

SPARKLING WINE KIT INSTRUCTIONS

- Please read all instructions thoroughly before beginning.
- Please ensure that all equipment has been thoroughly cleaned (with a chlorine-based detergent such as Brew King's Sparkle Brite or bleach) and well rinsed with hot water.
- Be sure to use good quality drinking water with this product.
- Please note the type of kit and code number from the top of the box, and ensure that this information is available should you have any questions or comments.

 TYPE
 CODE

 OF KIT:
 NUMBER:



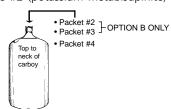
that they are attached to the bottles properly, and leave bottles at room temperature ($20-25^{\circ}\text{C}$) for 4-6 weeks for carbonation.

You will find slight sedimentation at the bottom of each bottle. This is normal for bottle priming of CO₂. When pouring the finished wine, be careful not to stir up this sediment (leaving as much behind in the bottle as possible).

B. ARTIFICIAL CARBONATION OR STILL WINE

9) Dissolve contents of package #2 (potassium metabisuplhite)

and package #3 (potassium sorbate) in approximately 125 ml of wine (extracted with a wine thief). Add back to carboy and stir vigorously for 2 – 3 minutes.



- 10) Shake contents of package #4 (isinglass). Cut corner of pouch and pour contents into carboy. Stir vigorously for 2-3 minutes.
- 11) Make sure carboy is topped up, airlock is adequately filled with water, and bung secured. Allow the must 8 10 days to clear. After this time, rack the wine into a clean and sanitized carboy once again to further ensure clarity. Leave for a further 5 7 days. During this clearing time, have filtering equipment (and carbonation equipment, if necessary) arranged and ready once the wine is clear. Once this condition is reached, filter the wine into a clean sanitized carboy (or keg) as per instructions provided by your retailer.

ESSENTIAL EQUIPMENT REQUIRED

In addition to what is normally required for winemaking, you will need the following:

- 15 sparkling wine bottles or pressure resistant bottles (please see IMPORTANT NOTES ABOUT CARBONATION at the end of these instructions.)
- 15 plastic champagne corks or caps or stoppers.
- 15 wire hoods.

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CARBONATION OR STILL WINE

This kit offers two methods to carbonate your wine, in addition to the option of making a still wine. If carbonating, please choose your method of carbonation before you start. Planning and preparation is essential to the success of this kit.

- a) **Bottle Conditioning Method:** Carbonation is achieved with continued fermentation in the bottle. Note that this method will require a bottle conditioning period of 4 6 weeks. You will require corn sugar, which is *not* supplied with this kit.
- b) Artificial Carbonation: Carbonation is achieved with use of carbonation equipment which may be available for sale or rent from your retailer or brew on premise. Ask your retailer for further details.
- Still Wine: The option of making a still (non-carbonated) wine is available.

STAGE #1 - PRIMARY FERMENTATION

 Disperse the contents of packet #1 (Bentonite) in water by adding 2 litres (1/2 Imp. gal.) of water into bottom of a clean and sanitized fermentor. Slowly sprinkle the contents of packet #1 evenly over the surface of the water and mix. (Try not to form any clumps.)

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If you are making a still wine, prepare for bottling. Consult your retailer for further instructions.

If utilizing artificial carbonation, refrigerate wine for a minimum of 24 hours to chill down the wine.

Because there are various types of carbonation and filtering equipment on the market, please consult with your retailer for the proper operating and sanitation instructions for using this equipment.

Parameters for Artificial Carbonation:

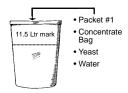
Desired Volumes of $CO_2 = 4.0 - 4.5$ Desired Carbonation Temperature = $2 - 8^{\circ}C$

Note: These settings are recommendations only. If a higher volume of CO₂ is desired, please ensure proper safety precautions are taken to adapt for higher CO₂ settings.

