



Making wine from a kit is easy.

Everything you will need, except the water, is included in the wine kit. You can use regular tap water for wine unless you have a lot of iron in your water, then you should use regular bottled water, not distilled water. Sanitization is very important in wine making because you will not be boiling any of the liquid. Whatever touches your wine must be sanitized.

Step 1: Primary fermentation: Sanitize your fermenting bucket, lid, spoon, airlock and stopper, hydrometer, and 8 cup measuring cup (try to find one with litres on it). The best way to do this is to fill up the plastic fermenting bucket with sanitizer and warm water (65 to 75 degrees), then immerse the rest of the equipment into the sanitizing solution. It's a good idea to pour some of the solution into your sink in case you drop the spoon. Next, add two litres of warm water to the sanitized plastic fermenter bucket and add the bentonite (package #1). Stir for 30 seconds to break up any clumps that may form. Add the juice from the wine kit to this solution. Using your measuring cup, add 4.5 litres of water to the empty bag to remove any remaining juice and add this to the juice in your fermenting bucket.

If your wine kit has oak chips or elderflowers, add them to the juice at this point. Fill up your fermenting bucket with water until you reach the 23 litre mark. Stir vigorously for 30 seconds. This is where you need to take a reading. Put your hydrometer into the fermenting bucket; the specific gravity should read between 1.080 and 1.090 (1.090 to 1.100 for Luna Rossa). Check the temperature of your juice. When the temperature is between 65 and 75 degrees, sprinkle the yeast onto the surface and stir in gently. Too cold and you will have a slow start. Too hot and you will kill your yeast. Cover the fermenting bucket and attach your airlock. Fermentation should begin within 24 to 48 hours. Let it set for 5 days and try to keep your juice between 65 and 75 degrees. Note: Some basements will be too cold and will slow your fermentation.

Step 2: Secondary fermentation: After 5 days, your wine should be ready to transfer. Remove the lid of the fermenting bucket and take a reading with your sanitized hydrometer. You will need to transfer (rack) your wine into a glass carboy if your reading is 1.010 or less. Fill your glass carboy with sanitizer and water. Use your auto-siphon to empty some of the sanitized in order to sanitize the siphon and hose. Be as careful as possible not to siphon any sediment. Try to leave about an inch of wine and sediment behind – this will help ensure that you end up with clear final product. Re attach your airlock and let the wine set for another 10 days.

Step 3: Stabilizing: After 10 days, you need to check your gravity again. Use a sanitized wine thief or a turkey baster to get the wine from the carboy to the test tube. When your gravity is 0.996 or less (0.998 for Luna Rossa) then you can proceed. Dissolve the contents of package #2 (metabisulphite) and package #3 (sorbate) in 1/2 cup of cool water. Add this to the carboy and stir vigorously for 2 minutes to disperse the stabilizers and drive off the CO₂. Don't worry if the sediment gets mixed back into the wine, it's supposed to. Some kits have an F-pack. If yours does, remove 2 cups of wine from your carboy into a sanitized container to insure that you will

have enough room for the F-pack. Shake the foil bag and pour the contents into your carboy. Stir vigorously for 60 seconds. All kits will have package #4 (chitosan or isinglass). Shake the contents, cut off one corner, and pour it into the carboy. Stir vigorously for 2 minutes to drive off CO2. This stirring is important. If skipped, your wine may not clear. Fill up the carboy with water or the wine you removed for your F-pack to within 2 to 5 inches of the neck. Re-attach the airlock and let the wine set for another 8 days to clarify.

Step 4: Clarification. After 8 days, you will need to transfer your wine again. If you have two 6 gallon carboys, this is easy. Sanitize and transfer. If you don't have two 6 gallon carboys, you have one extra step. You will need to sanitize your plastic fermenting bucket, siphon, and hose. Transfer your wine from the glass carboy into the fermenting bucket. Clean and sanitize your glass carboy. Then transfer the wine back into the glass carboy. Fill up your carboy to the neck with cool water, if necessary. Re-attach your airlock and let the wine set for 14 days. After 14 days, check your wine for clarity. If it is cloudy, do not bottle your wine! Let it set for another week and check again. Wine will not clear in the bottle. When it's clear: bottle it, drink it, age it, and most of all, ENJOY!