



We welcome you to the timeless art that is winemaking! With these easy step-by-step instructions, you can produce top quality wines in a reasonably short time – and at little cost. If this is your first batch, rest assured that you will soon be serving wine as delectable as the vintages you used to buy at the store. It's as simple as following the steps that are clearly laid out for you. If you have made wine before, you will note that our process varies little from standard winemaking procedures.

Please read the instructions carefully before you begin.

Important:

Please Read All Instructions Carefully Before Proceeding

Before you begin, the importance of sanitation in the winemaking process can not be stressed enough. Everything that touches your wine (all equipment) must be sanitized with a recognized sanitizing solution. Just as important is thoroughly rinsing off all equipment after the sanitation procedure. Please use the following instructions as outlined taking care to measure the specific gravity. This allows the wine to tell you when to proceed to the next step. If you have any questions beyond these instructions please contact your local winemaking supply store or call our help line.

Now, let's begin!

Required Equipment

Primary Fermenter: Food-grade plastic container (27-46 litre) with cover. Fermenter should be well-marked at the 23 litre (5 imp gal/6 US gal) level. To do this, fill Carboy with water, pour into Fermenter, mark water level on outside of Fermenter.

Carboy – 23 litre (5 imp gal/6 US gal): Either glass (recommended) or food-grade plastic.

Airlock & Rubber Bung: One-way valve to seal Carboy at neck. Airlock must be half-filled with water and attached to Carboy when it is filled with wine.

Siphon Assembly: 4 feet of food-grade plastic tubing attached to a rigid acrylic rod.

Hydrometer & Test Cylinder: Measures specific gravity to monitor fermentation & sugar levels.

Spoon: Food-grade plastic, approximately 28in./70cm. long.

Package of Cleaner

Package of Sulphite

Suggested Equipment

Measuring Cup: 2 cup/500 ml.

Floating Thermometer: Tracks fermentation temperature.

Wine Thief: To remove wine samples from primary or carboy.

30 Wine Bottles: 750 ml.

30 Wine Bottle Closures: 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.

Bottle-filling Wand

Additives (included in kit)

Package 1: Bentonite

Package 2A: Sulphite

Package 2B: Potassium Sorbate (may contain 2 packages)

Package D1: Kieselsol

Package D2: Chitosan

Also in Kit:

Wine Yeast

Oak (optional)

GenuWine Grape Skins (optional)

Elderflowers (optional)

Süss Reserve (optional)

Sweetening or Finishing Blend (optional)

Dehydrated Fruit (optional)

NOTE: Do not use or substitute packages from other wine kits!

Brand: _____

Wine Style: _____

Place date code label from box top here.



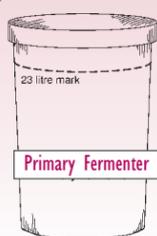
Primary Fermentation (Specific Gravity 1.080-1.100)

DAY 1 Date _____ SG _____

- Clean and sanitize **Primary Fermenter, Lid, Wine Thief, Test Cylinder & Spoon**. Make sure everything is well-rinsed before you begin.
- Add 4 litres of **warm water** to the **Primary Fermenter**. Stirring constantly, slowly add **Pkg. #1 Bentonite** to water until dispersed.
- Empty contents of **juice/Concentrate Bag** into mixture in **Primary Fermenter**.
- Rinse **Bag** with **hot water** and add to **Primary Fermenter**.
- Add **cool water** to **Primary Fermenter** up to the **23 litre (5 imp gal/6 US gal)** mark. Check to make sure the water temperature in **Primary Fermenter** is between **20-25°C/70-80°F**. Stir vigorously.

NOTE: Some wine kits may contain

Oak powder/chips – If your wine kit does, open it and add it now. Stir vigorously. **Your wine kit may include Genuwine dried winery grape skins. If it does, place in enclosed hop bag and place in primary fermenter. For maximum colour extraction, add directly into the primary fermenter and stir at least every 2 days.**



Oak chip or Elderflower infusion bag (resembling a tea bag) – If your wine kit does, soak it submersed in 1 cup of hot water for 10 min. Do not open infusion bag. Add water and infusion bag to primary fermenter.
Dehydrated fruit – If your wine kit does, rehydrate in hot water and add mixture to primary fermenter. Stir vigorously.

- Using the wine thief, fill the **test cylinder**. Record specific gravity (S.G.). For a table wine it should be **1.080-1.100** (depending on the wine kit).
- Sprinkle **yeast** over the surface of the juice. Do not stir.
- 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 or mild sulphite solution.
- Place **Primary Fermenter** in a warm (**20-25°C/70-80°F**), 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.

Secondary Fermentation (Specific Gravity 1.020 or lower)

DAY 6 -8 (approx.) Date _____ SG _____

- Clean and sanitize Siphon Assembly and Carboy. Make sure everything is well-rinsed before you begin.
- Gently siphon wine from Primary Fermenter into Carboy. Be careful not to disturb the sediment on the bottom of the Primary Fermenter. Discard sediment.
- Place Airlock and Rubber Bung back onto Carboy and let sit undisturbed for until specific gravity is 0.998 or lower at 20-24°C/68-75°F.

Stabilizing & Clearing (Specific Gravity 0.998 or lower)

DAY 20 (approx.) Date _____ SG _____

- Clean and sanitize **siphon hose, carboy and mixing spoon**.
- Siphon wine into a sanitised **23 litre 5 imp gal/6 US gal) carboy or primary bucket** (optional). Discard sediment.
- Add **Pkg. #2A Sulphite** to the carboy and stir vigorously.
- Add **Pkg. #2B Potassium Sorbate** (if your kit contains 2 packages add both) to the **carboy** and stir vigorously.
- If your wine kit includes finishing blend, sweetening blend or Süss Reserve, please refer to label instructions and add now.
- Degas wine vigorously for 5 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.**
- Add Packet D1 (Kieselsol) to wine and stir for 1 minute. **Then** add D2 (Chitosan) and stir well. **Important: Do not reverse the order of Kieselsol and Chitosan.** Degas wine for 5 minutes by stirring vigorously.
- If in primary bucket, rack back into carboy.
- Top up carboy within 2 inches of the bottom of the airlock with water. Attach bung and airlock.
- Let wine stand until **Day 35** in an elevated cool area (15-19°C/59-66°F).



OPTIONAL: After approximately 10 days optional racking may be done. Simply rack the wine into a fresh, clean sanitized carboy, top up if necessary and discard the sediment.

Bottling & Corking

DAY 35 (approx.) Date _____ SG _____

NOTE: Only crystal clear wine is suitable for bottling. If wine is cloudy, wait an additional few days for wine to clear. At this point you may wish to filter (polish) your wine prior to bottling.

- Clean and sanitize the **Primary Fermenter/carboy, Siphon Assembly and Wine Bottles**. Make sure everything is well-rinsed before you begin.
- Siphon the wine into **Primary Fermenter or carboy**. (Filtering optional)
- If ageing past 6 months we suggest adding an extra 1/4 teaspoon of sulphite to the wine to prevent premature oxidation.
- Siphon into bottles and cork using a cork machine.
- Keep Wine Bottles upright for 1 day. Then age Wine Bottles on their sides to keep Corks moist.
- Keep your wine in a temperature-controlled environment (**less than 16°C/60°F**) out of direct light, for 3-4 months prior to consuming.

Enjoy!

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.rjspagnols.com

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

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