

# KegLand INSTRUCTIONS

## FRUIT MIST WINE KITS

**IMPORTANT:** Ensure that your primary fermenter is large enough for the juice bladder with space for foaming during fermentation.

The following instructions for the VineCo Fruit Mist Wine Kits have been revised to be applicable for winemaking using KegLand Equipment and it is highly advised to use FermZilla Flat Bottom Fermenters as your primary and Secondary Vessels to make the multiple racking steps quicker and easier.

The number of weeks required to make your wine is indicated on the front of your kit box.

SPECIFIC GRAVITY (S.G.) BY STAGE	
DAY 1 S.G.	DAY 14 S.G.
1.046 - 1.054	< 0.996

### STEP 1 DAY 1 – PRIMARY FERMENTATION

- Clean and sanitise equipment to be used including all components of your FermZilla Flat Bottom Fermenter. Bring all kit components up to room temperature.
- Pour 2L (8 cups) of drinkable tap water (Less than 40°C) into your FermZilla Flat Bottom and stir in **Bentonite**. Mix well. It is normal for Bentonite to not fully dissolve in water.
- Pour contents of the juice bag into your FermZilla Flat Bottom. Rinse the bag with water to get all of the juice out of the bag and add to the ferment. If there are two bags, use the larger one now. The **Flavour Pack** (small bag) is not added at this step.
- Top up the FermZilla Flat Bottom up to the 23L (6 gallon) mark with good quality, cool drinking water.
- Stir well. Use a hydrometer to measure and record the Day 1 Specific Gravity (S.G.) in the **Day 1** box provided above.
- Sprinkle **Dry Yeast** on top of the juice base.
- Place your lid on your FermZilla Flat Bottom and insert the airlock filled halfway with sulphite solution into the lid. The Potassium Metabisulphite packet included in your kit is NOT for this use. (Visit [www.winemakersschool.com](http://www.winemakersschool.com) for making a sulphite solution)
- Ferment this wine juice in a warm area (20°C to 25°C) for the entire winemaking process.

#### DAY 1

Date: MM / DD / YY  
Starting S.G.: \_\_\_\_\_

### STEP 2 DAY 14 – STABILIZING/DEGASSING

- Check chart for required S.G reading. Measure the S.G. if wine is not in range, check again in 48 hours. If in range, record the S.G.
- Carefully transfer (rack) the wine into a second clean/sanitised FermZilla Flat Bottom using the tap/spigot, leaving sediment behind.
- Add contents of the **Sulphite/Sorbate** package directly into the secondary vessel of wine.
- Agitate the wine using a sterilised stirring spoon. Vigorously stir the wine, changing direction intermittently for 10 minutes.
- Stir in **Kieselsoil**.
- Place the lid with airlock filled halfway with sulphite solution onto your Secondary FermZilla Flat Bottom Fermenter and leave for 24 hours.

#### DAY 14

Date: MM / DD / YY  
S.G.: \_\_\_\_\_

### STEP 3 DAY 15 – CLEARING

- Stir the contents of the Flavour Pack into the secondary vessel, Rinse bag out with 250mL (1 cup) of water.
- Stir in **Chitosan(s)**.
- Replace airlock and leave wine to sit in a warm (20°C to 25°C), undisturbed area away from direct heat and light.
- After 5 days, give the carboy a twist (without lifting) to allow any sediment stuck to the walls of the carboy to drop.
- Continue to allow the wine to clear.

### STEP 4 DAY 26-54 – POLISHING RACK/AGING

- Wine should be perfectly clear. If not, leave wine another 7-14 days to finish clearing.
- Carefully rack wine off of the sediment (and oak cubes if present) into a clean and sanitised FermZilla Flat Bottom Fermenter fitted with an airlock half filled with sulphite solution **TIP:** The FermZilla Flat Bottom used for primary fermentation can be used for this step. To reduce sediment transferred while racking the wine, prop the FermZilla on an angle away from the tap.
- Leave wine to sit undisturbed for a minimum of two days to allow settling.  
Optional Steps:
  - If aging wine longer than 3 months, add 1.5g (1/4 tsp) of potassium metabisulphite to the wine at this stage to help preserve flavour and colour.
  - If filtering wine, do so at this stage. **NEVER FILTER CLOUDY WINE.**

### BOTTLING (CLEAR WINE ONLY)

- Carefully syphon wine into clean and sanitised bottles.
- Cork wine bottles and leave upright for 3-5 days allowing the cork to expand. Invert or store the wine bottle on their side to keep the cork moist.  
Store wine at 11°C to 18°C.

