

# INSTRUCTIONS: 1 GALLON 4 WEEK

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

**TIP:** One gallon jug filled with water to the bottom of the handle equals 128 fl. oz.

PLACE YOUR  
PRODUCTION  
CODE STICKER HERE  
(Found on the top of  
your wine kit box)

## SPECIFIC GRAVITY (S.G.) BY STAGE

WINE STYLE	STARTING S.G.	STABILIZING S.G.
Moscato	1.065 - 1.075	< 0.996
All others	1.080 - 1.097	< 0.996

### STEP 1 DAY 1 – PRIMARY FERMENTATION

- Clean and sanitize equipment to be used.
- Pour 1 cup of hot tap water into bottom of the primary fermenter or glass one gallon jug and add packet #2 bentonite. Mix well.
- Pour contents of the juice base bag into the primary fermenter or jug. If there are two bags, use the larger one now. The reserve (small bag) is not added at this step.
- Top primary fermenter or jug up to 128 fl. oz. mark with good quality drinking water.
- If your kit contains oak chips or granular oak, stir in now.
- Stir well. Use a hydrometer to measure and record the Day 1 Specific Gravity (S.G.) in the chart provided in these instructions.
- Sprinkle dry yeast on top of juice base.
- Place loose fitting lid, or bored stopper with airlock filled halfway with sulphite solution in the neck of the jug. (Visit [www.winemakerschool.com](http://www.winemakerschool.com) for making a sulphite solution).
- Keep fermentation area warm (68°F to 77°F) 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 number.
- Using sanitized equipment carefully syphon (rack) wine into a clean/sanitized carboy leaving sediment behind.
- Add contents of packages #3 Potassium Metabisulphite and #4 Potassium Sorbate directly into the carboy of wine.
- Agitate wine to degas. Do this by fitting a solid bung on top and shaking the jug, securely holding the bung and removing bung to release pressure as it builds. Repeat until pressure has dissipated.
- Stir in package #5 Kieselsoil. If your kit contains two, add one package now. The other will be added at a later stage.
- Fit airlock filled halfway with sulphite solution into the neck of the jug and leave for 24 hours.

#### DAY 14

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

### STEP 3 DAY 15 – CLEARING

#### CLEARING TIMETABLE

LENGTH OF TIME TO MAKE WINE	MINIMUM TOTAL CLEARING DAYS
4 weeks	14

- Stir the contents of the reserve into the jug, if included.
- Stir in package #6 Chitosan(s).
- If your kit contains a second #5 Kieselsoil, stir in one hour after Chitosan addition.
- Replace airlock and leave wine to sit in a warm (68°F to 77°F), undisturbed area away from direct heat and light.
- After 5 days, give the jug a twist to allow any sediment stuck to the walls of the carboy to drop.
- Continue clearing process according to the chart above.

### STEP 4 POLISHING RACK/AGING

- Wine should be perfectly clear. If not, leave wine another 7-14 days to finish clearing.
- Carefully rack wine off of sediment into a clean and sanitized 1 gallon jug fitted with a solid bung or screw cap.
 

**Optional Steps:**

  - If aging your wine longer than 3 months, add 1/8 tsp of potassium metabisulphite to the wine at this time to help preserve flavor and color.
  - If filtering wine, do so at this stage. **NEVER FILTER CLOUDY WINE.**
- Leave wine to sit undisturbed a minimum of 2 days to allow settling.

### STEP 5 BOTTLING (CLEAR WINE ONLY)

- Carefully syphon your wine into clean and sanitized bottles.
- Cork bottles and leave upright for 3-5 days allowing cork to expand. Invert or store on side to keep cork moist. Store wine at 52°F to 65°F.

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

Your wine kit includes the following:

- Wine Base** – unlabeled large bag consisting of grape juice concentrate
- Reserve (if included)** – smaller bag
- May contain oak (granular or chips). Use all items that are included)
- Yeast Pack**
- Packet #2 Bentonite** – helps yeast activity and removes proteins
- Packet #3 Potassium Metabisulphite** – used to prevent oxidation and improve shelf life
- Packet #4 Potassium Sorbate** – inhibits yeast cell reproduction
- Fining Agents** – Kieselsoil (up to 2 packages) and Chitosan (up to 2 packages) – Removes suspended particles, which results in a clear stable wine

#### WINEMAKING EQUIPMENT NEEDED



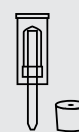
**Primary Fermenter:**  
A food grade graduated plastic container up to 1.5 US gal.



**Glass Jug:**  
A glass jug to hold 1 US gal. and will fit a fermentation lock and stopper.



**Racking Tube & Tubing:**  
Approximately 3 ft. long flexible food grade tubing with a rigid plastic siphon rod and anti-sediment tip.



**Fermentation Lock & Stopper:**  
Fits into the carboy, and is half-filled with sulphite solution. Allows CO<sub>2</sub> to escape and prevents oxygen and spoilage organisms from entering the wine.



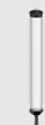
**Mixing Spoon:**  
Food grade plastic stirring utensil 28 inches or less in length.



**Solid Bung:**  
Fits into carboy. Prevents oxygen and spoilage organisms from entering the wine. Use once wine is fully degassed.



**Hydrometer:**  
Used to check specific gravity of your wine at different stages of the fermentation process.



**Wine Thief:**  
Used to take out samples from the primary and glass jug.



**Bottle Filler:**  
Automatically dispenses liquid when inserted into a bottle and stops liquid flow upon removal.



**Wine Bottles:**  
5 x 750 mL/26 oz bottles and corks.

#### GENERAL INFORMATION:

- Clean and sanitize **ALL** equipment (bottles, hoses, primary fermenter, jug, stirring spoon, etc.). Cleaning and sanitizing is a two-step process:
  - Cleaning: A winemaking cleaner is required (not included). Rinse equipment thoroughly after cleaning.
  - Sanitizing: Use a metabisulphite solution (not included). Rinse thoroughly after sanitizing. Note: The Potassium Metabisulphite packet included in your kit is NOT for this use. For instructions to make a sulphite solution visit: [www.winemakerschool.com](http://www.winemakerschool.com)
- When taking Day 1 specific gravity (S.G.) reading with a hydrometer, ensure that primary fermenter contents are well stirred. Take the S.G. 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](http://www.winemakerschool.com)
- To ensure your wine is degassed:
  - Taste your wine. Remove a small sample from the glass jug after degassing. If the wine is spritzy 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 your 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.



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