

Wine Starter Kit

Featuring Wine Expert Tim Vandergrift

Please read all instructions before starting.

Remove the code number sticker from the box top and attach it to these instructions, or to your winemaking record book before proceeding. Write down the type of wine and the date started as well.

Before You Begin

- ▶ Clean all of your equipment with One-Step and rinse thoroughly with hot water. A tablespoon in one gallon of warm water will clean very effectively. Do not use any household cleaning products.
- Sanitize your equipment by rinsing it with a solution of metabisulphite. Dissolve 3 tablespoons of metabisulphite powder in one gallon of cool water. Dip or spray your equipment with this solution, and rinse thoroughly. Leftover solution can be stored in a tightly sealed container for up to two months.
- Use good quality drinking water to make your wine. If you're unsure of your water quality, use bottled.
- ▶ The starting temperature of the wine is critical. If the yeast is added to a kit that is too cold, it will not ferment or clear on schedule. Double check to ensure the juice temperature is between 72°F and 77°F before adding the yeast.
- Hydrometer readings are required at each step. They help chart the conversion of the grape sugars into alcohol. Read your hydrometer by floating it in wine in the test jar. Where the level of the wine meets the stem of the hydrometer is the Specific Gravity number.
- To get the best quality wine, don't splash when racking, and don't transfer any sediment at the bottling stage. If you do disturb the sediment, stop, allow the wine to settle for a week and start over.

EQUIPMENT REQUIRED

Primary Fermentor: Plastic 6.5 Gallon Big Mouth Bubbler® Stirring Spoon

Hydrometer & Test Jar

Wine Thief

Racking Tube & Hose

Secondary Fermentor: 6 Gallon Carboy (glass or plastic)

Bungs & Airlocks

One-Step Cleaner

Metabisulphite Powder for Sanitizing

Thirty Corks & a Corking Machine

Degasser

Big Mouth Bubbler® Microfiber Cleaning Cloth

Bottle Filler & Hose

Lab Thermometer

Stick on Fermometers

Bottle Brush

Carboy Handle & Brush (Glass Only)

NEEDED BUT NOT INCLUDED:

Thirty Wine Bottles

6 Gallon Wine Recipe Kit

PRIMARY FERMENTATION

Ensure that your primary fermentor is capable of holding at least 6.5 US gallons before beginning. This extra volume is necessary to contain any foaming during primary fermentation. The Big Mouth Bubbler® Plastic has gallon markings along the side. The top mark is the 6 gallon line.

Clean and sanitize primary fermentor and lid, spoon, hydrometer and test jar, wine thief, bung, airlock and thermometer. Rinse thoroughly.

- If your recipe kit contains bentonite, dissolve this in your primary fermentor in about ½ gallon warm water.
- Carefully pour the contents of the juice bag into the primary fermentor.
- Add two cups of warm water to the juice bag. Rinse the remaining juice out of the bag and add it to the fermentor.
- Top up the fermentor to the six gallon mark with lukewarm water and stir vigorously for 30 seconds.
- ▶ Take your specific gravity reading now, and make a record of it. Target specific gravity is between 1.080 1.095.
- If your wine kit contains oak powder, elderberries or elderflowers, tear open the package(s) and sprinkle them into the primary fermentor now. Stir them in thoroughly.
- Check the temperature of the juice. It must be between 72°F and 77°F. If it's not in this range, cover the primary and move it into a suitable environment for one to two hours until it is.
- Open your package of yeast and sprinkle contents onto the surface of the juice. Do not stir it in.
- Place lid on fermentor. Assemble airlock and bung, fill with water and place in hole in lid.
- Place fermentor in an area with a temperature of 72°F and 77°F for five to seven days.

2 SECONDARY FERMENTATION

Primary fermentation will be mostly complete. Clean and sanitize siphon rod and hose, hydrometer and test jar, wine thief, carboy or jug, bung and airlock. Rinse well.

- Carefully remove bung and airlock and then lid from the primary fermentor. Take and record a specific gravity reading. Target gravity is 1.010 or less.
- Place your secondary fermentor directly below the primary and siphon the wine into it. Leave the thickest sediment behind, but be sure to transfer all of the liquid.
- Do NOT top up at this stage. This space is required for stirring and additions during stabilizing.
- Attach airlock and bung to carboy or jug. Remember to fill airlock halfway with water.
- Leave carboy or jug in fermentation area for 10-12 days to complete fermentation.

3 STABILIZING, CLEARING & DEGASSING

All fermentation should be complete. Check your specific gravity and do not proceed until it is at or below 0.995. You may need to allow extra time for fermentation to finish, especially if your winemaking area is cooler than 72°F. At this stage all carbon dioxide gas has to be removed from the wine in order for the stabilizing and fining to be effective. You will need to stir the wine very vigorously during this step.

Clean and sanitize hydrometer and test jar, wine thief and degasser. Rinse well.

- Carefully remove bung and airlock from the fermentor. Take and record a specific gravity reading. Target gravity is 0.995 or less.
- Add any stabilizing agents your kit may have included. Dissolve in water first before adding to your fermentor.
- Using the degasser, stir vigorously for sixty seconds to drive off CO2 gas.
- Add any fining agents straight into the carboy and stir vigorously.
- Replace the bung and airlock on the fermentor. Return to fermentation area for 14 days to clear.

4 BOTTLING

Wine should be completely clear. Clean and sanitize primary fermentor, hydrometer and test jar, wine thief, 30 wine bottles, bottle filler, siphon rod, and hose. Rinse well.

- ▶ Carefully remove bung and airlock and then lid from the fermentor. Take and record a specific gravity reading. Target gravity is 0.995 or less. Check wine to ensure it is clear. If it is not, leave for a few more days.
- Rack wine into your primary fermentor. Take only clear wine and leave all sediment behind.
- Rack wine from fermentor into your bottles. Leave 1½ inches (about two finger-widths) of space between the bottom of the cork and the top of the wine.
- Insert corks into bottles with corker.
- ▶ Stand bottles upright for 3 days before turning them on their side for aging.
- ▶ Store bottles in a dark, cool, temperature-stable place.

Your wine will taste quite good immediately, but you can store it in a dark, cool, temperature-stable place for up to a year.