STEP 1 DAY 1 – PRIMARY FERMENTATION

1.1 Clean and sanitise equipment to be used including all components of your FermZilla Flat Bottom Fermenter.

1.2 Pour 2l (8 cups) of drinkable tap water (Less than 40°C) into your FermZilla Flat Bottom and stir in Bontonite. Mix well. It is normal for Bontonite to not fully dissolve in water.

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 fermenter. If there are two bags, use the larger one now. Fill to the 11l (3 gallon) mark. The Flavour Pack (smaller bag) is not added at this step.

1.4 Rinse thoroughly after sanitising. Note: The Potassium Metabisulphite packet included in your kit is NOT for this step. (Visit www.winemakerschool.com for making a sulphite solution)

1.5 Ferment this wine juice in a warm area (20°C to 25°C) in the primary fermenter. Carboy, s Mirazelot and Chosen – Removes suspended particles, which results in a clear, stable wine.

STEP 2 DAY 14 – STABILISATION/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.

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

2.3 Add contents of the Sulphite/Sorbate package directly into the secondary vessel of wine.

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

2.5 Stir in Kieselsol package.

2.6 Place the lid with airlock filled halfway with sulphite solution onto your Secondary FermZilla Flat Bottom. The Potassium Metabisulphite packet included in your kit is NOT for this use. (Visit www.winemakerschool.com for making a sulphite solution)

STEP 3 DAY 14 – CLEARING

3.1 Pour into a clean/sanitised container, 1l (4 cups) of wine from the carboy and set aside. Stir the contents of the Flavour Pack into the secondary vessel.

3.2 Stir in Chitosan(s).

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

3.4 Top up your carboy with reserved wine from Step 3.1 and fill lid and airlock.

3.5 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 carboy a twist (without lifting) to allow any sediment stuck to the walls of the carboy to drop down.

3.7 Allow to clear undisturbed for an additional 20 days.

STEP 4 DAY 40 – 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 the sediment (and oak cubes if present) into a clean and sanitised FermZilla Flat Bottom Fermenter filled 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 undisturbed for a minimum of 2 days to allow settling.

4.4 Optional Steps: a) If aging your wine longer than 3 months, add 0.75g (1/8 tsp) of potassium metabisulphite to the wine at this stage to help suppress yeast growth. b) Filter wine, do so at this stage. NEVER FILTER CLOUDY WINE.

STEP 5 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. Invert or store the wine bottle on its side to keep the cork moist.

5.3 If choosing to carboy age wine, top up with a similar style wine and fit with a solid stopper. Bottle aging is the preferred method.

ALTERNATE METHOD - CARBOY INSTEAD OF FERMTZILLA FLAT BOTTOM

KegLand recommends FermZilla Flat Bottom Fermenters are used for the VineCo Dessert Wine and Ice wine kits however if you opt to use 30L Carboys 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 jigger 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 jigger syphon.

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

WINEMAKING EQUIPMENT NEEDED

Primary Fermentation Vessel: A food grade fermenter with 30l capacity such as a FermZilla Flat Bottom (KL12032) Recommended

Secondary Vessel: A food grade fermenter or carboy with at least 23l capacity such as a FermZilla Flat Bottom (Recommended) or 30L Carboy.

Airlock (KL10593): Half-filled with sulphite solution. AllowAzure to escape and prevents oxygen and spoilage organisms from entering the wine. Provided in FermZilla Flat Bottom Starter Kit (KL20312)

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

Hydrometer (KL104312): To test the Specific Gravity (S.G.) of your wine at different stages of the fermentation process. Provided in FermZilla Flat Bottom Starter Kit (KL20312)

Bottling Wand (KL10297): Attach to the tap on your FermZilla Flat Bottom and easily bottle with no mess. Provided in FermZilla Flat Bottom Starter Kit (KL20312)

Wine Bottles, Corks and Corier (KL120887 and KL120888): 28-25x750ml wine bottles with Corks.

OPTIONAL EQUIPMENT

30L Carboy (KL120505): Can be used as a primary/secondary fermenter or aging vessel instead of a FermZilla Flat Bottom. If you use a 30l Carboy the equipment below will also be required.

Wine thief/Valence (KL130107): 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 Can/Siphon (KL130103): 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 bottle washing supply.

Solid bung (KL12029): Fits into the FermZilla Flat Bottom Lid. Use once fully degassed. Prevents oxygen and spoilage organisms from entering the wine.

GENERAL INFORMATION

1. Clean and sanitise All equipment (bottles, hoses, primary fermenter, carboy, stirring spoon, etc.). Cleaning and sanitising is a two-step process:

   – Step 1: A winemaker is cleared (not included).

   – Step 2: Rinse equipment thoroughly after cleaning.

2. Use a metabisulphite solution (not included).

3. Rinse thoroughly after sanitising. Note: The Potassium Metabisulphite packet included in your kit is NOT for this use. (Visit www.winemakerschool.com for making a sulphite solution)

4. 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 affect the fermentation; but will skew the Day 1 reading. For hydrometer tips visit: www.winemakerschool.com

5. To ensure wine is degassed:

   a) Taste your wine. Remove a small sample from the carboy after degassing. If the wine is syrupy on the tongue, repeat the degassing step. At this stage it will not taste as it will at bottling.

   b) Fill a test jar half way with degassed wine and give it a gentle shake with hand covering the opening. If there is a big gloop, then repeat the degassing step. If the pouring sound is small then the wine is sufficiently degassed.

KegLand Revision Date: December 12, 2021
ALTERNATE METHOD - CARBOY INSTEAD OF FERMZILLA FLAT BOTTOM