

Cru INTERNATIONAL

Welcome to winemaking! RJS Craft Winemaking is putting you in the creator's seat, empowering you to discover the joy and pride of personal winemaking. Turning your winemaking experience into your very own personalized creation for you to share with friends and family. We promise you a quality craft wine, worthy of sharing again and again.

By following our easy-to-follow instructions, you can produce quality wines – even if it is your first batch! **It is important that you carefully read all instructions before proceeding with crafting your wine.**

Cleaning & Sanitation

Cleaning and sanitation in the winemaking process cannot be stressed enough. All equipment that comes in contact with your wine, must be cleaned and sanitized with a recognized cleaning and sanitizing solution. For more information on craft winemaking, please visit www.rjscraftwinemaking.com/winemaking/how-to-craft-wine.

Before starting your Wine Kit, ensure all ingredients are in the box. **Note: Your package may include multiple packages of the same additive.**

Ingredients:

- Juice Concentrate (Bag)
- Wine Yeast

Note: Your kit may also include any of the following: GenuWine Winery Crushed Grape Skins, GenuWine Winery Dried Grape Skins, a Straining Bag, oak, dehydrated fruit, elderflowers, and a finishing blend.

Additives:

- Package 1: Bentonite
- Package 2A: Sulphite
- Package 2B: Potassium Sorbate
- Package D1: Kieselsol
- Package D2: Chitosan

Required Equipment:

- Primary Fermenter: Food-grade plastic container (minimum 30 litre) with lid. Fermenter should be well marked at the 23 litre (6 US gal) level. To do this, fill a 23 litre Carboy with water, pour into Fermenter, and mark water level on the outside of Fermenter.
- Carboy – 23 litre (6 US gal): Either glass or food-grade plastic
- Airlock & Rubber Bung: One-way valve to seal the Carboy at the neck. Airlock must be half-filled with water and attached to the carboy when it is filled with wine.
- Siphon Rod & Hose: 6 feet of food-grade plastic tubing attached to a rod
- Hydrometer & Test Cylinder: Measures specific gravity to monitor fermentation
- Long Handled Spoon: Food-grade plastic 70 cm / 28 in long
- Measuring cup: 500mL / 2 cups
- Thermometer: Measures fermentation temperature
- Wine Thief: Used to remove wine samples from the Carboy or Primary Fermenter
- Thirty (30) Wine Bottles: 750mL
- Thirty (30) Wine Bottle Closures: Synthetic or high-grade corks are recommended to maintain the integrity of the wine
- Corker: Used for corks only (This can be rented from a local retailer.)
- Winemaking Cleaner and Sanitizer

Optional Equipment:

- Drill-mounted stirring device
- Filtering Machine (This can be rented from a local retailer.)
- Wine Filter Pads

PLACE PRODUCT LABEL HERE:

STEP

1

Fermentation

(Specific Gravity 1.080 - 1.106)

Date _____ SG _____

1. Clean and sanitize the Primary Fermenter, Lid, Wine Thief, Test Cylinder, Long Handled Spoon, Airlock & Rubber Bung.
2. Add 4 litres of warm water to the Primary Fermenter. Stirring constantly, slowly add Package 1 Bentonite to water until dispersed.
3. Empty contents of Juice Concentrate Bag into the mixture in the Primary Fermenter.
4. Rinse the bag with warm water and pour the water into the Primary Fermenter.
5. Add water at a temperature of 20-25°C/68-77°F, to the Primary Fermenter up to the 23 litre (6 US gal) mark. Stir vigorously.

IF YOUR KIT CONTAINS THESE ADDITIVES:

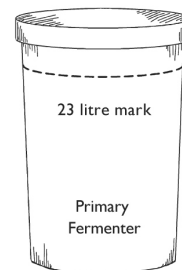
Oak Powder and/or Chips – Open bag(s) and add it now. Stir vigorously.

Oak Tea (labelled as “Oak Tea” on the add-pack) – Open it and add the oak chips to 1 cup of hot water. Let the oak chips soak in the hot water for 10 minutes. Add the water and the oak chips to the primary fermenter.

Elderflower Infusion Bag – Soak it submerged in 1 cup of hot water for 10 minutes. Do not open the infusion bag. Add water and infusion bag to the Primary Fermenter.

