

Yields 22 Liters (No reconstitution needed, DO NOT add water)

DAY 1: Primary Fermentation

DATE _____ S.G. _____

- Rinse primary fermenter with sanitizing solution. Rinse well with water at least 4 times.
- Shake the juice bladder well.
- Pour Juice into the primary fermenter. Stir well for 3 minutes to oxygenate must thoroughly. This is important for good strong fermentation. Ensure temperature of must is 70- 75 F. (This will aide a healthy start of fermentation.)
- Mix 2 packets of bentonite into 1 cup of hot water and let stand for 20 minutes (bentonite does not need to be totally dissolved) After 20 Minutes add bentonite solution and stir vigorously.
- OPTIONAL OAK: Add oak chips and stir for 1 minute
- Add 2 packets of EC-1118 Dry Wine Yeast to the surface of juice (Do Not Stir)
- Cover Primary fermenter with lid and airlock and leave 10-14 days to ferment. Preferred temperature range for good fermentation is 68-75 F. Avoid Ambient room temperatures below 65 F & above 78F.

DAY 10-14: Secondary Fermentation

DATE _____ S.G. _____

- Check Specific Gravity: Specific gravity should be approximately 1.090 (If higher, wait a few more days.) Record racking date and S.G.
- Ensure that everything is well rinsed before you begin.
- Siphon wine from primary fermenter into a clean carboy leaving sediment behind. Discard sediment.
- Attach rubber bung and airlock to carboy and let wine sit undisturbed for 5-10 days until specific gravity reaches 1.030-1.070

Note: Check specific gravity carefully at day 10, then every day thereafter. When specific gravity ceases to decline further, this signals that fermentation is complete and you may now proceed to next step and stabilize the wine.

DAY 15-24: Stabilizing & Clearing

DATE _____ S.G. _____

- Specific gravity must be 1.030-1.070 and all fermentation is finished.**
- Clean and sterilize carboy. Return wine to carboy.
- Add to the wine the two packets of Potassium Sorbate
- Add to the wine the two packets of Potassium Meta-Bisulfite
- Remove trapped CO2 gas from the wine by vigorously stirring for 3- 5 minutes. Perform this twice daily for up to three days to remove trapped CO2 Gas.
- Add 2 packets of Kieselsol to wine. Stir well for 1 minute. Re-attach bung and airlock and let wine stand for 3 days.
- After 3 days make addition of Sparkolloid. Add Contents of Sparkolloid packet into a 500ml microwaveable container. Then, add one cup (250 ml) of wine from carboy to microwavable container. Stir. Microwave on high until liquid comes to a full boil (avoid foam over). Remove from microwave and stir occasionally. Pour the Hot Sparkolloid solution into the carboy of wine (**NOTE: In order to work properly Sparkolloid must be boiled to activate the ingredient**).
- Leave the wine to clear for 14 days.

DAY 32-41: Bulk Aging

- Carefully siphon the cleared wine off the sediment into a clean carboy.
- Attach rubber bung and airlock.
- Age the wine for 14 days.

DAY 46-55: Filtering/Bottling

- Filter the wine into a clean carboy before bottling. Filtering is recommended as it will improve appearance and flavor.
- Bottling: Clean & sanitize wine bottles. Rinse well with water. Siphon the wine into bottles leaving about 2.5cm of space between the bottom level of the cork and the wine. Use a corker to insert dry corks. Leave the bottles to stand upright for 3 days and then place bottles on their sides to keep the corks moist.

TIPS: All Equipment should be spotlessly clean before coming in contact with wine. Prevent air from spoiling your wine after fermentation. Keep carboys topped and fermentation locks attached and filled with water