

MAGNUM WINE KITS INSTRUCTIONS

YOU WILL NEED

- 1 x cleaner/steriliser
- 1 x 3.5kg of brewing sugar
- 1 x fermenter holding at least 23-25 litres
- 1 x airlock and suitable bung for that
- 1 x extendable syphon (or just a tube)
- 30 x bottles with suitable corks/caps

OPTIONAL ITEMS

A large funnel is helpful for adding things to your fermenter. For optimum quality, use a heat pad to control temperature. A hydrometer is very valuable when tracking the progress and a twin lever corks is a great help when bottling.

LET'S GET STARTED

1. Add 5-6 litres of hot water to your cleaned and sterilised fermenter (lukewarm if glass), then add 3.5 kgs of white sugar. Mix well until completely dissolved.
2. Add the juice, rinse out and add any juice left in the can using hot water. Top up to 22.5 litres (5 gallons) in your fermenter using a mix of hot and cold water to achieve a temperature between 25 - 30 C. Mix well.
3. Add wine yeast/nutrient (sachet no.1) and mix well. Seal fermenter with an airlock, half filled with water.
4. Leave to ferment in constant temperature between 20-28 C. Fermentation will normally take 7-8 days (a little longer if low temp).

Note: Always consider the risk of leaks or frothing when choosing place for fermenter.

AFTER FERMENTATION (7-10 DAYS)

5. Check that fermentation is over, using a hydrometer. The reading should be 998 or lower. There should also be no more activity (bubbles in airlock). If necessary, wait another day and re-check. If you don't have a hydrometer, you can taste the wine. Check that it is not too sweet.
6. Rack off to another sterilized vessel using a syphon tube. Add stabiliser (sachet no.2) and shake/stir very thoroughly to remove CO₂. Repeat a 3-4 times with at least 1 hour in between. If you don't have a 2nd vessel, you can skip the racking off here, but that will slow down clearing a little.
7. Add finings A (sachet no.3) and mix well, then leave for 2-3 hours. After 2-3 hours, add finings B (sachet no.4), carefully stirring up any sediment, for only 15 seconds. Leave wine to clear for 2-7 days, preferably in a cool place on a table so you can rack it off later without moving it first. Important: Do not rack off or try to remove CO₂ before adding Finings B.
8. After 2-7 days, when wine is crystal clear, syphon directly from fermenter to sterilised bottles and seal with corks or plastic stoppers. That's it - your wine is now ready to drink!