

WELCOME TO THE WONDERFUL WORLD OF WINEMAKING!

Making wine is easy, fun and incredibly rewarding.

Here's a couple essential tips to ensure your very first batch of wine tastes great and impresses everyone you share it with.

HERE'S HOW TO GET STARTED.

1. CHECK OUT YOUR EQUIPMENT

There's a lot of new and unfamiliar equipment included in this kit; some pieces you'll use all the time and others you'll use only occasionally. Take a look at the back side of this sheet for your starter kit inventory and make sure you received everything listed.

2. REVIEW INSTRUCTIONS

Open your recipe kit and review the winemaking instructions. Keep them handy for reference throughout the process.

3. PLAN YOUR WINEMAKING DAY

For your first batch of wine, set aside about an hour. Familiarize yourself with the process and ensure you have a clean, sanitized place to keep everything for easy access when you'll need it.

SOME USEFUL TIPS ON WINEMAKING:

1. PAY ATTENTION TO TEMPERATURE

Your yeast needs specific temperatures to properly ferment wine. Keep them happy and pay attention to the temperature of the room you're fermenting in. 67°F-75°F is an ideal range.

2. KNOW YOUR WINEMAKING CHEMICALS!

Your kit includes cleaner and sanitizer for maintaining your equipment. Be sure to clean and sanitize thoroughly. Use cleaner to get tough sediment and gunk off your equipment. Use sanitizer to prevent unwanted microbial growth on any equipment that will touch your wine.

3. USE YOUR HYDROMETER

Fermentation progress is the most important indicator when moving from one stage of winemaking to the next. If your hydrometer says the gravity isn't low enough yet, give your yeast more time to finish their job.

EQUIPMENT ASSEMBLY

RACK MAGIC® SIPHON ASSEMBLY

- Slide one end of the 3/8" siphon tubing over the hooked end of the Rack Magic® Siphon's inner tube.
- Make sure the smaller, inner tube is inserted into the outer tube of the Rack Magic® Siphon.

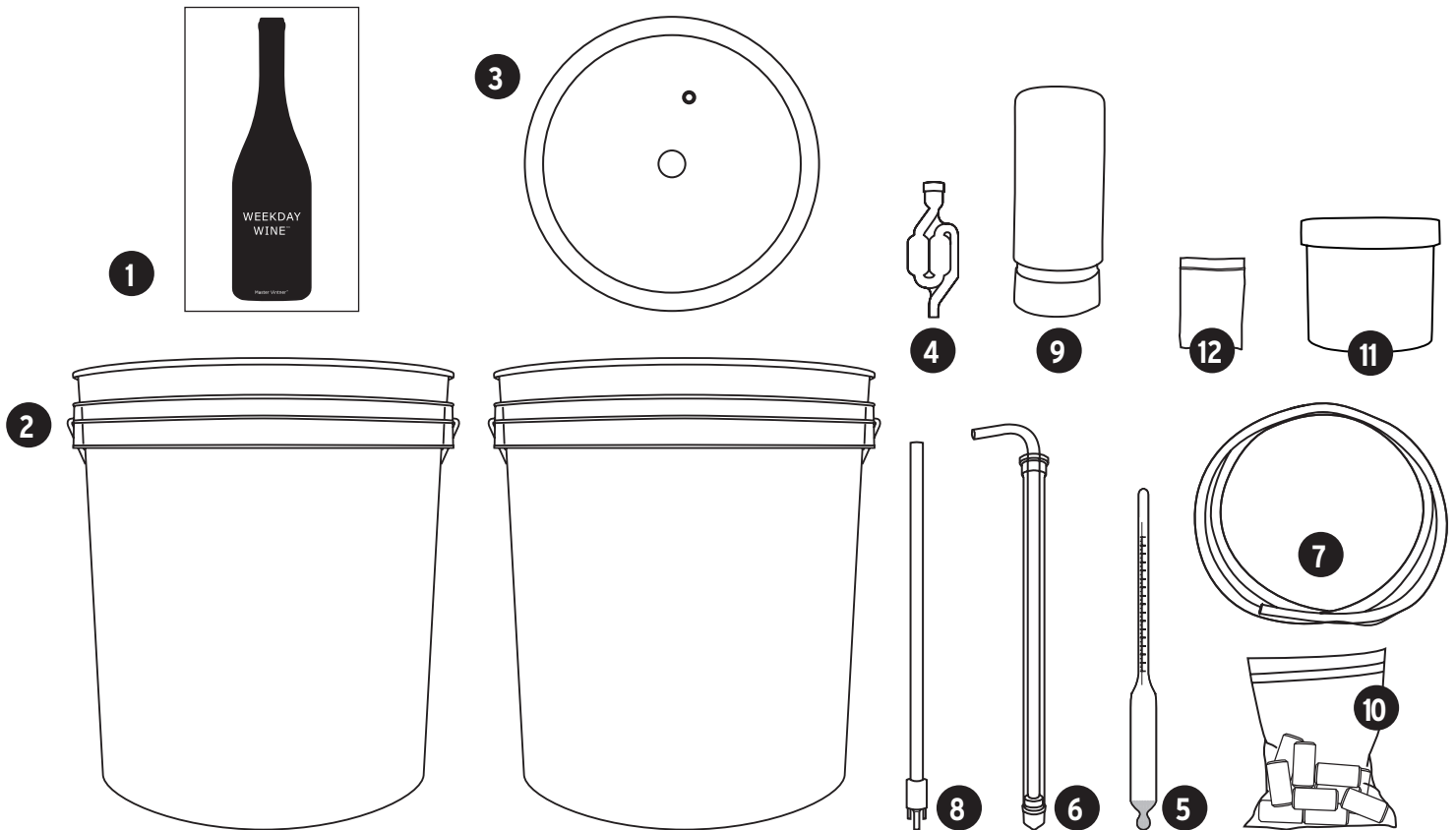
BOTTLE FILLER ASSEMBLY

Bottling will be done with the Rack Magic® Siphon assembly and the included bottle filler

- Slide the bottle filler into the free end of the 3/8" tubing to join the Rack Magic® Siphon assembly to the bottle filler

Master Vintner™ Weekday Wine™ Starter Kit

EQUIPMENT INSTRUCTIONS



The Master Vintner™ Weekday Wine™ Starter Kit Contains

FERMENTING EQUIPMENT

1. Weekday Wine™ Recipe Kit
2. Master Vintner™ 7.9 Gallon Fermenting Bucket (x2)
3. 7.9 Gallon Lid - Drilled
4. Bubbler Airlock

TESTING EQUIPMENT

5. Triple-Scale Hydrometer

SIPHONING EQUIPMENT

6. Fermenter's Favorite® Rack Magic
7. Siphon Tubing

BOTTLING EQUIPMENT

8. Bottle Filler
9. Master Vintner™ Mini Corker
10. Corks

CLEANING AND SANITIZING EQUIPMENT

11. One Step 8oz
12. Sodium Metabisulfite

IN ADDITION TO THE KIT, YOU WILL ALSO NEED

Empty wine bottles: six gallons of wine will fill thirty 750 ml wine bottles. You won't need these for at least a few weeks.

ONCE YOU'VE CRAFTED YOUR FIRST BATCH AND FALL IN LOVE WITH

WINEMAKING, you'll want some extra equipment to save time and make even better wine. A Siphonless Big Mouth Bubbler®, floor corker and wine degassing whip are just a couple essential upgrades that will get you started.