



Midwest Homebrewing & Winemaking Supplies
5825 Excelsior Blvd.
St. Louis Park, MN 55416
952-925-9854 • 888-449-2739
www.midwestsupplies.com

What equipment do I need to make wine?

You've made the decision to make wine, but want to know what type of equipment you need. We will give you a list of equipment to make things easier for you. Midwest also offers complete wine making kits that can make the process easier if you are just getting into wine making. For those that have some equipment for beer making, you usually do not have to purchase everything again, but you do want to make sure that you have the correct size equipment, and you cannot use a plastic fermenter bucket for both beer and wine—once a fermenter has had beer in it, it's dedicated to beer, same goes for wine.

Here is a checklist of everything you will need to make wine:



7.9 gallon plastic fermenter with lid



**6 gallon glass carboy OR
6 gallon Better Bottle**



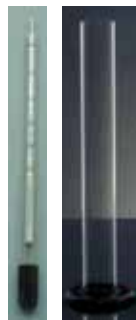
**Sanitizer,
such as Easy Clean**



Airlock



**#7 Stopper OR
Drilled Universal Carboy Bung**



**Hydrometer
and test jar**



Racking cane



Siphon tubing



**Bottle
filler**



Bottle brush



**Corks
(about 36 for a batch)**



Corker



**750ml bottles
(about 36 for a batch)**



**Wine Ingredient
Kit**

A few extra items that Midwest Supplies would recommend are:



Auto-Siphon



**Bottle rinser
(Sulfiter)**



Bottle drying tree



Wine labels

Midwest has several packaged kit options for you. The kit you choose will depend on whether or not you already have any of the equipment, and how involved you plan to get in the hobby. You can compare all of our wine equipment kits [here](#).

If you are totally new to the wine making world, we would suggest going with our [Winemaking Complete Package Equipment Kit](#). It has everything you need to get started*.

* OK, everything is included in this set up, but you are short about 6 empty wine bottles. We figure if you'd have trouble emptying 6 wine bottles, you should consider a different hobby.

Here is what the complete package looks like:



Wine bottles can be reused, just make sure that they are free of any debris in the bottle before using. Consider it your own little recycling program.

Wine bottles have a standard opening size so you don't have to worry if you have the correct cork for the bottle. You just need to worry about having the correct cork for the length of time you plan on storing the wine. For more information, see our PDF titled, ["Does cork size really matter?"](#)

Wine making is a fun, easy and rewarding hobby. From your first kit on, we think you'll love the results. Make sure to read the directions, and check out our website for plenty of wine making tips as we have just about every question answered on our site. Take your time, and enjoy.