

Instructions for using the Crystal Stabilizer

The product is to be used on finished white wines only, after stabilization, clarification and filtration.

You have been supplied with a 60ml plastic syringe and a 4 liter bag in a box of the crystal stabilizer.* In order to use the product, please follow the instructions below:

1. Open the die cut at the bottom of the box and pull out the spout.
2. Lock in the spout with superior flap of the die cut.
3. Remove the red safety band around the spout.
4. Place box on the edge of your counter, ensuring that the spout goes beyond the counter.
5. Use a resealable plastic or glass container of approximately 100ml and fill it up with the stabilizer.
6. Take out the syringe from its packaging and put the tip into the liquid and pull back on the plunger until you have attained 60ml.
7. Put the tip of the syringe into the carboy containing the wine and push on the plunger so as to empty it out completely.**
8. Stir the wine to ensure a homogenous mix.
9. Bottle the wine. You can wait up to 7 days to bottle the wine.

Should you wish to add the crystal stabilizer prior to filtering, you may do so, **but you must wait a minimum of 48 hours** after the addition of the crystal stabilizer prior to filtering. If you do not wait the 48 hours, your filters will clog up immediately!

Do Not Use The Crystal Stabilizer on Red Wines.

Should you require more stabilizer, please communicate your request to your order desk.

*this format is a temporary measure. Within 6 to 8 weeks, all white wines kits will contain the crystal stabilizer directly in the box in premeasured pouches.

**once you have finished using the syringe for the day, rinse it out by repeatedly filling and emptying the syringe with warm water.