INSTRUCTIONS
WINEMAKING KIT WITH GRAPE SKINS

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

The following instructions for the VineCo Wine Making Kit With Grape Skins 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 (SG) BY STAGE

<table>
<thead>
<tr>
<th>SPECIFIC GRAVITY (SG)</th>
<th>DAY 1 S.G.</th>
<th>DAY 14 S.G.</th>
<th>DAY 16 S.G.</th>
<th>DAY 18 S.G.</th>
<th>DAY 20 S.G.</th>
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<td>1.080 - 1.100</td>
<td>&lt; 0.96</td>
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PLACE YOUR PRODUCTION DATE
(Found on the top of your wine kit box)

STEP 1

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

1.2 Pour 3 (8 cups) of drinkable water (less than 40°C) into your FermZilla Flat Bottom and stir in Bentonite. To help preserve flavour and colour.

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 fermenter. 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 2L (8 gallon) mark with good quality, cool drinking water.

1.5 Add Grape Skins. To do this, sanitise the included muslin bag by dipping it into your wine. The included sulphite/sorbate packet is not used for this purpose. (Visit www.winemakerschool.com for making a sulphite solution).

1.6 Rinse thoroughly. Line a clean/sanitised 5L (20 cup) container with the muslin bag. Open grape skin bag and cut along the bottom of the bag and squeeze grape skins into the muslin lined container. Add skin cap with 250mL (1 cup) of water and add to container. Pull the sides of the muslin bag up and tie with a single knot. Place bag of grape skins in primary fermenter along with any juice left in the container.

1.7 Ssfer well. Use a hydrometer to measure and record the Day 1 Specific Gravity (SG). In the DAY 1 box provided above.

1.8 Sprinkle Dry Yeast on top of the juice base. If your kit contains two packages of yeast, add both now.

1.9 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)

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

STEP 2

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 clean/sanitised FermZilla Flat Bottom (secondary vessel) using the tap/sgpper, leaving sediment behind.

2.3 Add contents of the Potassium Metabisulphite/Potassium 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 Kieselgel. If your kit contains two, add one packet now. The other will be added at a later stage.

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

STEP 3

3.1 Stir in Chitosan(s).

3.2 If your kit contains a second Chitosan(s), stir one in after the Chitosan addition.

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

3.4 If your kit contains Reserve(s), stir 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 above.

CLEARING TIMELINE

WINE KIT | POLISHING RACK DAY | BOTTLING DAY
--- | --- | ---
4 week | 26 | 28
6 week | 31 | 33
8 week | 36 | 38

STEP 4

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 (Oak cubes if present) into a clean and sanitised FermZilla Flat Bottom Fermenter fitted with an attack half way filled with sulphite solution.

TOP: 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 two days before allowing settling.

Optional Steps:

a) If ageing 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)

5.1 Carefully siphon wine into clean and sanitised bottles. To help prevent oxidisaion and inhibit yeast growth.

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 prevent oxidisaion and inhibit yeast growth.

5.3 Cork wine bottles and leave upright for 3-5 days allowing the cork to expand. Invert or store the wine bottle on its side.

5.4 Carefully rack wine off of the sediment (and oak cubes if present) into a clean and sanitised FermZilla Flat Bottom (secondary vessel) using the tap/sgpper, leaving sediment behind.

ALTERNATE METHOD - CARBOY INSTEAD OF FERMZILLA FLAT BOTTOM

KegLand recommends FermZilla Flat Bottom Fermenters are used for the VineCo Wine Kits With Grape Skins however if you opt to use 30L Carboys instead, the winemaking steps are identical except for the method of transferring between vessels and taking gravy samples of the wine.

To transfer wine between Carboys use jugger 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 jugger siphon.

BE SURE TO USE ALL INGREDIENT PACKAGES (INCLUDED IN YOUR KIT)

Yeast:

• Yeast Base
• Yeast Enzyme

Enzyme:

• Kieselsol

Sulphur Dioxide:

• Potassium Metabisulphite/Potassium Sorbate

Kieselgel:

• Bentonite

Chitosan:

• Chitosan

WINE INGREDIENTS NEEDED

Primary Fermentation Yeast:

A fast growing yeast, with 30L capacity such as a FermZilla Flat Bottom (KL102012 Recommended)

Secondary Yeast:

A fast growing yeast for carboy or carboy with at least 23L capacity such as a FermZilla Flat Bottom (Recommended) or 30L Carboy (KL102023)

Wine Thief:

Half-filled with sulphite solution. Allow CO2 to develop and prevent oxygen and spoilage organisms from entering the wine. Provided in FermZilla Flat Bottom Starter Kit (KL01510)

Wine Bottles:

Cork and Corcks (KL02887 and KL21288): 23.5-750 mL wine bottles with corks.

OPTIONAL EQUIPMENT

30L Carboy (KL102085): Can be used as a primary/secondary fermenter or carboy vessel instead of a FermZilla Flat Bottom. If using a 30L Carboy the equipment below will also be required.

30L Cork (KL102013): Use to take and prepare primary or secondary ferments/carbys. If you use a FermZilla Flat Bottom this is optional and instead samples can be taken from the top valve.

Wine Thief/Valence: (KL102032): Use to take samples from the primary or secondary fermenters/carbo.

Potassium Metabisulphite packet included in your kit is NOT for this use. For instructions to make a sulphite solution visit: www.winemakerschool.com

Wine Bottles (KL21288): Fills into the FermZilla Flat Bottom Bottles. Use once fully Disposed. Prevents oxygen and spoilage organisms from entering the wine.

GENERAL INFORMATION

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

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

   b) Sanitising: use a sulphite solution (not included). Rinse thoroughly after sanitising. Note: The Potassium Metabisulphite/potassium sorbate packet included in your kit is NOT for this use. For instructions to make a sulphite solution visit: www.winemakerschool.com

2. To ensure wine is degassed:

   a) Take a wine. Remove a small sample from the carboy after racking the wine. Fill a wine thermometer with wine and place it in the boiling stage. At this stage it will not taste as it is boiling.

   b) Take a wine with a flame degasser. Place the mouth of the flame degasser close to the mouth of the wine. The boiling sound is stops and the wine is sufficiently degassed.

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

4. To remove a wine thief/valence, be sure to use a clean and sanitised wine thief.

5. To clean a wine thief, use a clean and sanitised brush to clean all components.

6. To remove airlock, use a clean and sanitised rubber bung.

7. A food grade fermenter or carboy with at least 23L capacity such as a FermZilla Flat Bottom includes a double airlock.

8. To ensure that wine is degassed:

   a) Take a wine. Remove a small sample from the carboy after racking the wine. Fill a wine thermometer with wine and place it in the boiling stage. At this stage it will not taste as it is boiling.

   b) Take a wine with a flame degasser. Place the mouth of the flame degasser close to the mouth of the wine. The boiling sound is stops and the wine is sufficiently degassed.

For further information on winemaking visit: www.winemakerschool.com

KegLand Revision Date: December 12, 2021