

CANTINA WINE KITS- INSTRUCTIONS

REQUIRED EQUIPMENT

- 1 x food grade plastic bucket with a large opening is best.
- 1 x extendable syphon for racking off and bottling.

OPTIONAL EQUIPMENT

It is very important to sterilize bottles and all fermentation equipment. Use a specialized homebrew cleaner / sterilizer. An extra 33 litre bucket for racking off is very helpful. The hydrometer is the most important tool for monitoring the fermentation progress and for deciding exactly when your fermentation is over.

Bottle your wine with quality corks and use a twin lever corker for best result. Alternatively, serve your wine from a bag-in-box.

LET'S GET STARTED

1. Empty the grape juice into fermenter.
2. Top up with lukewarm water (20-30C) to a total of 21 litres.
3. Add Sachet no.1 (Wine Yeast/Nutrient) and mix well.
4. Fit the airlock, half filled with water.
5. Place your fermenter somewhere safe in case of a leak, or if it froths over. Best temperature is slightly above normal room temperature. You should notice that fermentation has started (bubbles in airlock, froth on surface) within one day in normal cases. If you can see froth on the surface but no bubbles in your airlock, it means there is a leak somewhere. It will work anyway, but it will be more difficult to see when fermentation is over so you should replace the leaking item as soon as possible.

TIP: Make a note of the batch number found on the box. This is a great help if there is a problem later.

FERMENTATION - 4 DAYS

After approximately 4 days at room temperature, or just above, fermentation should be over. Best indication of this is no more foam on surface and almost no bubbles in the airlock.

STABILIZER, FININGS - 1 DAY

6. First make sure your wine is not too sweet. Best is to use a hydrometer which should show 1000 or below. If you don't have a hydrometer, simply taste the wine and make sure it is dry. NOTE: If your wine is too sweet DO NOT add stabilizer yet, wait a day or two and test again.

7. Rack off your wine into another vessel (33L homebrew bucket is best) using an extendable syphon and make sure most sediment is discarded.

8. Add Sachet no.2 (Stabilizer). Then shake or stir until there is no more CO2 gas. Repeat 2-3 times

with a few minutes in between. You must get rid of all CO₂, or your wine may not clear properly.

9. Add Sachet no.3 (Finings A). Mix well, then leave for 3 hours or more.

10. Finally add Sachet no.4 (Finings B) and shake or stir carefully for 15 seconds but no longer. Then leave to clear at table height so you can rack off next day.

WARNING: Do not try to "shake out" CO₂ and do not rack off at this stage, or your wine may take a long time to clear

RACKING OFF, BOTTLING

11. Rack off your wine into another vessel and this time make sure to discard ALL sediment. After racking off, shake or stir to remove all remaining CO₂.

12. Now use your syphon to bottle your wine into well cleaned wine bottles and seal with good quality cork, best with a twin lever corker. Your wine is ready but will improve further if stored for a few weeks.