



Important:

Please read all instructions carefully before proceeding

Before you begin, the importance of sanitation in the winemaking process cannot 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 us.

Required Equipment

Primary fermenter: Food-grade plastic container (27-46 litres) 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 and Package of Sulphite

Suggested Equipment

Measuring Cup: 2 cup/500ml.

Floating Thermometer: Tracks fermentation temperature.

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

30 Wine Bottles: 750ml

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 A: Bentonite

Package B: Sulphite

Package C: Potassium Sorbate (may contain 2 packages)

Package D1: Kieselsol

Package D2: Chitosan

Also in kit: Wine yeast and Oak Chips (optional)

NOTE: Your kit may include any of the following: oak infusion bag, oak powder, sweetening blend, finishing lend, dehydrated fruits Suss reserve. Do not use or substitute additive packages from other wine kits!

QUESTIONS OR COMMENTS?

Please contact us at 506-533-9466, info@brewcheznous.com or visit our website at www.brewcheznous.com.

Please use good judgement in the consumption of alcohol. DO NOT DRINK AND DRIVE.

BRAND: _____

WINE STYLE: _____

PRODUCT DATE CODE: (on box label) _____

PRIMARY FERMENTATION (Specific Gravity 1.074-1.090)

DAY 1 **Date** _____ **GC** _____

1. Clean and sanitize **Primary Fermenter, Lid, Wine Thief, Test Cylinder & Spoon**. Make sure everything is well-rinsed before you begin.
2. Add 4 Litres of warm water to the Primary Fermenter. Stirring constantly, slowly and **Pkg. A Bentonite** to water until dispersed.
3. Empty contents of juice/concentrate Bag into mixture in Primary Fermenter.
4. Rinse Bag with hot water and add to Primary Fermenter.
5. 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.

Oak powder/chips **If your wine kit does, open it and add it now. Stir vigorously.**

Dehydrated fruit **If your wine kit does, rehydrate in hot water and add mixture to primary fermenter. Stir vigorously.**

Oak chip infusion 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.**

6. Using the wine thief, fill the test cylinder. Record specific gravity (S.G.). For a table wine it should be 1.074-1.090 (depending on the wine kit).
7. Sprinkle yeast over the surface of the juice. Do not stir.
8. 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.
9. 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

STABILIZING & CLEARING (Specific Gravity 0.998 or lower)

DAY 10-14 (approx.) **Date:** _____ **SG** _____

1. Clean and sanitize Siphon Assembly, Primary bucket or 23L (6 US Gal) carboy and Long Handled Spoon. Make sure everything is well rinsed before you begin.
2. Siphon the wine into the sterilized primary bucket or 23L (6 US gal.) carboy. Do not disturb the sediment (called "lees" in winemaking terms) during this racking. Discard sediment in primary fermenter.
3. Add Pkg. B Sulphite to the wine and stir vigorously.
4. Add Pkg. C Potassium Sorbate (if your kit contains 2 packages add both) to the wine and stir vigorously. If your wine kit includes finishing blend or sweetening blend, please refer to label instructions and add now.
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6. **Important: 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.**
7. 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.
8. If in primary bucket, rack back into carboy. Attach bung and airlock.
9. Top up carboy to within 2 inches of the bottom of the airlock with water. Attach bung and airlock.
10. Let wine stand until day 28 in an elevated cool are (15-19 °C / 59-66 °F)

BOTTLING & CORKING

Day 28 (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.

1. Clean and sanitize the primary fermenter, siphon assembly and wine bottles. Make sure everything is well-rinsed before you begin.
2. Siphon the wine into primary fermenter. (filtering optional)
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 your wine in a temperature-controlled environment (less than 16 °C/60°F) out of direct light, for 2-3 months prior to consuming.

CHEERS TO YOU!