

VINTNER'S CELLAR BEDFORD

Village Centre
936 Bedford Hwy, Bedford
Vintnerscellarbedford.ca
902-448-9463

Wine making instructions: Gold Medallion/Fruit Wine Kits, 16-liter Premium Elite Kits and 16-liter Premium Elite Kits w/grape skins

We would like to take the time to thank you for your purchase of what will be a remarkable winemaking experience. We take pride in creating winemaking products for all our customers and constantly strive for excellence. Each variety has been selected and created specifically for you, the winemaker. These easy to follow instructions will help ensure that your wines develop with character, color and beautiful aromas.

We encourage you to contact us at any time should you wish to seek help regarding your chosen wine or if you simply wish to let us know about your winemaking experiences contact us by telephone; Monday to Wednesday between 10am to 6pm, Thursday and Friday between 11am to 7pm, and Saturday 9am to 6pm, or by email anytime.

Please ensure to read the following instructions and recommendations closely in order to guarantee that your wines meet or exceed your expectations! We cannot stress enough to properly clean and sanitize all needed tools before commencing your winemaking experience.

Included in your kit

- Juice Bag
- Yeast
- Bentonite (A pack)
- Potassium Metabisulphite (B pack) – *to be used in Degassing, Clearing and Stabilizing step only*
- Potassium Sorbate (C pack) stabilizers
- Kieselsol & Chitosan *clarifiers*

In Selected Products

- Dried Raisins/Apples and Elderberries
- Oak Chips
- Fruit Essence Bag – *Fruit Wines only*
- Grape Skin Bag – *Premium Elite Kits (w/grape skins) only*

supplies needed

- 200g/7.05 oz Potassium Metabisulphite *for sterilization*

- 30L/8 US Gallon Primary Fermenter
- Hydrometer
- Long Mixing Spoon
- 23L/6 US Gallon Carboy *glass recommended*
- Siphon Tube
- Airlock and Bung
- 30x 750mL Wine Bottles
- 30x Wine Corks
- Corker

Optional• A Filter Machine with proper filter pads. Available for rental from Vintner's Cellar Bedford - T: 902 448-9463

Before You Start Checklist

- Make sure all your equipment is clean. If necessary, clean with an odorless detergent solution and rinse with hot water. Ask your retailer for more details.
- Sanitize all your equipment with a metabisulphite solution. Dissolve 3 tablespoons of Potassium Metabisulphite in approximately 4 liters (1 US gallon) of cool water.
- Fill in the chart below.

Wine Variety: _____

On the exterior packaging. This is the variety you chose when purchasing the product.

Initial specific gravity: _____ see below.

Lot #: On the exterior packaging on the lid, and juice bag.
5 digits.

Date started: YYYY | MM | DD

PRIMARY FERMENTATION — Specific Gravity: 1.080 or higher [Days 1-5]

Specific Gravity: 1.052 or higher for Fruit Wines [Days 1-5]

Reminder | Sanitize all equipment before use

- 1. Mark the Primary Fermenter at the 23-liter (6 US Gallon) level.
- 2. Empty the contents of the large Juice Bag into the Primary Fermenter. Fill up to the 23-liter (6 US Gallon) mark with clean drinking water. Note: To preserve the organoleptic qualities of this product, please use fluoride and chlorine-free water (distilled or filtered water is recommended). Mix thoroughly (you may use part of the required water to rinse out the bag; pour directly into

the fermenter). Using a Hydrometer. Let a Hydrometer float in a test tube jar or directly in the primary prior to adding the Yeast. Take the reading where the surface of the must meets the hydrometer. Record reading above.

3. **If your winemaking product includes Dried Raisins/Apples and Elderberries, you may add them to the Primary Fermenter now.**

Pour contents package marked **'Bentonite'** (A pack) into 250ml of cold water. **Do not stir, wait 30 minutes then stir vigorously.** Add to must in the primary and mix thoroughly. **Test** the specific gravity and note the reading. **Make sure** the temperature of the must is adequate (21 – 24C / 70 – 76F; heat if necessary).

If your winemaking product included a **Grape Skins Bag**, press the skins into a cheesecloth to extract all the must and add this bag to your Carboy.

