



WINERY SERIES

Welcome to Winemaking the simple and easy way. You can produce top quality wines in just six short weeks with little cost and effort by following our simple step by step instructions. We will guide you through the process of kit winemaking, even if this is your first batch. If you have made your own wine before, you will find that our process varies little from standard winemaking procedures.

Important:
Please read all instructions carefully before proceeding

Before you begin, the importance of cleaning and sanitation in the winemaking process cannot be stressed enough. Everything that touches your wine (all equipment) must be cleaned and then sanitized with a recognized cleaning sanitizing solution. If you have any questions beyond these instructions, please contact your local winemaking supply store, visit www.rjscraftwinemaking.com or call our help line.

Your Wine kit includes:

Juice Concentrate (Bag), Wine Yeast, GenuWine Winery Crushed Grape Skins (only in red wine), Straining bag, Oak Chips (optional)

Package 1: Bentonite

Package 2: Potassium Metabisulphite & Potassium Sorbate

Package D1: Kieselsol

Package D2: Chitosan

Package: Pectinase

Supply List

- **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 Carboy with water, pour into Fermenter, mark water level on outside of Fermenter.
- **Carboy – 23 litre (6 US gal):** Either glass or food-grade plastic.
- **Airlock & Rubber Bung:** One-way valve to seal Carboy at neck. Airlock must be half-filled with water, attached to the bung and bung inserted into Carboy when it is filled with wine.
- **Siphon Rod & Hose:** 6-foot of food-grade plastic tubing attached to a rod.
- **Hydrometer & Test Cylinder:** Measures specific gravity to monitor fermentation.
- **Spoon:** (Food grade plastic 28 in /70 cm long.) or a Drill Mounted device.
- **Winemaking Cleaner and Sanitizer:** (ask your local retailer for recommendations)
- **Measuring cup:** 2 cup/500 mL.
- **Thermometer:** Tracks fermentation temperature.
- **Wine Thief:** To remove wine samples from primary or carboy.
- **Thirty (30) Wine Bottles:** 750 mL.
- **Thirty (30) Corks:** Synthetic or high grade corks are recommended to maintain the integrity of the wine.
- **Corker:** Used with corks only. This can be rented from a retailer.

Wine Style:

Product Date Code:
(on box label)

1 Primary Fermentation

(Brix: 22 – 26, Specific Gravity 1.092-1.110)

Date _____ SG _____

1. Clean and sanitize Primary Fermenter, Lid, Wine Thief, Test Cylinder & Spoon. Follow manufacturer's instructions carefully on your cleaner and sanitizer
2. Add 4 litres of warm water (20-25°C/68-77°F) to the Primary Fermenter. Stirring constantly, slowly add Pkg. #1 Bentonite to water until dispersed.
3. Empty contents of Juice concentrate bag into mixture in Primary Fermenter.
4. Rinse Bag with warm water and add to Primary Fermenter.
5. Add warm water (20-25°C/68-77°F) to Primary Fermenter up to the 23 litre (6 US gal) mark.

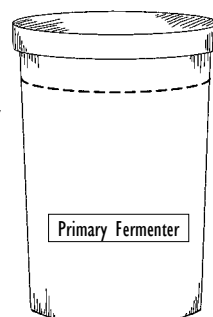
NOTE: Some wine kits may contain Oak. If your wine kit does, open it and add it now. Stir vigorously.

6. GenuWine Winery Crushed Grape Skins – Cut open grape skins pouch with a sanitized pair of scissors. Empty the grape skins into a sanitized straining bag, avoiding contact between the grape skins and your hands. Tie bag securely and place into primary fermenter. Stir vigorously.
7. Double check to make sure the water temperature in Primary Fermenter is the correct temperature
8. Using the wine thief, fill the test cylinder. Record specific gravity (S.G. or Brix).
9. Optional: For yeast rehydration (which can create a stronger yeast population for ferment) dissolve the dry yeast in 50mL of warm water, at a temperature of 40-43°C, and let stand, with no stirring for 15 minutes. Just prior to addition, stir to suspend the yeast and then add to fermentation vessel.
10. If not using the yeast rehydration method, simply sprinkle the contents of the yeast package on the surface of the must. Do not stir.

11. Place cover (or lid with Airlock and Rubber Bung) onto Primary Fermenter. If Airlock and bung are used, fill the Airlock half-full of water.

