

HOW TO MAKE YOUR OWN WINE



WHAT YOU NEED

- 4KG DEXTROSE SUGAR
- FERMENTATION BUCKET (25L CAPACITY)
- LARGE MIXING PADDLE
- THERMOMETER OR THERMOMETER STRIP
- SYPHON KIT
- EQUIPMENT SANITISER
- 30 X 750ML 'WINE' BOTTLES (OPTIONAL)
- 30 CORKS (OPTIONAL)
- HAND CORKER (OPTIONAL)

GETTING STARTED

Make a note of your kit's batch number (found on the back of the pouch) here _____.



1

Ensure equipment is free from all visible dirt before use. If dirty, wash thoroughly with a detergent and rinse with plenty of warm water. Add 5L of WARM water and 4 teaspoons of sanitiser into your fermentation bucket and stir for 2 minutes to dissolve. Leave the mixing paddle inside the bucket, secure lid and shake to ensure all internal surfaces come into contact with the liquid. After 10 minutes discard the liquid and replace the lid. Do not rinse. Keep the rest of the sanitiser for bottling later.



2

Ensure all of the contents of the 'dry' compartment have been removed and pour the liquid concentrate into your bucket. Rinse out any remains using warm water and add to the bucket.



3

Boil 5L of water, add to bucket. Add 4kg of dextrose sugar (or 3.5kg ordinary white sugar) and stir until dissolved.



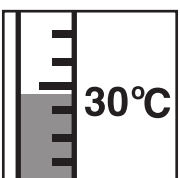
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Top up to 23L using cold tap water and stir well.



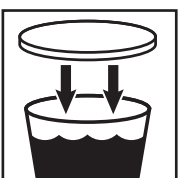
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Stick a Thermometer Strip to the side of your bucket (dry the area first). Leave for 10 minutes for the temperature to stabilise before continuing.



6

Check the temperature is below 30°C then add the contents of the Wine Yeast and Oak Chips sachets then stir (DO NOT add the Stabiliser or Finings sachets, these will be used later).



7

Rest lid loosely on bucket, ensure lid fits neatly onto bucket rim to ensure no large gaps but DO NOT click seal lid all the way around.

FERMENTATION



- 8** Place bucket on a washable surface, it is possible there will be some frothing over during the first two days of fermentation (especially the red wine) so make sure it's not placed on a carpet! Ensure kept at a constant warm temperature between 20 - 25°C for at least 7 days.

Good temperature control is the most important thing you can do to ensure good wine quality and to ensure fermentation does finish in approximately 7 days. Below 20°C fermentation time will be much longer, below 15°C fermentation will stop altogether. Above 25°C wine quality will be reduced. Check the temperature first and last thing each day and make sure your brew doesn't get too cold at night.

DO NOT remove the lid at any point during these 7 days otherwise you risk contamination.

KNOWING WHEN FERMENTATION IS COMPLETE



- 9** After 7 days taste your wine, if it tastes dry then proceed to instruction 10, if it tastes sweet then replace the lid (as per instruction 7) and leave it to ferment for a few more days. If in doubt then leave it to ferment further until you are sure it tastes dry.

CLARIFY YOUR WINE



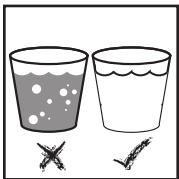
- 10** Once fermentation is complete, add the contents of the stabiliser sachet to the wine and stir thoroughly for 30 seconds.



- 11** To bring wines in line with commercial sweetness, add 150g white sugar to the White and 750g white sugar to the Rose wine and stir until fully dissolved. No sugar should be added to the Red wine.



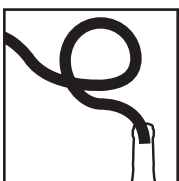
- 12** Add the contents of Finings A sachet to the wine and **STIR VIGOROUSLY FOR 2 MINUTES TO REMOVE ALL GAS** from the liquid before leaving to stand for approximately 1 hour. It is important the wine is thoroughly degassed at this stage otherwise the wine will take a long time to clear.



- 13** After approximately 1 hour add the liquid contents of Finings B directly to the wine and stir for 10 seconds.

- 14** Leave your wine to clear (placed on a raised surface for later syphoning), with the fermentation bin lid fastened down. Clearing will take approx 3 days if thoroughly de-gassed at instruction 12. To check wine clarity, draw a little wine using the syphon tube from 3/4 way down the bucket, the sample should be haze free when viewed in a wine glass. Do not proceed to bottling until you are sure the wine is clear.

BOTTLING YOUR WINE



- 15** Once the wine is haze free, clean and sanitise your bottles (use only standard Bordeaux type wine bottles such as the Make Your Own wine bottles), corks and syphon tube. Put 15L of COLD water in a sink, add the remainder of your sanitiser and stir for 2 minutes to dissolve. Place equipment in this solution. Immerse bottles to fill completely then leave to stand for 10 minutes. Then empty sanitiser solution back into the sink and repeat to fill the remaining bottles. Cover bottle openings to keep sanitised before use. Do not rinse.

- 16** Carefully syphon the wine from the fermentation bucket into the bottles. It is important this is done carefully to avoid disturbing the sediment at the bottom of the bucket otherwise some sediment will form in your bottles. Seal the bottles with Make Your Own Corks using the Make Your Own Hand Corker.

SERVING & STORAGE



Your wine is now ready to drink but will continue to improve for 3 months if stored in a cool, dark place. The perfect serving temperature for Red wine is 15 - 18°C and for White and Rose is 8 - 12°C.