GenuWine Winery Dried Grape Skins – Place the grape skins into the Straining Bag, tie bag securely, and place in the Primary Fermenter. For maximum colour extraction, stir every 2 days.

6. Double check to make sure that the temperature of the juice in the Primary Fermenter is between 20-25°C/68-77°F.
7. Using the wine thief, fill the Test Cylinder. Record the specific gravity (S.G.).
8. Place the primary fermenter in a warm (18-22°C/65-72°F) raised area about 0.92 -1.20m / 3-4 feet high, where it will be undisturbed.
9. Sprinkle yeast over the surface of the juice. **DO NOT STIR** for 48 hours.
10. Place loose fitting lid or lid with Airlock & Rubber Bung (must be half-filled with water) onto Primary Fermenter.
11. We recommend checking the specific gravity daily. Once the specific gravity is below 0.998, proceed to Secondary Fermentation. Approximately Day 14.



NOTE: Within 2 days the wine should show signs of fermentation (bubbling or foaming). If this does not happen, remove lid, stir well with sanitized equipment and replace lid. Measure S.G. with sanitized equipment and record S.G. If there is still no activity after 24 hours and the SG has not moved, call your retailer or contact us at rjsinfo@arterracanada.com or 1-800-663-0954 for assistance.

STEP

2

Stabilizing
& Clearing(APPROX.
DAY 14)

(Specific Gravity 0.998 or lower)

Date _____ SG _____

NOTE: Proceed with Step 2 **ONLY** if you have achieved a specific gravity of 0.998 or lower. If SG is not achieved, wait an extra day or two until fermentation is completed.

1. If your fermenter contained GenuWine Winery Dried Grape Skins, carefully remove the Straining Bag. Squeeze the remaining liquid back into the fermenter, and discard the bag.
2. Clean and sanitize Siphon Assembly, Carboy (23L/ 6 US gal), Airlock & Rubber Bung, and Long Handled Spoon.
3. Siphon wine into Carboy, being careful not to disturb the sediment at the bottom of the Primary Fermenter. Discard the sediment, oak, and/or elderflower infusion bag if your kit included it.
4. De-gas wine vigorously for approximately 5 minutes by stirring with the handle of a sanitized spoon, or with a drill mounted stirring device. **Insufficient stirring will prevent the wine from clearing adequately.**
5. Dissolve packages 2A Sulphite and 2B Potassium Sorbate (if your kit contains two packages of Potassium Sorbate add both now) into the wine and mix gently with a long handled spoon. **STIR FOR ONE MINUTE.**
6. If your kit contains a Finishing Blend, add it to the wine now.
7. Add Package D1 Kieselsol and stir gently with a long handled spoon for 30 seconds. Wait 5 minutes and then add Package D2 Chitosan and stir gently for 30 seconds. **Important: Do not reverse the order of the Kieselsol and Chitosan.**
8. Attach Airlock & Rubber Bung.
9. Let wine stand until day 35 in an elevated, cool area (15-19°C/59-66°F).



STEP

3

Bottling

(APPROX.
DAY 35)

Date _____ SG _____

NOTE: Only crystal clear wine is suitable for bottling. If the wine is cloudy, wait an additional few days for the wine to clear. At this point, you may wish to filter (polish) your wine prior to bottling.

Important: Make sure that all filtering equipment is properly cleaned and sanitized.

1. Clean and sanitize Primary Fermenter/Carboy, Siphon Assembly, and Wine Bottles. Make sure that everything is well rinsed before you begin.
2. Siphon (rack) the wine into the sanitized Primary Fermenter or Carboy, being careful not to disturb the sediment at the bottom of the Carboy. Discard the sediment. (Filtering optional)
3. Siphon wine into Wine Bottles, leaving 1.25 cm (1/2 inch) between top of wine and bottom of cork.
4. Insert Corks using a Corking Machine.
5. Keep the Wine Bottles upright for 1 day. Then store the wine bottles on their side to prevent the corks from drying.
6. Keep your wine in a temperature-controlled environment (between 10-15°C/50-59°F) out of direct light. Your wine is ready to drink now.

Please drink responsibly.

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QUESTIONS OR COMMENTS?

Please contact your local retailer or call our toll-free help line 1-800-663-0954 (Canada & USA). You can also check our website at www.rjscraftwinemaking.com/winemaking/how-to-craft-wine/troubleshooting or email us at rjsinfo@arterracanada.com.

