

Day 1-3

1. Wash all equipment with warm water then sanitize with a sulphite solution. A sulphite solution is made by dissolving 50 mls. (8tsp) Sodium of Potassium Metabisulphite in 4 –1/2 Liters (One Imp Gallon) of cold water. Rinse with clear water.
2. Allow your juice to reach room temperature then pour into a primary fermenter that is at least 20% larger than your juice volume. For example, 23 liters of juice needs a primary fermenter with a capacity of at least 28 liters. For 54 liters of juice use a 55 liter container.
3. If you choose, test the acidity of your juice and adjust if necessary. An acid testing kit is inexpensive and will help you to make better wine.
4. Using a hydrometer, check the specific gravity of your juice and note the figure.
5. Sprinkle dry yeast onto the surface of your juice but do not stir in.

Day 4-19

1. Most of the vigorous fermentation should be complete. Check the specific gravity; it should be 1.030 or less. If it is not, allow it to continue fermenting until it is then proceed with next step.
2. Rack (also know as siphon) your wine off its sediment into a clean and sanitized carboy or demijohn. Seal with a bung and fermentation lock filled half way with water.
3. .Top up with water to within two inches of the bottom of the bung. Replace bung and airlock. Move carboy into a cooler area (16deg-18 C/61 deg-64 degF) and allow fermentation to continue. From this point on you may see little or no bubbling at all in your airlock.

Day 20-49

1. Once again, rack your wine into a carboy or demijohn. If you do not have another carboy, rack into a cleaned and sanitized primary then back into your cleaned and sanitized carboy.
2. To help prevent oxidation and bacterial action. Add 1/2 Teaspoon Potassium Metabisulphite (dissolved in 1/4 cup cold water) for each 23 liters (5 Imp Gallons) of juice.
3. Optional: If you would like to add an “oaky” flavor, add oak chips now according to package instruction.
4. Top with water and replace bung and airlock.

Day 50-63

1. Your wine should now be finished fermenting. Rack your wine. Check and make note of its specific gravity, it should be below 1.000
2. Add 1/4 Teaspoon Potassium Metabisulphite Dissolved in 1/4 cup cold water for each 23 Liters (5 Imp Gallons) of wine. Note: At this point, you can continue to store your wine in bulk racking every two to three months or proceed to the next

step

Day 64

1. Your wine should now be clear and ready for bottling. Taste your wine! It should be at least likeable but perhaps a little young. If you do not like the taste at all you may be able to adjust it.

2. Rack your wine into a clean and sanitized bottles and seal with a cork (750ml. Bottles) or screw top (gallon jugs). If you cork your wine, allow the wine to stand overnight before laying it on its side. The standing will allow the cork to seal properly and also let excess carbon dioxide escape. Your wine may be ready to drink, (light body whites especially) but it will likely improve with at least a few months aging in a cool, dark place.

Note: Some believe it is better to re-hydrate the yeast and then stir it in to your wine. We feel that the re-hydration process, if not done accurately (incorrect water temp, wrong volume, etc) can actually cause fermentation problems. On the other hand , sprinkling the yeast on top of room temperature must have proven to be consistently effective.