

## Yields 23 Liters

### Day 1-7: Primary Fermentation

Date: \_\_\_\_\_ S.G. \_\_\_\_\_

- Prior to starting, please fill your primary fermenter bucket with water to the amount of wine you are intending to make. Place a mark at the water level so that you can use later. An easy way to do this is to fill your carboy with water, add to the primary fermenter, then add the water to the primary and mark the level.
- Rinse primary fermenter with sanitizing solution. Rinse well with water at least 4 times.
- Add about 2 liters (1/2 US gallon) warm water to the primary fermenter. **Pour the contents of the Bentonite pack into the primary fermenter and stir for 3 minutes.**
- Pour winery concentrate from bag into primary fermenter.
- Rinse bag with about 4 liters (1 US gallon) hot water. Add to primary fermenter.
- Fill primary fermenter to desired level of volume with cool water to fit carboy. This will be indicated by the mark you placed on the side of the primary.
- Stir hard for at least 2 minutes to mix the concentrate and water and to provide the yeast with oxygen for good fermentation.
- Check Specific Gravity. Starting S.G. should be approximately 1.070. If above 1.070, continue to stir to ensure complete reconstitution, wait 15 minutes and check Specific Gravity again.
- Add dry wine yeast to the surface of the juice. **(DO NOT STIR)**
- Cover primary fermenter and leave for 7 – 10 days to ferment. Preferred temperature range for good fermentation is 20 - 24°C (68 - 75°F). Avoid ambient room temperatures above 25°C (77°F).

### Day 8-17: Secondary Fermentation

Date: \_\_\_\_\_ S.G. \_\_\_\_\_

- Check Specific Gravity. It should be at 1.005 or lower.
- Sanitize the carboy, being careful not to disturb sediments. Leave sediment behind and discard.
- Attach fermentation lock and stopper to carboy.
- Leave the carboy for another 6 days to complete fermentation.

**TIPS: All equipment should be spotlessly clean before coming in contact with wine. Prevent air from spoiling your wine after fermentation. Keep carboys topped and fermentation locks attached and filled with water.**

### Day 18-19: Stabilizing and Clearing

Date: \_\_\_\_\_ S.G. \_\_\_\_\_

- Taste the wine for dryness. Specific Gravity reading will be approximately .995 and all fermentation activity will be complete.
- Siphon the wine into a clean carboy.
- SULPHITE ADDITION:** Add slightly more than ½ teaspoon sulphite powder to approximately 125 mL (1/2 cup) of cold water and stir to dissolve. Add sulphite solution to carboy of wine and mix.
- SORBATE ADDITION:** Add the **SORBATE** pack into carboy of wine and mix. Stir vigorously for at least 5 minutes to remove all gas.
- 1<sup>st</sup> CLARIFIER ADDITION:** Add 1 pack of **Kieselsol** and gently mix for 45 seconds. Leave the wine to clear for 2 days.

### Day 20-27: Fruit Flavor & Clearing Date:

\_\_\_\_\_ S.G. \_\_\_\_\_

- Siphon wine into a carboy, being careful not to disturb sediments. Leave sediment behind and discard.
- FLAVORING ADDITION:** Remove 1 liter of wine. Add the contents of fruit flavoring bag to the wine.
- 2<sup>nd</sup> CLARIFIER ADDITION:** The Sparkolloid clearing agent solution must now be prepared. Add contents of Sparkolloid packet into a 500mL microwavable container. Add 1 cup (250mL) of wine from carboy to microwavable container. Stir. Microwave on high until liquid boils (avoid foam over). Remove from microwave and stir occasionally for 5 minutes. Pour the hot Sparkolloid solution into the vessel of wine. Stir gently for 30 seconds. **BE SURE SPARKOLLOID SOLUTION COMES TO A COMPLETE BOIL TO ACTIVATE INGREDIENT.**
- 3<sup>rd</sup> CLARIFIER ADDITION:** After 1 hour add 1 pack of **Kieselsol** and gently mix for 45 seconds. Top up the carboy into the neck with water or a similar wine. Attach rubber bung and airlock.
- Age the wine for 7 – 10 days.

### Day 28: Filtering/Bottling

- Filter the wine into a clean carboy before bottling. Filtering is recommended as it will improve appearance and flavor.
- Bottling:** Clean & sanitize wine bottles. Rinse well with water. Siphon the wine into bottles leaving about 2.5cm of space between the bottom level of the cork and the wine. Use corker to insert dry corks. Leave the bottles on their sides to moisten corks.