

## 12L Port Kit

**ADDITIVES** – Included in Wine Kits ;

**Packet A: Bentonite 2 Packages Oak**

**Packet B: Potassium Metabisulphite Yeast 2 Packages**

**Packet C: Potassium Sorbate Port Flavour Reserve**

**Packet D: Clearing Agent**

This kit produces 12 liters of finished wine – best used with a 12 liter carboy, **No Water is added (except with Bentonite)** and natural fermentation is used to reach a higher level of alcohol. It usually takes longer, even up to 8 weeks to complete.

**PRIMARY FERMENTATION** – Day 1

Record specific gravity and date: \_\_\_\_\_

S.G. (Specific Gravity is taken with a Hydrometer)

**Note that NO WATER is added during this process!!!**

- 1) Temperature 70 – 75F (warmer than usual, it will help start fermentation).
- 2) Pour ½ cup (250ml) juice from concentrate bag into a clean and sterile container & add ½ cup (250ml) warm water. To this add 2 pouches of yeast & let stand for 20 minutes – *very important*.
- 3) Empty concentrate bag into primary fermenter. Stir well.
- 4) Mix first **Pack A** into 2 cups (500ml) of HOT water until dissolved. Let it stand for 20 minutes.
- 5) Stir oak into primary fermenter.
- 6) After 20 minutes add **Pack A** (from step #4) mixture to primary fermenter – stir vigorously.
- 7) After 20 minutes, pour **yeast** mixture (from step #2) gently onto wine in primary. **DO NOT STIR.**
- 8) Place a cover or a lid with airlock & bung (airlock must be half filled with water) on to primary fermenter.

**Fermentation should start within 48 – 72 hours however; it may take longer if stored on a cold surface**

Note: Create a lighter, less sweet wine with the same alcohol content by adding up to 2lt of water on Day 1.

**SECONDARY FERMENTATION** – Day 10 to 14

Specific gravity must be 1,090 or less – if higher, wait a few more days.

Record specific gravity and racking date: \_\_\_\_\_

- 1) Clean and sterilize equipment needed using sterilizing solution. Rinse well with hot water.
- 2) Rack (siphon) wine to carboy, reattaching airlock & rubber bung, ensuring airlock is half full of water.
- 3) Let carboy sit undisturbed until specific gravity (SG) reaches 1,030 – 1,070

**Note: Check specific gravity at Day 20, then every 3 days. When SG stops dropping fermentation is complete and you may stabilize the wine. Be patient. Read SG carefully – it finishes almost as high as most wines start.**

**DO NOT MOVE ON TO STABILIZATION UNTIL YOU ARE POSITIVE FERMENTATION HAS STOPPED**

**STABILIZING & CLEARING – Day 20 or later**

Specific gravity must be 1,030 - 1,070 – if higher, wait a few more days.

Record specific gravity and racking date: \_\_\_\_\_

- 1) Clean & sterilize equipment needed using sterilizing solution. Rinse well with hot water.
- 2) Rack (siphon) wine back into primary fermenter.
- 3) Clean & sterilize carboy
- 4) Add **Flavour Reserve** to wine, and then stir in **Pack B & Pack C**

**STABILIZING & CLEARING ....continued**

- 5) Stir vigorously to remove trapped gases
- 6) Add **Pack D** to wine. Stir again well
- 7) Stir vigorously twice daily over the next 3 days to remove trapped gases (or until stirring produces no foam)
- 8) Rack wine back into carboy
- 9) Let wine sit quietly for 3 Days
- 10) Mix second **Pack A** into 1 cup (250ml) hot water until completely dissolved.
- 11) Add mixture to wine, again stirring vigorously (mixture ensures wine is clear and stable)

**FINISHING – Day 40 to 47**

Record bottling date: \_\_\_\_\_

- 1) Clean and sterilize equipment needed using sterilizing solution. Rinse well with hot water.
- 2) Rack (siphon) wine from carboy into primary fermenter.
- 3) Transfer wine into sterilized bottle filling wand/siphon hose. Fill bottles to 2.5cm (1 inch) from cork bottom.
- 4) If using dry insertion corks, use corking machine.

**THE WINE IS DRINKABLE NOW, HOWEVER, IT WILL BENEFIT FROM AGEING.**

**FOR AGEING:** Let bottles sit for 3 days, then lie them on their sides in a darkened area, temperature controlled at 20C / 70F (room temp)