### ALTERNATE METHOD - CARBOY INSTEAD OF FERMZILLA FLAT BOTTOM

KegLand recommends FermZilla Flat Bottom Fermenters are used for the VineCo Fruit Mist Wine kits however if you opt to use 30L Carboy's instead, the winemaking steps are identical except for the method of transferring between vessels and taking gravity samples of the wine.

To transfer wine between Carboys use jiggler syphon with an approximately 6 ft. long flexible food grade tubing and anti-sediment tip. During bottling attach a bottle filler to the silicone tubing attached to your jiggler syphon.

To take samples of the wine from a carboy, remove the bung and/or airlock and take a sample using a wine thief/valenche.

**BE SURE TO USE ALL INGREDIENT PACKAGES INCLUDED IN YOUR KIT.**

Your wine kit includes the following:

- Wine Base** - unlabelled large bag consisting of grape juice concentrate
- Flavour Pack** - smaller bag
- May contain Oak (granular, chips or cubes).
- Yeast Pack** (up to 2 packages)
- Bentonite** - helps yeast activity and removes proteins.
- Potassium Metabisulphite/Potassium Sorbate** packet - used to prevent oxidation and inhibit yeast growth.
- Fining agents** - **Kieselsoil** and **Chitosan** - Removes suspended particles, which results in a clear, stable wine.

### WINEMAKING EQUIPMENT NEEDED



**Primary Fermentation Vessel:**  
A food grade fermenter with 30L capacity such as a FermZilla Flat Bottom (**KL20312 Recommended**)



**Secondary Vessel:**  
A food grade fermenter or carboy with at least 23L capacity such as a FermZilla Flat Bottom (**Recommended**) or 23L Carboy



**Airlock (KL01595):**  
Half-filled with sulphite solution. Allows CO2 to escape and prevents oxygen and spoilage organisms from entering the wine. Provided in FermZilla Flat Bottom Starter Kit (KL02312)



**Mixing Spoon (KL03827):**  
Food grade plastic or stainless steel mash paddle for mixing the wine in the fermenter



**Hydrometer (KL04312):**  
Used to check the Specific Gravity (S.G.) of your wine at different stages of the fermentation process. Provided in FermZilla Flat Bottom Starter Kit (KL02312)



**Bottling Wand (KL12607):**  
Attach to the tap on your FermZilla Flat Bottom and easily bottle with no mess. Provided in FermZilla Flat Bottom Starter Kit (KL02312)



**Wine Bottles, Corks and Corker (KL23887 and KL23900):**  
28-30 x 750mL wine bottles with corks.

### OPTIONAL EQUIPMENT



**30L Carboy (KL12805):**  
Can be used as a primary/secondary fermenter or aging vessel instead of a FermZilla Flat Bottom. If using a 30L Carboy the equipment below will also be required.



**Wine thief/Valence (KL12805):**  
Used to take samples from the primary or secondary fermenter/carboy. If you use a FermZilla Flat Bottom this is optional and instead samples can be taken from the ball valve.



**Racking Cane/Siphon (KL14083):**  
Used to transfer between carboys or bottle from a carboy. If you use a FermZilla Flat Bottom this is optional and instead wine can be bottled from the tap using the bottling wand supplied.



**Solid bung (KL12829):**  
Fits into the FermZilla Flat Bottom Lid. Use once fully degassed. Prevents oxygen and spoilage organisms from entering the wine.

### GENERAL INFORMATION

- Clean and sanitise ALL equipment (bottles, hoses, primary fermenter, carboy, stirring spoon, etc.). Cleaning and sanitising is a two-step process:
  - Cleaning: A winemaking cleaner is required (not included). Rinse equipment thoroughly after cleaning.
  - Sanitising: Use a metabisulphite solution (not included). Rinse thoroughly after sanitising. Note: The Potassium Metabisulphite packet included in your kit is NOT for this use. For instructions to make a sulphite solution visit: [www.winemakersschool.com](http://www.winemakersschool.com)
- When taking Day 1 Specific Gravity (SG) reading with a hydrometer, ensure that primary fermenter contents are well stirred. Take the SG reading immediately after stirring. Juice and water naturally want to separate and the juice base will sink to the bottom. This will not affect the fermentation but will skew the Day 1 reading. For hydrometer tips visit: [www.winemakersschool.com](http://www.winemakersschool.com)
- To ensure you wine is degassed:
  - Taste your wine. Remove a small sample from the carboy after degassing. If the wine is spritz on the tongue, repeat the degassing step. At this stage it will not taste as it will at bottling.
  - Fill a test jar halfway with degassed wine and give it a good shake with hand covering the opening. If there is a big pop, then repeat the degassing step. If the popping sound is small then the wine is sufficiently degassed