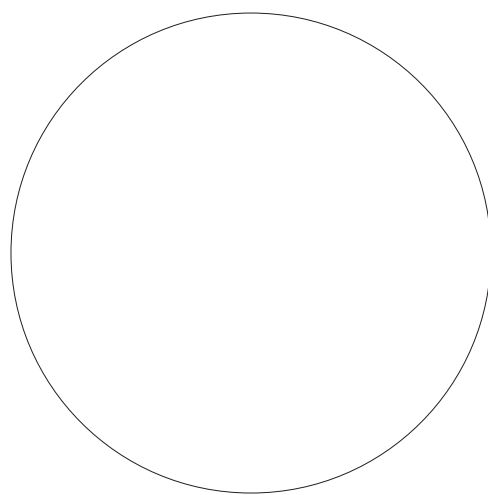


Siphon Hose & Racking Tube

- Primary Fermenter:** Food grade plastic bucket of at least 30 litres (8 US GAL.) capacity. Use a loose lid to cover or a tight fitting lid fitted with a fermentation lock and stopper or a plastic sheet tied down.
- Carboy:** 23 litre (6 US gallon) glass or plastic, narrow-necked container. Glass is preferred.
- Fermentation Lock & Rubber Stopper:** The fermentation lock is designed to prevent bacteria and oxygen from getting into your wine, while allowing carbon dioxide gas produced during the fermentation to escape. Remove cap and half-fill lock with water. Replace cap and fit rubber stopper with lock into carboy neck. Dry the inside of the carboy neck with a paper towel to ensure a snug fit.

- Mixing Spoon:** Food grade plastic stirring utensil 70 cm (28") in length.
- Wine Thief:** Use to take out samples from the primary and carboy.
- Hydrometer:** A hydrometer measures sugar – either its presence OR its absence. During fermentation, high Specific Gravity (or density) sugars are being converted to lower Specific Gravity alcohol. The hydrometer records this change and allows you to determine:
 - potential alcohol
 - how fermentation is progressing
 - when fermentation is complete
- Siphon Hose & Racking Tube:** Use for transferring the wine from one container to another while leaving the sediment behind.

004209 5/2012



Retirez le collant du code-barres du dessus de la Boîte et apposez-le au registre de vinification aux fins du contrôle de la qualité.

DAY / JOUR 1 PRIMARY FERMENTATION / FERMENTATION PRIMAIRE
Date: Specific Gravity / Densité (G.S.)

DAY / JOUR 2-3 STIR WINE / BRASSEZ LE VIN
Date:

If your kit contains a CRUSHED GRAPE PACK: Si votre roussse contient un SACHET DE RAISINS BROYÉS:
DAY / JOUR 4-14 PUSH BAG UNDER JUICE / POUSSER SAC SOUS LE JUS
Date:

DAY / JOUR 14 STABILIZING / STABILISATION
Date: Specific Gravity / Densité (G.S.)

Siphon wine to clean, sanitized glass carboy. / Transférez le vin dans une bouteille propre et stérilisée.

Add Potassium Metabisulphite #3. Stir well. / Ajoutez le metabisulfite de potassium #3. Bien agiter.

Add Potassium Sorbate #4. Stir well. / Ajoutez le sorbate de potassium. Bien agiter.

Add 1 Packet of Kieselsol. Stir gently. / Ajoutez le sachet de Kieselsol. Agitez délicatement.

DAY / JOUR 15 CLEARING / CLARIFICATION
Date:

Add Chitosan. Stir gently. Wait 1 hour. / Ajoutez le chitosane. Attendez une heure. Agitez délicatement.

Add 1 Packet of Kieselsol. Stir gently. / Ajoutez 1 sachet de Kieselsol. Agitez délicatement.

DAY / JOUR 36 BOTTLING / EMBOUTEILLAGE
Date:

FINAL APPRECIATION / APPRÉCIATION FINALE
Bouquet:

Flavour / Saveur:
Body / Corps:
Comments / Commentaires:

NEED ADVICE?
Wine Kitz personnel are fully qualified and eager to assist you in making great wine. Expert advice is available at your nearest Wine Kitz store, or contact us at:
Head Office: 27 Scott Street West, St. Catharines, Ontario L2R 1E1
Toll Free: 1-888-477-WINE (9463)
Monday to Friday 8:30am - 5:00pm EST
E-mail: info@winekitz.com • Website: www.winekitz.com

BESOIN D'UN CONSEIL?
Le personnel de Wine Kitz est pleinement qualifié et disponible pour vous assister dans la fabrication de ces excellents vins. Des conseils d'expert sont disponibles à votre magasin Wine Kitz le plus près de chez vous ou contactez-nous à:
Bureau-Chef: 27 Scott Street West, St. Catharines, Ontario L2R 1E1
Ligne sans frais: 1-888-477-WINE (9463)
Lundi au Vendredi: 8:30am - 5:00pm EST
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