

The Country Vintner

Berry Wine Instructions

Needed:

20-25 lbs. of Berries
2.5 lbs. of Sugar OR until
Specific Gravity is 1.085
Water to top off to 5 Gallons
1 Pack of Wine Yeast

Included:

Pack 1 - Potassium Metabisulfite
Pack 2 - Acid Blend, Pectic Enzyme &
Yeast Nutrient
Pack 3 - Potassium Sorbate
Pack 4 - Potassium Metabisulfite

1. Sanitize all equipment and utensils.
2. Add crushed fruit with juice (fermentation bag may be used) to fermenter.
3. Dissolve sugar in warm or boiling water and add to fruit.
4. Top volume up to 5 gallons in fermenter.
5. Add **PACK 1** and **PACK 2** to fermenter and stir well
6. Attach airlock to fermenter. Wait 24 hours before pitching yeast, allowing **PACK 1** to inhibit the wild yeast in your juice.
7. Stir occasionally throughout the first **24 hours** to release sulphites from your mixture.
8. **24 hours** later, sprinkle yeast into fermenter. Continue stirring twice daily until fermentation is apparent. Temperature should be between 70-80 degrees.
9. When product stops fermenting, remove fermentation bag and lightly press (if no bag is used, strain pulp).
10. After 1 week, transfer to secondary, being careful not to transfer sediment.
11. Rack every 1-2 months until wine is clear (a clarifier such as Isinglass may be used).
12. After wine is clear, add **PACK 3 & PACK 4** to fermenter to stabilize. *Stir vigorously twice daily for the next 48 hours to release sulphites created by fermentation.* Your wine is now ready to bottle.

For sparkling wine **DO NOT ADD PACK 3**

Use champagne style bottles for carbonated wine.

Re-pitch yeast and add priming sugar when bottling Sparkling Wines, to ensure quick carbonation & consistent bottle levels

YEAST SOLD SEPARATELY