

US ELITE WINERY SUPPLIES

FRUIT WINE INSTRUCTIONS • (866)796-9463 • www.uselitewine.com

Yields 69 Liters

Day 1-7: Primary Fermentation

Date: _____ S.G. _____

- ☐ Rinse primary fermentation tank with sanitizing solution. Rinse well with water at least 4 times.
- ☐ Add about 6 liters warm water to the primary tank.
Pour the contents of the Bentonite packs into the primary tank and stir for 3 minutes.
- ☐ Pour base concentrate from bag into primary tank.
- ☐ Rinse bag with about 4 liters (1 US gallon) hot water. Add to primary tank.
- ☐ Fill primary tank to desired level of volume (69 Liters) with cool water.
- ☐ Stir hard for at least 5 minutes to mix the concentrate and water 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 secondary fermentation tank, racking tube. Rinse well with warm water.
- ☐ Siphon wine into clean secondary tank, being careful not to disturb sediments. Leave sediment behind and discard.
- ☐ Attach fermentation lock and stopper to tank and avoid excessive headspace.
- ☐ Leave the wine for another 6 days to complete fermentation.

Day 18-19: Stabilizing & 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 tank.

- ☐ **SULPHITE ADDITION:** Add slightly more than 1 teaspoon sulphite powder to approximately 250mL (1 cup) of cold water and stir to dissolve. Add sulphite solution to tank of wine and mix.
- ☐ **SORBATE ADDITION:** Add the SORBATE pack into tank of wine and mix. Stir vigorously for at least 5-10 minutes to remove all gas.
- ☐ **1st CLARIFIER ADDITION:** Add 3 packs of Kieselsol and gently mix for 45 seconds. Leave the wine to clear for 2-3 days.

Day 20-27: Fruit Flavor & Clearing

- ☐ Siphon the wine into a tank, being careful not to disturb sediments. Leave sediment behind and discard.
- ☐ **FLAVORING ADDITION:** Remove 3 liters of wine. Add the contents of fruit flavoring bag to the wine.
- ☐ **2nd CLARIFIER ADDITION:** The sparkolloid clearing agent solution must now be prepared. Add contents of 2 Sparkolloid packets into a 500 mL microwavable container. Then add 1 cup (250mL) of wine from tank 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 tank of wine. Stir gently for 30 seconds. BE SURE SPARKOLLOID SOLUTION COMES TO COMPLETE BOIL TO ACTIVATE INGREDIENT.
- ☐ **3rd CLARIFIER ADDITION:** After 1 hour add 3 packs of Kieselsol and gently mix for 45 seconds. Top up the tank with water or similar wine and/or blanket with inert gas. Attach rubber bung and airlock.
- ☐ Age the wine for 7-10 days.

Day 28: Filtering/Bottling

- ☐ Filter the wine into a clean tank before bottling. Filtering is recommended as it will improve appearance and flavor.
- ☐ **Ensure wine is clear and suitable for bottling by tasting and performing appropriate QC analysis.** Check to ensure free SO₂ levels are at least 25-35 ppm and make any necessary SO₂ additions.
- ☐ 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 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.

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.

Included: 1 bag base wine concentrate, 3 bags of fruit flavor concentrate, 1 pack of bentonite, 3 packs of dry wine yeast, 1 pack of potassium sorbate, 1 pack of potassium metabisulphite, 6 packs of Kieselsol, 1 pack Sparkolloid. This kit is not suitable for varietal grape type labeling.
