

FRUIT WINE INSTRUCTIONS

FRUIT WINES CAN BE FINISHED IN 4 WEEKS
(Depending on temperature of your store)

DAY 1 START: -(It can be made in 5 or 6 gallons. We suggest selling to customer as 5 gallon format or 25 bottles.)

Empty concentrate into a sterilized fermenter add the correct level of water according to the size you are making leaving space for the fruit pack to be added later .Water temperature should be in range from (72-77F.) Add Bentonite an stir, sprinkle yeast. Place lid and airlock , place on the shelf.

DAY 7-9 RACKING: Specific Gravity should be about 1.020 or less, sterilize all equipment according to the instruction in your manual. Transfer wine from primary fermenter to carboy. (do not top up carboy).

DAY 15-18 DEGASSING: Always sanitize your equipment – Check Specific-Gravity it should be at .1000 (if not let sit for 2-3 days and then check S.G. until it reaches 1.000) If your kit contains package B&C (Potassium Sorbate & Potassium Sulfite) add to wine, using your spoon stir briskly to remove all carbon dioxide bubbles. If the wine is very gassy let it sit for 2-4 hours and then stir briskly again all gas is out of the wine. Add the *fruit pack* stirring well. Add clearing agents (package D or isinglass what ever the kit comes with.) Stir well and re-attach clean airlock .

DAY 25-27 FILTERING: The wine should be clear and ready to be filtered if not let it stand for a few more days until ready.

FILTERING – **DO NOT FILTER DRY WHITE OR DRY RED WINES AFTER FILTERING FRUIT WINES** as the flavors of the fruit wine will transfer, spoiling the dry wines.

Plan the order in which to filter fruit wines, always start with White and the lightest flavors to Blushes and then Reds.