



Following is a GENERAL fermentation guide for making wine from our juice. As you know, fermentation is greatly affected by temperature and therefore, it is HIGHLY recommended to place juice in a warm area between 60-70 degrees (F). The timing of the stages listed below influence the outcome of the fermentation. The most accurate way to determine when to move to the next stage is to take a Specific Gravity (S.G.) reading with a hydrometer. Waiting until proper readings have been reached will ensure proper fermentation.

Equipment: Primary fermenter (food grade plastic bucket and lid with vent), stirring spoon, hydrometer, siphon tubing kit, 5/6 gallon carboy, cleaner, stabilizing material, airlock and bung. Thermometer may be used to monitor and control temperature.

STAGE 1: PRIMARY FERMENTATION

Day 1 Mixing: Carefully remove the bucket lid by removing safety seal and pry off the lid. Stir the contents gently (yeast is on the bottom). Measure and record the Specific Gravity to establish a fermentation starting point. ***Place primary fermenter with lid lightly on or a cheesecloth covering the bucket in an area that is between 60-70 Degrees Fahrenheit. PLEASE NOTE: It is important to monitor the temperature of the MUST, as opposed to the ambient temperature of the room!

MONITOR S.G. - You may gently stir the fermenting must every couple of days during the primary fermentation. Introducing oxygen in this phase can keep a healthy fermentation. However, continue to monitor the yeast activity (bubbling, foaming, etc.) that is most active in this stage. Check and record the Specific Gravity (S.G.) and MUST temperature readings EVERY DAY. Readings decrease as sugar converts to alcohol and will continue to change as the fermentation progresses.

STAGE 2: SECONDARY FERMENTATION

MONITOR S.G. - If below 1.020, transfer mixture (rack) to secondary carboy and fit airlock. Although yeast activity will slow, the fermentation process will continue in this phase. However, as the fermentation slows, the must is more susceptible to spoilage factors and oxidation. Transferring the must to a closed container, fitted with an airlock, will help prevent contamination of the must.

MONITOR S.G. - If 0.990-0.996 it will be dry, if 1.000 it will be a medium wine, if 1.002-1.006 it will be a sweet wine. The longer the juice ferments, more alcohol will be produced or the drier the wine will be. You should taste the wine at this stage to find the dryness or sweetness that you desire. When the wine is ready, proceed to stabilization. Remember temperature is a significant control on the rate of fermentation. Cooler must temperature may extend days required for fermenting your juice or stop the process prematurely leading to problem wine.

STAGE 3: STABILIZING

Transfer wine (racking) to the STERILIZED plastic bucket. Add potassium metabisulphite (SO₂) according to the measurements indicated on packaging, into the wine and stir (Note: SO₂ will help to halt fermentation, prevent oxidation and work as an antibacterial agent). Stirring will help evenly distribute the SO₂ and help remove excess carbon dioxide gas formed during the fermentation.

****PLEASE NOTE**** When the fermentation is complete, you do not want any contact between the wine and oxygen. Fill any containers to the top with wine and do not leave any space!!!!!!

After the SO₂ has been added, STERILIZE carboy and refill with stabilized wine to the top (Again, it is essential to fill the carboy to the top with no room for air), fit airlock and place in a cool area. If you will be using any fining agents like SUPERKLEAR or Gelatin to help clarify the wine, now is the time to use it.

STAGE 4: AGING / BOTTLING

Store the wine in a dry, cool place to allow further stabilization. You should notice the wine clearing and sediment collecting on the bottom of the carboy. Repeat the racking process several times as the sediment collects on the bottom to achieve maximum clarity if desired. At this point, you may also want to consider aging materials like oak essence or chips to add flavor to your wine or whether or not you would like to filter the wine. When wine is clear, AND TASTES THE WAY YOU LIKE IT, it is ready for bottling. Make sure all bottles and closures are clean and sterilized. The final step is to open a bottle, pour a glass and ENJOY! There is nothing like a glass of homemade wine from your own hands! Good Luck, and don't hesitate to contact us if we can be of any assistance.

