

US ELITE WINERY SUPPLIES

6.4L VARIETAL WINE KIT INSTRUCTIONS (866)796-9463 www.uselitewine.com

Day 1

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.
- If you are making white or blush wine, add about 2 litres (1/2 US gallon) warm water to the primary fermenter. Pour the contents of the Bentonite packet into the primary fermenter and stir for 3 minutes to mix.

Note: The Bentonite will not totally dissolve- this is normal. Bentonite is not necessary for red wine.

- Pour winery concentrate from bag into primary fermenter.
- Rinse bag with about 4 litres (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 place 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 1.090-1.105. If below 1.090 continue to stir to ensure complete distribution. Wait 15 minutes and check Specific Gravity again.
- Add Oak packet if included and stir again for one minute.

Note: If you have more than one packet of oak, be sure to add all of them to primary or add either pack at Day 1 and the remaining pack at Day 7 for more oak complexity and character.

- Add dry wine yeast to the surface of the juice.
- Cover primary fermenter and leave for 14 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 7

- Optional- For more oak complexity and character add second oak package, stir lightly.

Day 14 FERMENTATION WILL BE COMPLETE.

Date _____ S.G. _____

- Taste the wine for dryness. Specific Gravity reading will be approximately .995 and all fermentation activity will be over.
- Syphon 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. (A **SORBATE** pack had been included with this kit. We recommend using **SORBATE** only if you will be sweetening your wine (see Day 52, SWEETENING). Add sulphite solution to carboy of wine.
- POST TANNIN ADDITION:** If your kit contains a pack of **POST TANNIN**, mix the tannin with 125 mL of cool water and add to carboy of wine. Stir gently to distribute.
- The Sparkolloid clearing agent solution must now be prepared. Add contents of Sparkolloid packet into a 500 mL microwavable container. Then add 1 cup (250 mL) 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 carboy of wine.
- Top up the carboy with water or a similar wine into neck. Attach fermentation lock.
- Leave the wine to clear for 21 days. During this period, you may wish to chill-proof the wine to drop out any natural tartrate crystals that can slowly precipitate in the bottled wine in a cool wine cellar. This chill-proofing is purely cosmetic.
- CHILL-PROOFING:** Chill the wine to 0°C (32°F) for 3-4 weeks to drop tartrates. Syphon the wine off the sediment while still cold.

Day 35

Date: _____ S.G. _____

- Carefully siphon the clear wine off the sediment into a clean carboy.
- Top up the carboy into the neck with water or a similar wine. Attach fermentation lock.
- Age the wine for 2 – 8 weeks in a cool environment. Recommended temperature range is 13 – 18°C (55 - 65°F).

Day 52

Date: _____ S.G. _____

- Syphon the clear wine into a clean carboy or primary fermenter, taking great care to leave any sediment behind.
- SULPHITE ADDITION:** Add 3/8 teaspoon sulphite powder to approximately 125 mL (1/2 cup) of cold water and mix to dissolve. Add Sulphite solution to wine and stir gently to mix.
- SWEETENING:** If you find the wine too dry, keep in mind that the wine will soften and mellow greatly as it ages. If you wish to sweeten the wine, be sure you have added the above sulphite addition **PLUS** you will now need to add potassium sorbate (also known as wine stabilizer) to prevent refermentation.

Directions: • Add the contents of the potassium sorbate packet to a small amount of cool water to dissolve, then add to the carboy and lightly mix.

• Now prepare sweetening syrup: Add 250 mL (1 cup) of white granulated sugar to 125 mL (1/2 cup) of water. Heat and stir until sugar is dissolved. Cool the syrup, then add the sugar syrup in small amounts to the wine until you have the desired sweetness level.

- FILTERING:** Filtering is recommended as it will improve the appearance and the flavor. Filter the wine into a clean carboy before bottling.
- BOTTLING:** Clean and sanitize wine bottles. Rinse well with water to remove all sanitizer and drain. Syphon the wine into bottles leaving about 2.5 cm/1" of space between the bottom level of the cork and the wine. Use corker to insert dry corks. Leave the bottles to stand upright for 3 days, then place the bottles on their sides to keep the corks moist.
- AGING:** The ideal temperature range for storing bottled wine is about 12 - 18°C (54 - 65°F). If the storage temperature is warmer, avoid long aging. If the storage temperature is colder, the aging will be retarded and the wine will likely drop a bit of sediment over time.
- Although the wine will be quite palatable after bottling, it is best to leave the wine for at least 1 – 2 months to get over the "shock" of syphoning and bottling.

Tips: • All Equipment should be spotlessly clean before wine contact.

- Prevent air from spoiling your wine after fermentation. Keep carboys topped up and fermentation locks attached and filled with water.

NOTE: Each kit includes: wine yeast (5g), potassium sorbate (5g), potassium metabisulphite (4.5kg), sparkolloid (8g), tannin (3.5g), and various toasted oak chips.