4 - 8 WEEK WINE KITS

INSTRUCTIONS

1. Pour 2L (8 cups) of drinkable tap water (less than 4°C) into your FermZilla Flat Bottom and stir in Bentonite.

2. Add contents of the Potassium Metabisulphite package included in your kit is NOT for this use. All ingredients are designed to work together but may not always do so in the way we intend.

3. If your kit contains Oak Cubes, stir them in now.

4. Replace airlock and leave wine to sit in a warm (20°C to 25°C), undisturbed area away from direct heat and light.

5. Carefully siphon wine into clean and sanitized bottles. Use a jiggler syphon with an approximately 6" long flexible food grade tubing and taking gravity samples of the wine.

6. To degas wine at a later stage.

7. Stir in Chitosan(s)

8. Mix well. It is normal for Bentonite to not fully dissolve in water.

9. Place your lid on your FermZilla Flat Bottom and insert the airlock filled halfway with sulphite solution into the lid. The Potassium Metabisulphite package included in your kit is NOT for this use. All ingredients are designed to work together but may not always do so in the way we intend.

10. Agitate the wine using a sterilised stirring spoon. Vigorously stir the wine, changing direction intermittently for 10 minutes.

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

STEP 1  DAY 1 – PRIMARY FERMENTATION

1.1 Clean and sanitise equipment to be used, including all components of your FermZilla Flat Bottom Fermenter. Bring all kit components up to room temperature.

1.2 Pour 2L (8 cups) of drinkable tap water (less than 4°C) into your FermZilla Flat Bottom and stir in Bentonite.

1.3 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 reserve (small bag) is not added at this step.

1.4 Top up the FermZilla Flat Bottom up to the 23L (6 gallon) mark with good quality, cool drinking water.

1.5 If your kit contains Oak cubes, they will be added at a later stage.

1.6 Stir well. Use a hydrometer to measure and record the Day 1 Specific Gravity (S.G.) in the Day 1 box provided above.

1.7 Sparkle Dry Yeast on top of the juice base (if your kit contains two packages of yeast, add both now).

1.8 Place your lid on your FermZilla Flat Bottom and insert the airlock filled halfway with sulphite solution into the lid. The Potassium Metabisulphite package included in your kit is NOT for this use.

1.9 Ferment this wine juice in a warm area (20°C to 25°C) for the entire winemaking process.

STEP 2  DAY 14 – STABILIZING/DEGASSING

2.1 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.

2.2 Carefully transfer (rack) the wine into a secondary clean/sanitised FermZilla Flat Bottom (secondary vessel) using the tap/jug, leaving sediment behind.

2.3 Add contents of the Potassium Metabisulphite package included in your kit is NOT for this use. All ingredients are designed to work together but may not always do so in the way we intend.

2.4 Agitate the wine using a sterilised stirring spoon. Vigorously stir the wine, changing direction intermittently for 10 minutes.

2.5 Stir in Chitosan(s). If your kit contains two, add one more pot. If the second pot is added at a later stage.

2.6 Place the lid with airlock filled halfway with sulphite solution onto your secondary vessel and leave for 24 hours.

STEP 3  DAY 15 – CLEARING

3.1 Stir the contents of the Reserve(s) into the secondary vessel, if included.

3.2 Stir in Chitosan(s).

3.3 If your kit contains a second Kieselsol, stir in one hour after the Chitosan addition.

3.4 If your kit contains Oak Cubes, stir them in now.

3.5 Replace airlock and leave wine to sit in a warm (20°C to 25°C), undisturbed area away from direct heat and light.

3.6 After 5 days, give the secondary vessel a twist (without lifting) to allow any sediment stuck to the walls of the FermZilla Flat Bottom to drop.

3.7 Continue the clearing process according to the chart below. Topping up the secondary vessel during the clearing process is not required. If choosing to top-up use a similar style wine. Water is not recommended.

STEP 4  DAY 26–54 – POLISHING RACK/AGING

4.1 Wine should be perfectly clear. If not, leave wine another 7-14 days to finish clearing.

4.2 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.

4.3 Leave wine to sit undisturbed for a minimum of 2 days before allowing settlement.

4.4 OPTIONAL Steps: a) If agitating 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.

b) If filtering wine, do it at this stage. NEVER FILTER CLOUDY WINE.

BOTTLING (CLEAR WINE ONLY)

5.1 Carefully syphon wine into clean and sanitised bottles.

5.2 Cork wine bottles and leave upright for 3-5 days allowing the cork to expand. Insert or store the wine bottle on their side to keep the cork moist.

5.3 Stone wine at 11°C to 18°C.

5.4 If choosing to carboy age wine, transfer wine into a clean and sanitised carboy and replace with a solid stopper.

GENERAL INFORMATION

1. Clean and sanitize all equipment (bottles, hooch, primary fermenter, carboy, stirring spoon, etc.). Cleaning and sanitizing is a two-step process:

2. Cleaning: A winemaking cleaner is required (not included). Rinse equipment thoroughly after cleaning.

3. Sanitizing: Use a metal-solution (not included). Rinse thoroughly after sanitizing. Note: The Potassium Metabisulphite/sulphite packet included in your kit is NOT for this use. All ingredients are designed to work together but may not always do so in the way we intend.

4. When taking Day 1 Specific Gravity (SG) reading with a hydrometer, ensure that precipitarater 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 indicate the Day 1 reading. For hydrometer tips visit: www.winemakerschool.com

5. To ensure you wine is degassed:

a) Syphon your wine. Remove a small sample from the carboy after degassing, if the wine is opaque or hazy in the top, repeat the degassing step. At this stage it will not taste as it will at bottling.

b) In a tall jar half filled 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.