

You will need the following equipment:

All equipment must be sterilised before use.

- 2 x 25 litre Wine Fermenters - one for fermentation & one for transferring / racking
- Airlock & Bung - to allow the release of gas produced during fermentation
- Spoon - to stir / degass your brew
- Hydrometer - to check that the fermentation process is complete
- Syphon - to transfer from fermenter for racking
- Steriliser - to sterilise equipment before use

Additional recommended equipment:

- Hydrometer / Trial Jar - To check specific gravity during wine making
- Degasser - to remove co2 gas from wine

IMPORTANT: Please read all instructions before beginning.

DAY 1

1. Empty the grape juice into your fermenting vessel. Top up with lukewarm water (20-25C) to 22.5 litres.
2. Sprinkle in pack A (wine yeast/nutrient) and mix well.
3. Fit the airlock / bung. The airlock should be half filled with water. Place the fermenter in a warm environment (20-25C) and where there is a minimal risk of damage if fermentation is vigorous which may cause frothing or leakage.

Fermentation should start within 24hours. You will notice this by seeing co2 gas bubbles in the airlock and a frothy layer on the liquid surface.

DAY 5

4. Fermentation should be complete. You will no longer see bubbles passing through the airlock. It is recommended that you use a Hydrometer to check the specific gravity of the wine. If the S.G. is 1.000 or below move on to the next stage. Alternatively, taste the wine. If it is too sweet leave it for a couple of days before proceeding.
5. Syphon / Rack the wine into another sterilised fermenter making sure that all the sediment is left behind. Stir the wine well for 1 minute to get rid of the co2. Repeat this 2-3 times leaving a few minutes in between. This will help with the clearing of your wine.
6. Add pack C (stabiliser) and mix thoroughly.
7. After 3 hours add pack E (finings 1) mix well and leave for 1 hour.
8. After 1 hour add pack F (finings 2) and mix well. Leave the wine to clear. The fermenter should be placed at table height so that you can transfer ready for bottling / storage.

During the next 48 hours your wine will clear. Before proceeding to the next stage, ensure that your wine is thoroughly clear.

DAY 7.

9. Syphon the wine into bottles / suitable storage container and seal. Taking care not to disturb any further residual sediment in the bottom of the fermenter. The wine is now ready to drink, but will improve if left in a cool dry place for a few weeks.