After 24 hours of refrigeration, determine the temperature of your wine and refer to the chart below to set your CO₂ pressure (psi) to achieve desired volumes of CO₂.

| TEMP | 2°C (36°F) | 4°C (39°F) | 6°C (43°F) | 8°C (46°F) |
|---------------------|------------|------------|------------|------------|
| VOL CO ₂ | | | | |
| 4.0 | 23 | 26 | 29 | 32 |
| 4.1 | 24 | 27 | 30 | 33 |
| 4.2 | 25 | 28 | 31 | 34 |
| 4.3 | 26 | 29 | 32 | 35 |
| 4.4 | 27 | 30 | 33 | 36 |
| 4.5 | 28 | 31 | 34 | 37 |

- 2) Put bag spout into collar provided on packaging box and empty the foil bag into the primary fermentor. Rinse bag by adding approximately 2 litres of warm water to bag, then empty into primary fermentor.
- 3) Bring contents of primary fermentor to the 11.5 litre mark using water, stir to mix well. Check for desired starting specific gravity. It should read between 1.080 and 1.090.
- 4) a) Ensure that the temperature of the "must" (unfinished wine) is between 18 24°C (65 75°F). Sprinkle the yeast onto the surface and stir in.
 - b) Cover the primary fermentor and place in suitable area to maintain fermentation temperature of 18 24°C for the next few days. Fermentation should start within the next 24 48 hrs.

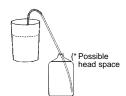


5) Take daily readings of specific gravity and temperature and record the data in a log book.

STAGE #2 - SECONDARY FERMENTATION

Once the S.G. reaches 1.010 or less (approximately 5-7 days) the must is ready for racking. Note that the lower the must temperature, the slower the fermentation and the longer it will take to reach this S.G. range.

6) Carefully syphon must into a clean and sanitized 11.5 L secondary carboy leaving all sediment behind. You may encounter head space in the carboy. DO NOT TOP UP CARBOY at this stage.



Bottling instructions will depend on the apparatus of the CO_2 carbonation units. Allow carbonated wine to sit for at least 6 hours prior to bottling to allow for full incorporation of the CO_2 into the wine.

IMPORTANT NOTES ABOUT CARBONATION:

Sparkling beverages are bottled under pressure. Use of regular wine bottles or non-pressure resistant bottles can result in exploding bottles and personal injury. Be sure to check with your retailer concerning the use of proper sparkling wine or champagne bottles (rated 70 psi or greater). Use new bottles whenever possible.

It is also recommended to use eye protection as a safety precaution when bottling sparkling beverages.

Store sparkling wine in a cool, dark area (less than 20°C/68° F). Sparkling wine benefits from chilling for 24 hours prior to serving.

When opening sparkling wine, please ensure that the bottle is pointed away from you (and others). A towel covering the stopper when opening is recommended.

Enjoy your MILLENNIUM sparkling wine for any and all occasions that demand a celebration!



- 7) Remember to fill airlock half-full with water, then attach airlock and bung to carboy.
- 8) Leave carboy, at fermentation temperature, for a further 14 days to finish fermentation. No tests are required during this time.

STAGE #3 - STABILIZING

After the 14 days are over, check your specific gravity. You should get a reading of 1.006 or less. Verify a consistent and stable S.G. by checking again two days later. If S.G. has changed, leave a few more days until the readings are stable before proceeding to Step 9. (This is especially important if your kit contains an F-pack).

At this stage, you will need to decide on one of the two previously outlined methods for carbonation.

A. BOTTLE CONDITIONING

- 9) Shake contents of package #4 (isinglass). Cut corner of pouch and pour contents into carboy. Stir vigorously for 2 3 minutes. **Omit packages #2 and #3 from this process!**
- 10) Make sure carboy is topped up, airlock is adequately filled with water, and bung secured.
- 11) Allow wine to clear for 7 10 days. After this time, your wine should be clear. If not clear, rack wine into a clean and sanitized carboy and leave for a further week. Once wine is clear, rack wine over to a clean sanitized primary fermentor. **Do not filter the wine at this time.**
- 12) Add 1 1/4 cups (215 g) of corn sugar to the wine and mix well to dissolve. Immediately bottle the wine into sparkling wine bottles and cap. Apply the wire hoods to bottles, ensuring

| NOTES: | |
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