12. Place Primary Fermenter in a warm raised area about 3-4 feet high where it will be undisturbed.

NOTE: Within 2 days the wine will show signs of fermentation (bubbling or foaming). If this does not happen, call your retailer.



2 Secondary Fermentation

(Brix: 5.0 or lower, Specific Gravity: 1.020 or lower)

Date _____ SG _____

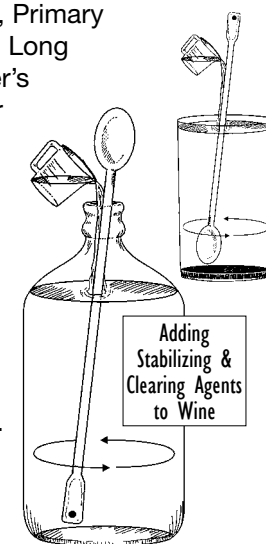
1. Proceed only if your wine meets the Brix/Specific Gravity threshold. Clean and sanitize the carboy, airlock, bung, siphon hose and stirring spoon. Follow manufacturer's instructions carefully on your cleaner and sanitizer.
2. If your ferment contained GenuWine Winery Crushed Grape Skins, carefully remove the straining bag, squeeze remaining liquid back into the fermenter, and discard the bag.
3. Siphon the wine into the carboy. Do not disturb the sediment during this racking. Discard the sediment at the bottom of the primary fermenter.
4. If your kit contains a pectinase package, add the contents into carboy and stir gently with clean, sanitized spoon. Pectinase will assist in clearing your wine and improving filtration.
5. Top up water to within two inches of the airlock. Attach bung and airlock.
6. Allow minimum of 3 days for the pectinase to act and for fermentation to finish.

3 Stabilizing & Clearing

(Brix: 0.0 or lower, Specific Gravity 1.000 or lower)

Date _____ SG _____

1. Clean and sanitize Siphon Assembly, Primary bucket or 23L (6 US Gal) carboy and Long Handled Spoon. Follow manufacturer's instructions carefully on your cleaner and sanitizer
2. Siphon wine into a sanitized 23 L (6 US gallon) Carboy. Do not disturb the sediment (lees) during this racking. Discard sediment.
3. Important: De-gas wine vigorously for approximately 10 minutes by stirring with the handle of a spoon or with a drill mounted stirring device. Insufficient stirring will prevent the wine from clearing adequately.
4. Dissolve Pkg. #2 Potassium Metabisulphite & Potassium Sorbate in a small amount of room temperature water and then add the solution to the wine. Stir vigorously.



5. Add Packet D1 (Kieselsol) to wine and stir for 1 minute. Wait 5 minutes and then add D2 (Chitosan) and stir. Important: Do not reverse the order of Kieselsol and Chitosan.
6. Top up water to within two inches of the airlock. Attach bung and airlock.
7. Let wine stand until Day 42 in an elevated cool area (below 20°C/68°F).

4 Bottling & Corking

(approx. Day 42)

Date _____ SG _____

NOTE: Only crystal clear wine is suitable for bottling. If wine is cloudy, wait an additional few days for wine to clear. It is recommended that you filter your wine prior to bottling. This will significantly reduce the probability of renewed fermentation in the bottle, as well as reduce the possibility of sediment in the bottles.

1. Clean and sanitize the Primary Fermenter, Siphon Assembly and Wine Bottles. Make sure everything is well-rinsed before you begin. Follow manufacturer's instructions carefully on your cleaner and sanitizer.
2. Siphon the wine into Primary Fermenter. Do not disturb the sediment during this racking. Discard the sediment in the carboy. (Filtering strongly recommended)
3. Siphon the wine into Wine Bottles, leaving an inch from estimated bottom of inserted Cork.
4. Insert Corks using proper corking machine.
5. Keep Wine Bottles upright for 1 day. Then age Wine Bottles on their sides to keep Corks moist.
6. Keep your wine in a temperature-controlled environment (less than 16°C /60°F) out of direct light.

Enjoy!

Please use good judgement in the consumption of alcohol. Do not drink and drive.

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QUESTIONS OR COMMENTS?

Please contact your local home winemaking shop or in Canada and the United States call our toll-free help line 1-800-663-0954 or fax us toll-free at 1-888-557-7557 www.rjscraftwinemaking.com info@rjspagnols.com

