

INSTRUCTIONS: FRUIT MIST WINE KITS

PLACE YOUR
PRODUCTION
CODE STICKER HERE
(Found on the top of
your wine kit box)

IMPORTANT: Ensure that your primary fermenter is large enough for the juice bladder with space for foaming during fermentation.

| SPECIFIC GRAVITY (S.G.) BY STAGE | |
|----------------------------------|-------------|
| DAY 1 S.G. | DAY 14 S.G. |
| 1.046 - 1.054 | < 0.996 |

STEP 1 DAY 1 – PRIMARY FERMENTATION

DAY 1

Date: MM / DD / YY
Starting S.G.: _____

- 1.1 Clean and sanitize equipment to be used. Bring all kit components up to room temperature.
- 1.2 Pour 2 L (8 cups) of hot tap water into bottom of the primary fermenter and stir in **Bentonite**. Mix well. It is normal for Bentonite to not fully dissolve in water.
- 1.3 Pour contents of the juice base bag into the primary fermenter. Rinse bag with water and add to primary fermenter. If there are two bags, use the larger one now. The **Flavour Pack** (small bag) is not added at this step.
- 1.4 Top primary fermenter up to 23 L (6 gallon) mark with good quality, cool drinking water.
- 1.5 Stir well. Use a hydrometer to measure and record the Day 1 Specific Gravity (S.G.) in the chart provided in these instructions.
- 1.6 Sprinkle **Dry Yeast** on top of juice base.
- 1.7 Place loose fitting lid, or primary lid with airlock filled halfway with sulphite solution on primary fermenter. The included sulphite/sorbate packet is not used for this purpose. (Visit www.winemakerschool.com for making a sulphite solution).
- 1.8 Keep fermentation area warm (20°C to 25°C or 68°F to 77°F) for the entire winemaking process.

STEP 2 DAY 14 – STABILIZING/DEGASSING

DAY 14

Date: MM / DD / YY
S.G.: _____

- 2.1 Check chart for required S.G. reading. Measure the S.G. If wine is not in range, check again in 48 hours. If in range, record the number.
- 2.2 Using sanitized equipment carefully syphon (rack) wine into a clean/sanitized carboy leaving sediment behind.
- 2.3 Add **Sulphite/Sorbate** directly into the carboy of wine.
- 2.4 Agitate wine using a sterilized stirring spoon. Vigorously stir wine, changing direction intermittently for 10 minutes. Alternately, wine can be degassed using a drill with degassing attachment for 2-4 minutes at medium speed reversing direction every 30 seconds. See General Information for more detail on degassing.
- 2.5 Stir in **Kieselsoil**.
- 2.6 Fit airlock filled halfway with sulphite solution into the neck of the carboy and leave for 24 hours.

STEP 3 DAY 15 – CLEARING

- 3.1 Stir the contents of the **Flavour Pack** into the carboy. Rinse bag out with 250 mL (1 cup) of water.
- 3.2 Stir in **Chitosan(s)**.
- 3.3 Replace airlock and leave wine to sit in a warm (20°C to 25°C or 68°F to 77°F), undisturbed area away from direct heat and light.
- 3.4 After 5 days, give the carboy a twist (without lifting) to allow any sediment stuck to the walls of the carboy to drop.
- 3.5 Continue to allow the wine to clear.

STEP 4 DAY 26 – POLISHING RACK/AGING

- 4.1 Wine should be perfectly clear. If not, leave wine another 7-14 days to finish clearing.
- 4.2 Carefully rack wine off of sediment into a clean and sanitized carboy fitted with a solid bung.
- 4.3 Leave wine to sit undisturbed a minimum of 2 days to allow settling.

Optional Steps:

 - a) If aging your wine longer than 3 months, add 1.5g (1/4 tsp) of potassium metabisulphite to the wine at this time to help preserve flavour, colour and give added stability to wine.
 - b) If filtering wine, do so at this stage. **NEVER FILTER CLOUDY WINE.**

STEP 5 BOTTLING (CLEAR WINE ONLY)

- 5.1 Carefully syphon your wine into clean and sanitized bottles.
- 5.2 Cork bottles and leave upright for 3-5 days allowing cork to expand. Invert or store on side to keep cork moist. Store wine at 11°C to 18°C or 52°F to 65°F.

BE SURE TO USE ALL INGREDIENT PACKAGES INCLUDED IN YOUR KIT.

Your wine kit includes the following:

- **Wine Base** – unlabeled large bag consisting of grape juice concentrate
- **Flavour Pack** – smaller bag
- **Yeast Pack** – used according to these instructions
- **Bentonite** – helps yeast activity and removes proteins
- **Sulphite/Sorbate** – used to prevent oxidization and inhibit yeast growth
- **Fining Agents** – **Kieselsool** and **Chitosan** – Removes suspended particles, which results in a clear stable wine.

WINEMAKING EQUIPMENT NEEDED



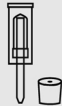
Primary Fermenter:
A food grade graduated plastic container up to 30 L/8 US gal.



Carboy:
A glass or plastic carboy to hold 23 L/6 US gal. and will fit a fermentation lock and stopper.



Racking Tube & Tubing:
Approximately 6 ft. long flexible food grade tubing with a rigid plastic siphon rod and anti-sediment tip.



Fermentation Lock & Stopper:
Fits into the carboy, and is half-filled with sulphite solution. Allows CO₂ to escape and prevents oxygen and spoilage organisms from entering the wine.



Mixing Spoon:
Food grade plastic stirring utensil 70 cm (28") in length.



Solid Bung:
Fits into carboy. Prevents oxygen and spoilage organisms from entering the wine. Use once wine is fully degassed.



Hydrometer:
Used to check specific gravity of your wine at different stages of the fermentation process.



Wine Thief:
Used to take out samples from the primary and carboy.



Bottle Filler:
Automatically dispenses liquid when inserted into a bottle and stops liquid flow upon removal.



Wine Bottles:
28-30 x 750 mL/26 oz bottles and corks.

GENERAL INFORMATION:

1. Clean and sanitize **ALL** equipment (bottles, hoses, primary fermenter, carboy, stirring spoon, etc.). Cleaning and sanitizing is a two-step process:
 - a) **Cleaning:** A winemaking cleaner is required (not included). Rinse equipment thoroughly after cleaning.
 - b) **Sanitizing:** Use a metabisulphite solution (not included). Rinse thoroughly after sanitizing. Note: The Potassium Metabisulphite packet included in your kit is NOT for this use. For instructions to make a sulphite solution visit: www.winemakerschool.com
2. When taking Day 1 specific gravity (S.G.) reading with a hydrometer, ensure that primary fermenter contents are well stirred. Take the S.G. reading immediately after stirring. Juice and water naturally want to separate and the juice base will sink to the bottom. This will not affect the fermentation but will skew the Day 1 reading. For hydrometer tips, visit: www.winemakerschool.com
3. To ensure your wine is degassed:
 - a) Taste your wine. Remove a small sample from the carboy after degassing. If the wine is spritzzy on the tongue, repeat the degassing step. At this stage it will not taste as it will at bottling.
 - b) Fill a test jar halfway with degassed wine and give it a good shake with your hand covering the opening. If there is a big pop, then repeat the degassing step. If the popping sound is small then the wine is sufficiently degassed.



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