

23L Supreme Sterile Juice 6 Week Kit

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.

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. First signs of fermentation should appear in 24 to 48 hours (if not contact your home wine Specialist)

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**. 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. **Filter** in order to obtain a bright finish and fully degas the wine.

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.