MASTER VINTNER® SMALL BATCH WINE STARTER KIT

FEATURING TIM VANDERGRIFT

PLEASE READ ALL INSTRUCTIONS BEFORE STARTING

Remove the code number sticker from the box top and attach it to these instructions, or to your winemaking record book before proceeding. Write down the type of wine and the date started as well.

Wine Style _____

Production Code _____

Date Started _____

BEFORE YOU BEGIN

- Clean all of your equipment with One-Step and rinse thoroughly with hot water.
- Sanitize your equipment by rinsing it with a solution of metabisulphite. Dissolve 3 tablespoons of metabisulphite powder in one gallon of cool water. Dip or spray your equipment with this solution, and rinse thoroughly. Leftover solution can be stored in a tightly sealed container for up to two months.
- Use good quality drinking water to make your wine. If you're unsure of your water quality, use bottled.
- The starting temperature of the wine is critical. If the yeast is added to a kit that is too cold, it will not ferment or clear on schedule. Double check to ensure the juice temperature is between 72°F and 77°F before adding the yeast.
- Hydrometer readings are required at each step. They help chart the conversion of the grape sugars into alcohol. Read your hydrometer by floating it in wine in the test jar. Where the level of the wine meets the stem of the hydrometer is the Specific Gravity number.
- To get the best quality wine, don't splash or aerate when racking, and don't transfer any sediment at the bottling stage. If you do disturb the sediment, stop. Allow the wine to settle for a week and start over.

EQUIPMENT REQUIRED

Little Big Mouth Bubbler™ Primary Fermentor

Stopper & Airlock

Stainless Steel Stirring Spoon

Hydrometer, Test Jar & Wine Thief

Mini Auto-Siphon & Tubing

1 Gallon Glass Jug Secondary Fermentor

Screw Cap & Airlock

Sodium Metabisulfite Powder

Corks & Corker

Wine Recipe Kit

NEEDED BUT NOT INCLUDED:

Five Wine Bottles

Your wine will take 4 weeks to produce.

1 PRIMARY FERMENTATION

DAY 1: Date _____

Specific Gravity (target 1.080 – 1.095) _____

Ensure that your primary fermentor is capable of holding at least 1.3 US gallons before beginning. This extra volume is necessary to contain any foaming during primary fermentation. Pre-mark your primary fermentor at the one-gallon mark by filling your gallon jug with cool water and then pouring it into your fermentor. When the water level has settled, mark it with a permanent felt marker. Discard water and begin.

Clean and sanitize primary fermentor and lid, spoon, hydrometer, test jar, wine thief and thermometer. Rinse thoroughly.

- Add about two cups of warm water to the fermentor and sprinkle and dissolve packet A (Bentonite) into it.
- Carefully pour the contents of the juice bag into the primary fermentor.
- Add two cups of warm water to the juice bag. Rinse the remaining juice out of the bag and add it to the fermentor.
- If your wine kit contains oak powder, elderberries or elderflowers, tear open the package(s) and sprinkle them into the primary fermentor now. Stir them in thorougly.
- Top up the fermentor to the one gallon mark with lukewarm water and stir vigorously for 30 seconds.
- Take your specific gravity reading now, and record it above.
- Check the temperature of the juice. It must be between 72°F and 77°F. If it's not in this range, cover the fermentor and move it into a suitable environment for one to two hours until it is.
- Open your package of yeast and sprinkle contents onto the surface of the juice. Do **not** stir it in.
- Place lid on fermentor. Assemble airlock and bung. Fill airlock halfway with water and place in hole in lid.
- Place fermentor in an area with a temperature of 72°F and 77°F for seven days.

2 SECONDARY FERMENTATION

DAY 8: Date _____

Specific Gravity (target 1.010 or less) _____

Primary fermentation will be mostly complete. Clean and sanitize siphon rod and tubing, hydrometer and test jar, wine thief, one gallon jug, screw top and airlock. Rinse well.

- Carefully remove bung and airlock and then lid from the primary fermentor. Take and record a specific gravity reading.
- Place your secondary fermentor directly below the primary and siphon the wine into it. Leave the thickest sediment behind, but be sure to transfer all of the liquid.
- Do NOT top up at this stage. This space is required for stirring and additions during stabilizing.
- Attach airlock and screw top to one gallon jug. Remember to fill airlock halfway with water.
- Leave one gallon jug in fermentation area for 12 days to complete fermentation.

3 DEGASSING

DAY 20: Date _____

Specific Gravity (target 0.995 or less) _____

All fermentation should be complete. Check your specific gravity and do not proceed until it is at or below 0.995. You may need to allow extra time for fermentation to finish, especially if your winemaking area is cooler than 72°F. At this stage all carbon dioxide gas has to be removed from the wine in order for the stabilizing and fining to be effective. You will need to stir the wine very vigorously during this step. Clean and sanitize siphon rod and hose, hydrometer and test jar, wine thief, primary fermentor and lid. Rinse well.

- Carefully remove screw top and airlock from the one gallon jug. Take and record a specific gravity reading.
- Place your primary fermentor directly below the secondary and siphon the wine into it. Leave all the thickest sediment behind, but be sure to transfer most of the liquid.
- Open Packet B (potassium metabisulphite), sprinkle it onto the wine and mix thoroughly.
- Use the spoon to stir the wine vigorously for sixty seconds to drive off CO_2 gas.
- Pour the contents of the package labeled 'Siligel' into the wine. Stir the wine vigorously for sixty seconds
- Replace the lid, bung and airlock on the primary fermentor.
- For the next two days, stir the wine three to four times per day to drive off remaining CO_2. After each stirring, remember to reattach the lid with the bung and airlock.

4 STABILIZING AND CLEARING

DAY 22: Date _____

Specific Gravity (target 0.995 or less) _____

The wine must be **completely** degassed at this point or it may not clear. Clean and sanitize hydrometer and test jar, wine thief and spoon. Rinse well.

- Carefully remove bung and airlock and then lid from the fermentor. Take and record a specific gravity reading.
- Open packet C (potassium sorbate) and sprinkle contents onto 1/4 cup of warm water. Stir to dissolve completely and add it to wine, stirring thoroughly.
- Shake package marked 'Liquigel'. Carefully cut open the corner of the pouch and pour contents into wine. Stir thoroughly.
- Top up your fermentor to the one gallon mark. Stir gently to mix the water in.
- Place your fermentor in an area where it won't be disturbed.
- Attach airlock, bung and lid to fermentor. Remember to fill airlock halfway with water.
- Leave the wine to clear for six days.

5 BOTTLING

DAY 28: Date _____

Specific Gravity (target 0.995 or less) _____

Your wine should be completely clear and ready to bottle. Clean and sanitize one gallon jug, hydrometer and test jar, wine thief, 5 wine bottles, siphon rod, bottle filler and tubing. Rinse well.

- Carefully remove bung and airlock and then lid from the fermentor. Take and record a specific gravity reading. Check wine to ensure it is clear. If it is not, leave for a few more days.
- Rack wine into your secondary fermentor. Take **only** clear wine and leave all sediment behind.
- Rack wine from fermentor into your bottles. Leave $1^{1/2}$ inches (about two finger-widths) of space between the bottom of the cork and the top of the wine.
- Insert corks into bottles with corker.
- Stand bottles upright for 3 days before turning them on their side for aging.
- Store bottles in a dark, cool, temperature-stable place.

Your wine will be delicious immediately, but you can store it in a dark, cool, temperature-stable place for up to a year.