4. Ensure the temperature of the room and the juice are both between 18-24°C/ 65-75°F. Add the Yeast pack to your Primary Fermenter. Place the lid on your Primary Fermenter, but do not seal the lid.

5. The fermentation will begin within 24-48 hours. If your fermentation does not start,

contact your local retailer Vintner's Cellar 902-448-9463

6. Mix thoroughly daily or, every other day for approximately 20-30 seconds. This will introduce more oxygen to the yeast, effectively insuring complete fermentation.

SECONDARY FERMENTATION — Specific Gravity: 1.010 – 1.020 [Days 6-14]

Reminder | Sanitize all equipment before use

1. Rack your wine into a clean and sanitized Carboy using a Siphon Tube. Allow the wine to splash into the Carboy including the sediment.

2. If your winemaking product included package(s) of Oak Chips, you may add them now. **NOTE: Your kit may contain a pre-measured packet of oaking material. For best results, add the oak to the carboy during secondary fermentation. Incorporated at this stage, the alcohol level favors better extraction. To avoid any spilling-over, add the oak to the empty carboy first, then rack the wine over the oak. Leave for approximately one week, gently stirring the wine daily to re-suspend the oak.**

3. Install the Airlock and Bung. Make sure the Airlock is filled with water with a metabisulfite solution.

DE GASSING, CLEARING AND STABILIZING — Specific Gravity: 0.998 or lower AND stable (no consistent bubbling) for at least 3 days [Days 15-27]

Reminder | Sanitize all equipment before use

1. Place the Carboy on a steady surface 3-4 feet above ground. Rack your wine into another Carboy (or briefly into your Primary Fermenter while you clean and sanitize the Carboy in order to use it again) with a Siphon Tube. Transfer the liquid and leave all thick sediment behind. Allow the wine to splash into the Carboy in order to let the CO₂ (tiny bubbles) escape. If your wine contained Oak Chips, do not transfer the Oak Chips.

2. Stir your wine vigorously with a Long Mixing Spoon for 2-3 minutes. You must remove all the CO₂ gas in order for the wine to clarify properly.

- 3. Did you buy a Fruit Wine? If so, you can now add the contents of the Fruit Essence Bag into your Carboy and stir for 1 minute.
- 4. In approximately 60ml (1/4 cup) of water, stir in contents of the small pouch marked "**Potassium Metabisulfite**" (**B pack**) until fully dissolved. Add to the wine and stir.
- 5. In approximately 60ml (1/4 cup) of water, stir in contents of the small pouch marked "**Potassium Sorbate**" (**C pack**) until fully dissolved. Add to the wine and stir. **Note:** Any young wine will contain a lot of carbonic gas (small bubbles). Stir the wine vigorously at least 4 times within the next 24 hours to remove as much gas as possible, **before** you add the clarifier.
- 6. Add the pouch marked Kieselsol to your wine and stir for 2 minutes.
- 7. Add the pouch marked Chitosan to your wine and stir for 2 minutes.
- 7. Ensure that your Carboy is full to within 2 inches of the Airlock. Should you require to top up your Carboy, it is preferable to add finished wine, not water. Apply Airlock on the Carboy and place the wine back in a cool (10-20°C / 50-68°F) and safe place for 7-10 days.
- 8. If you wish to filter your wine, you may do so once your wine has been clear for at least 10 days.

BOTTLING — *Reminder | Sanitize all equipment with a metabisulphite solution, including Bottles and Siphon Tube*

- 1. Using a Siphon Tube, fill up your Bottles with your wine.
- 2. Insert corks using a Corker. **Use new corks only!**
- 3. *Optional:* Label your Bottles and place shrink caps.
- 4. Place your Bottles upright for 5-7 days, then lay them down and store your wine in a cool and dark environment. We recommend waiting at least 2 weeks for the wine to get over "bottle shock". Don't forget: Your wine will get better with time.

Note: Some wines will produce small tartaric crystals if chilled, known as "wine diamonds". This is, in fact, a very natural phenomenon that occurs in wines made with fresh must. If you wish to prevent this, you may chill your wine in the Carboy by placing it in a cool temperature and let the crystallization process occur before bottling.