







DAY 1

PREMIUM REFRIGERATED 23L *Refrigerated grape must*

STEP 1	STEP 2	STEP 3	STEP 4
 <p>Remove tear-tab of the cover and open</p> <p>The must contains natural yeasts. Not knowing how many living yeasts are active, it is recommended to add a yeast to guarantee a good fermentation and a complete fermentation of the sugars</p> <p>Let the juice rest at room temperature 2 to 3 hours before adding the yeast</p> <p>You must add the yeast within 24 hours you received the fresh juice</p>	 <p>Sprinkle the Evolution yeast on the juice</p>  <p>Specific blend yeast which brings aroma of the grape varietal</p> <div style="border: 1px solid black; padding: 5px; text-align: center;"> <p>Optional</p> <p><i>Finesse & Aroma</i></p> <p>Add Oak</p>  </div>	 <p><u>DO NOT CLOSE</u> <u>PLACE THE COVER LOOSE ON THE PAIL</u> to let wine breathe and to let out the carbonic gas from the fermentation</p> <p>The airlock isn't necessary during fermentation because carbonic gas is heavier than the air. It will push air out.</p> <p><u>Optional DAY 2</u> Mix well to ensure no yeast is stuck on the edge of the plastic pail</p>	<p><u>IMPORTANT</u> <u>LEAVE FERMENTATION AT WARM TEMPERATURE</u> for 15 to 20 days 22C to 30C / 71F to 86F</p> <p>It's the yeast that makes the wine It must be at warm temperature to develop good and ferment well.</p> <p>If temperature is too cool, the fermentation may stop and leave your wine sweet</p> <p><u>OPTIMUM FERMENTATION</u> 26 C TO 30C use a HEAT PAD</p>  <p><u>DAY 5 - Important</u> <u>Sp. gravity must be 1040 or less</u> That means everything is going well</p> <p>It is essential, even if you are an experience winemaker, to check after 5 days the status of the fermentation to ensure that Step 1 was well done and that the environment and temperature is favourable to a good fermentation. If the specific gravity is 1040 or less that means that everything is going well.</p> <p>If it is not, you must adjust your procedure please call your specialist for advice</p>

DAY 10 to 15 - CHECK IF FERMENTATION IS FINISHED

The professional way to see if fermentation is finished is by using a hydrometer

Sp. gravity 990 to 995 = Fermentation is finished and no bubbles of carbonic gas rising to the top

If fermentation is not finished - Leave ferment more days

IMPORTANT: Once fermentation is finished, no more carbonic gas is pushing out the air. It is now important to remove the wine from its sediment of yeast and to transfer it into a full container
A wine left too long in contact of air, may develop an acidic taste and affect its quality

SP.GRAVITY 995 TO 990

TRANSFER TO CLEAR THE WINE

- The fermentation is finished (sp. gravity 995 to 990)
Transfer the wine from the pail to another clean and sterile carboy to remove sediment of yeast at the bottom of the pail

It is highly recommended to stabilize the wine

Stabilizer #2: Sulphite. Inhibits bacteria and help prevent oxidation of the wine
Stabilizer #3: Potassium sorbate. Inhibits bacteria and prevents refermentation on the wine

OPTION: If you desire fast clearing, add a natural Fining agent #4. The fining agent helps clear the wine faster.

- The carboy must be full to the top because air space may oxidize it and change its quality. If necessary add more wine to fill the carboy.
Place the airlock and rubber bung onto the carboy.
The airlock must contain a sterilizing sulfite solution.
- Place carboy in a higher position ready for the next step.
It will prevent moving the sediment at the bottom
- Let it rest 2 weeks or more**

