

19.3L VARIETAL PAIL WINEMAKING INSTRUCTIONS

ELITE WINERY SERIES

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DAY 1

DATE _____ S.G. _____

- Prior to starting, mark the 18 U.S. gallon (69 litre) level on the primary fermenter/tank.
- Sanitize the primary fermenter, rinse thoroughly with water.
- If you are making blush or white wine, mix the contents of 3 BENTONITE packs with 2 litres of warm water. Add the BENTONITE liquid to the primary fermenter. NOTE: The BENTONITE will not totally dissolve – this is normal. BENTONITE is not necessary for red wines.
- Pour winery concentrate into primary fermenter.
- Rinse the concentrate bag with about 2 gallons (7.5 litres) of hot water. Add to primary fermenter.
- Fill the primary fermenter with water at temperature of 70 – 75°F (21 – 24°C) to the premarked level.
- Stir hard for at least two minutes to mix the concentrate and water and to provide the yeast with oxygen for good fermentation. THIS IS IMPORTANT.
- Check Specific Gravity. Starting SG should be approximately 1.090 – 1.105. If below 1.090, continue to stir to ensure complete mixing, 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 OAK packet, you can add them all on Day 1 OR add one packet on Day 1 and the remaining pack on 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 68-75°F (20-24°C). Avoid ambient room temperature above 77°F (25°C).

DAY 7

- Add additional OAK now. Stir lightly.

DAY 14 FERMENTATION WILL BE COMPLETE.

DATE _____ S.G. _____

- Test for the following before taking the next step:
Taste: the wine should taste dry.
Test for Specific Gravity: The SG should be approximately .995.
Visual: All fermentation activity should be over.
- Transfer the wine to clean carboys or tank. Avoid transferring the sediment.
- SULPHITE ADDITION: Measure 1¾ teaspoons POTASSIUM METABISULPHITE and mix with 1 cup (250 mL) cool water to dissolve. Add POTASSIUM METABISULPHITE solution to wine. Stir to mix.

NOTE: A SORBATE pack has been included with this kit. We recommend using SORBATE only if you will be sweetening your wine. (see DAY 52, SWEETENING).
- POST TANNIN ADDITION: If your package includes 3 packs of POST TANNIN, mix the tannin with 1 cup (250 mL) of cool water and add to the wine. Stir to mix.
- SPARKOLLOID: Now prepare the SPARKOLLOID clearing agent as follows: Add contents of 3 SPARKOLLOID packs to 3 cups (750 mL) of wine or water in a microwaveable container. Stir. Microwave on high until the liquid boils (watch out for foam over as the liquid reaches the boiling point). Remove from microwave and stir the hot liquid 2 – 3 times during the next 5 minutes. Then pour the hot SPARKOLLOID solution into the wine and stir well to mix.
- Top up the carboys/tank with water or a similar wine. THIS IS IMPORTANT. Attach fermentation lock.
- Leave the wine to clear for 21 days. During this period, you may chill-proof the wine to drop out any natural tartrate crystals. Chilling the wine helps to remove dissolved tartrates that may slowly precipitate in the bottled wine as it ages in a cool wine cellar.

- CHILL-PROOFING: Chill the wine to 32°F (0°C) for 3 – 4 weeks to drop tartrates. Syphon the wine off the sediment while it is still cold.

DAY 35

DATE _____ S.G. _____

- Transfer the wine off the sediment into clean carboys/tank.
- Top up the carboys/tank with water or a similar wine. THIS IS IMPORTANT. Attach fermentation lock.
- Age the wine for 2 – 8 weeks in a cool environment. Recommended temperature range is 55-65F. (13-18C.).

DAY 52 FILTERING/BOTTLING

DATE _____ S.G. _____

- Transfer the clear wine into clean primary fermenter, carboys or tank, taking great care to leave any sediment undisturbed.
- SULPHITE ADDITION: Measure 1¼ teaspoons POTASSIUM METABISULPHITE and add to 1 cup (250 mL) cool water. Stir to dissolve. Add POTASSIUM METABISULPHITE 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 as it ages. If you wish to sweeten the wine, be sure you have added the above POTASSIUM METABISULPHITE addition PLUS you will now have to add SORBATE (also known as wine stabilizer) to prevent refermentation.
- DIRECTIONS FOR SWEETENING: Add the contents of 3 SORBATE packs to one cup (250 mL) cool water. Stir to dissolve. Add SORBATE solution to wine and stir gently to mix.
- Now prepare sweetening syrup: Add 3 cups (750 mL) white granulated table sugar to 1 + 1/2 cups (375 mL) of water. Heat and stir until the sugar is completely dissolved. Cool the sugar syrup, then add the syrup in small amounts to the wine until the desired sweetness is attained.
- FILTERING: Filtering is highly recommended as it will improve both the appearance and flavour of the wine.
- BOTTLING: Clean and sanitize wine bottles. Rinse well with water to remove all sanitizer and drain. Syphon the filtered wine into bottles leaving 1" (2.5 cm) of space between the bottom of the cork and the wine. Use a 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 54 - 65F. (12 – 18 C.). 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 sediment over time.
- Although the wine will be quite palatable after bottling, it is best to leave the bottled wine at least 1-2 months to get over the "shock" of bottling.

TIPS: All equipment used in winemaking must be spotlessly clean.

Prevent air from spoiling your wine after the fermentation by keeping carboys and tanks full.

Each package to make 18 US gallons (69 litres) includes: 5.07 US gallon (19.2 litre) winery grade grape juice concentrate (preserved with sulphur dioxide), wine yeast – 3 x 5 gram, potassium metabisulphite - 3 x 4 gram, potassium sorbate – 3 x 4 gram, sparkolloid – 3 x 8 gram. May contain various toasted oak chips, post tannin – 3 packs containing 3.5 - 7 gram each.