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

### 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.

<table>
<thead>
<tr>
<th>SPECIFIC GRAVITY (S.G.) BY STAGE</th>
</tr>
</thead>
<tbody>
<tr>
<td>DAY 1 S.G.</td>
</tr>
<tr>
<td>1.046 - 1.054</td>
</tr>
</tbody>
</table>

### STEP 1 DAY 1 – PRIMARY FERMENTATION

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.
2. 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.
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 Flavour Pack (small bag) is not added at this step.
4. Top up the FermZilla Flat Bottom up to the 2L (6 gallon) mark with good quality, cool drinking water.
5. Stir well. Use a hydrometer to measure and record the Day 1 Specific Gravity (S.G.) in the Day 1 box provided above.
6. Sprinkle Dry Yeast on top of the juice base.
7. 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.winemakerschool.com for making a sulphite solution)
8. Ferment this wine juice in a warm area (20°C to 25°C) for the entire winemaking process.

### STEP 2 DAY 14 – STABILIZING/DEGASSING

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. Carefully transfer (rack) the wine into a secondary clean/sanitised FermZilla Flat Bottom using the tap/spigot, leaving sediment behind.
3. Add contents of the Sulphite/Sorbate package directly into the secondary vessel of wine.
4. Agitate the wine using a sterilised stirring spoon. Vigorously stir the wine, changing direction intermittently for 10 minutes.
5. Stir in Kieselsol.
6. Place the lid with airlock filled halfway with sulphite solution onto your Secondary FermZilla Flat Bottom Fermenter and leave for 24 hours.

### STEP 3 DAY 15 – CLEARING

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

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

1. Wine should be perfectly clear. If not, leave wine another 7-14 days to finish clearing.
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.
3. Leave wine to sit undisturbed for a minimum of two days to allow settling. Optional Steps:
   a) 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.
   b) If filtering wine, do so at this stage. NEVER FILTER CLOUDY WINE.

### BOTTLING (CLEAR WINE ONLY)

1. Carefully siphon wine into clean and sanitised bottles.
2. 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.
3. 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 jigger siphon 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.

### GENERAL INFORMATION

1. Clean and sanitise all equipment (bottles, hoses, primary fermenter, carboy, stirring spoon, etc.). Cleaning and sanitising is a two-step process:
   a) Cleaning: A winemaking cleaner is required (not included).
   b) Sanitising: Use a sanitising solution (not included).
2. 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.winemakerschool.com
3. To ensure you 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 half 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.