Add to the carboy
Package #2 + #3

Optionnel #4 - Clarifiant



IMPORTANT

Carboy must be full of wine to the top

Optional
Clip to hold racking tube and to help guide slowly to the bottom



Racking tube



Airlock

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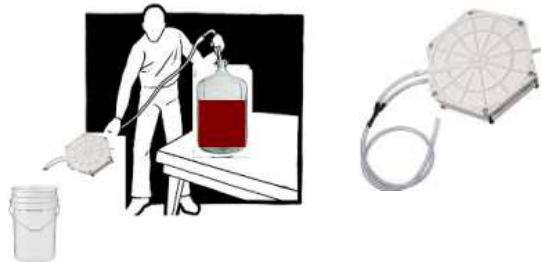
DAY 30 to DAY 40 - FILTER THE WINE or DO ADDITIONAL TRANSFER

OPTION A - FILTER THE WINE

Different systems are available to filter the wine

Filtration is not an obligation in the winemaking

Doing additional transfer will also guarantee clearness of the wine



1- Transfer the wine to another clean container while taking care not to disturb the sediment at the bottom of the container.

If the sediment is disturbed at any point during the syphoning process, pour any syphoned wine back into the original container, cover and leave the sediment to re-settle for further 24hrs or until clear because the moved sediment may block the filter pads.

2- Filter the wine to another clean container and taste

If you wish to personalize your wine it should be at this stage

You may decide to make your wine more light, medium or sweet tasting. (see information bellow-Personnalize your wine)

OPTION B - DO EXTRA TRANSFER

Filter naturally the wine by doing additional transfers



1- Carefully without moving the sediment at the bottom syphon the wine to another clean carboy. Don't insert the racking tube directly at the bottom; it may disturb the sediment.

Insert the racking tube gradually. The carboy or container must be full to the top. Add wine to fill up. Space of air may gradually oxydize the wine. Attach the air lock filled with sulfite solution.

2- LET IT REST 7 to 10 days or more until wine becomes clear . To ensure total clearness you may need to do several transfer according wine

The container should be stood on a raised surface (kitchen cupboard) to allow the wine to be siphoned later

3- Once wine is clear, transfer the wine to another clean container while taking care not to disturb the sediment at the bottom of the container. If the sediment is disturbed at any point during the syphoning process, pour any syphoned wine back into the original container and leave the sediment to re-settle for further 24hrs or until clear.

If you wish to personalize your wine it should be at this stage

You may decide to make your wine more light, medium or sweet tasting. (see information bellow-Personnalize your wine)

Personnalize the wine before bottling

Winemakers sweeten their wines by adding cane sugar (SUCROSE) which is usually done just before bottling.

The extend of sweetening depends on the style of wine you are looking to do

You may enjoy adding sugar just to a few bottles or you may add sugar to all your 23L (6 us.gal) batch of wine

IMPORTANT: When you sweeten a wine it is very important that the wine contains already a wine stabilizer (potassium sorbate-sulfite)



Quantity of sugar to add per bottle of 750ml

Light sweet = approx. 1/2 teaspoon to 1 teaspoon
Medium sweet = approx. 1 teaspoon to 2 teaspoons
Sweet= approx. 1 tablespoon to 2 tablespoons

Quantity of sugar to add for 23L (6us.gal) of wine



Light sweet = approx 1/4 cup to 2/3 cup
Medium sweet = approx. 2/3 cup to 1 cup
Sweet= approx. 1 cup to 2 cups

Aerating the wine before bottling



Releases primary aromas

During fermentation according temperature and different environment, the microflora and in particular the yeast may develop aroma-active components in lower or higher intensity

Aerating a wine means exposing it to air or giving it a chance to "breathe". Allowing the wine to breathe is simply a normal process; exposing it to air for a small period of time (15min to 30 min) by mixing it in an open container will release and soften the aromas.

You may repeat it several time if needed. Once aerating is done you may bottle it or transfer into a full glass carboy and let it rest more days

Bottling the wine

Once wine is good tasting and clear, bottle it

Rinse wine bottles thoroughly with hot water or with sulfite solution. Syphon the wine into the bottles and seal with cork allowing 1"/2.5cm head space between cork and wine. Wait 24-48 hours before inverting the bottles once corked. This will allow expansion time for the corks and will decrease the chance of leaking bottles.

Drink the wine young or let it age to develop aromas and finesse. For a young wine, room temperature will accelerate the aging process. After 6 months , transfer to cooler temperature.