

16L Varietal Unlimited Reserve Juice

Step 1. Empty content of the bag in at least a 25 liter (6.6 U.S. gallon), open fermentor; make sure the fermentor is perfectly clean. **Note:** Clean your fermentor and all equipment with a chlorine detergent available from your home-wine store. Rinse thoroughly. Sterilize fermentor and all equipment with a standard **“Potassium metabisulfite”** solution (3 tablespoons in 4 liters of water). Let drain properly.

Add 7 liters (1.8 U.S. gallon) of water. Note: To preserve the organoleptic qualities of this product, please use fluoride and chlorine-free water (distilled or filtered water is recommended). Mix thoroughly (you may use part of the required water to rinse out the bag; pour directly into the fermentor).

If your kit contains a package marked **“Bentonite”** pour contents into 250ml of cold water. **Do not stir, wait 30 minutes then stir vigorously.** Add to must in the primary and mix thoroughly. **Test** the specific gravity and note the reading. **Make sure** the temperature of the must is adequate (21 – 24C / 70 – 76F; heat if necessary). Prepare and add yeast according to the instructions on the packet. Cover fermentor with its cover or a clean plastic sheet. Fasten lightly to allow gases (CO₂) to escape.

N.B. It is highly recommended to rely on the hydrometer readings, rather than the days specified in order to properly follow the fermentation’s progress.

NOTE: Your kit may contain a pre-measured packet of oaking material or a bottle of sweetening conditioner. For best results, add the oak to the carboy during secondary fermentation. Incorporated at this stage, the alcohol level favors better extraction. To avoid any spilling-over, add the oak to the empty carboy first, then rack the wine over the oak. Leave for approximately one week, gently stirring the wine daily to re-suspend the oak. (For the conditioner, see note at the bottom of this page).

Step 2. When the gravity is 1,020 or less, (**approximately day 6**), complete a first racking by siphoning the wine, **including the sediments**, into a clean sterile carboy. **If gravity is still high**, allow a few extra days to complete the primary. Check that the temperature is in the 21 – 24C / 70 – 76F range. Install an airlock; use your standard solution of **“potassium metabisulfite”** to fill the air lock.

Step 3. On **day 12** take another hydrometer reading to ensure that your fermentation is progressing well. **Day 28**, make sure the fermentation is **complete**. **Note:** the fermentation is complete when the hydrometer reads 0,995 or less, and when no more bubbles go through the air lock. Complete a second racking by again siphoning to a clean, sterile carboy.

Avoid siphoning the sediment.

In approximately 60ml (1/4 cup) of water, stir in contents of the small pouch marked "**Metabisulfite**", until fully dissolved. Add to the wine and stir. In approximately 60ml (1/4 cup) of water, stir in contents of the small pouch marked "**Potassium Sorbate**", until fully dissolved. Add to the wine and stir. **Note:** Any young wine will contain a lot of carbonic gas (small bubbles). Stir the wine vigorously at least 4 times within the next 24 hours to remove as much gas as possible, **before** you add the clarifier. After a 24 hour degassing, add in the pouch marked "**siligel**" and stir well. (**Clarifiers**). Make sure the carboy is full to within 5cm (2 inches) from the top. If you need to top-up, it is preferable to add finished wine (of your own previous production or store-bought; avoid diluting with water).

Step 4. Day 35, **make sure** the wine is clear and taste it. (**See note at the end of instructions**). Rack your wine again (to remove clear wine from sediment). If your kit includes a bottle of wine conditioner, add now as **per instructions at the bottom of this page**. **Filter** in order to obtain a bright finish and fully degas the wine.

The wine being very young at this stage, we recommend a carboy resting time of 4 to 6 weeks prior to bottling. This will allow the finished wine to achieve greater complexity.

Step 5. **Bottle. Make sure your bottles are clean and sterilized. Use new corks only !**

Note: If the wine is too dry to your taste, you may add a specially prepared sweetener, such as the Wine Conditioner C.C., which enhances aroma and bouquet, available from your home-wine store. Consult with your home-wine specialist as to its use and dosage.

Note: If your kit contains a bottle identified with C.C., pour about half and mix thoroughly. Then add gradually until you find your taste preference.