

# Orchard Breezin'

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](http://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
  - Finishing Blend
- Note:** Your kit may also include one (or more) package of Malic Acid.

### 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 / 8 US gal) 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
- 2-litres/8 cups container
- 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
- Solid Rubber Bung
- 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

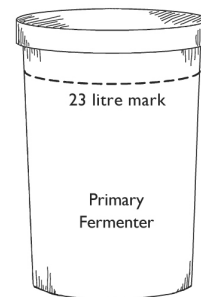
# Fermentation

(Specific Gravity 1.050-1.060)

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.
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.**
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 Stabilizing & Clearing. 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](mailto: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. Clean and sanitize Siphon Assembly, 2-litres/8 cups container, Carboy (23L/6 US gal), Long Handled Spoon, and Solid Rubber Bung.
2. Siphon 2L (8 cups) of wine from the Primary Fermenter and reserve in the 2-litres/8 cups container for Step 9.
3. Continue siphoning wine into Carboy, being careful not to disturb the sediment at the bottom of the Primary Fermenter. Discard the sediment.
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. If your kit includes malic acid package(s), please add now and mix well.
8. Add Package of 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. If your wine kit contains a second Package of D1 Kieselsol, wait 5 minutes after the Package D2 Chitosan has been added and then add it to the wine. Stir gently for 30 seconds. **Important: Do not reverse the order of the Kieselsol and Chitosan.**
9. Top up the carboy with the reserved wine (Step 2) to within 2 inches of the bung. Seal carboy with a solid rubber bung.
10. Let wine stand until day 28 in an elevated, cool area (15-19°C/59-66°F).



## STEP

## 3

## Bottling

(APPROX.  
DAY 28)

(Specific Gravity 1.015-1.025)

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](http://www.rjscraftwinemaking.com/winemaking/how-to-craft-wine/troubleshooting) or email us at [rjsinfo@arterracanada.com](mailto:rjsinfo@arterracanada.com).

