

# WINEKIT INSTRUCTIONS

Makes 23L/6 U.S.gal of wine - 4 to 5 week winemaking

## DAY 1 - STEP 1

Clean and sterilize all the equipment  
Before starting, take a plastic container and measure it, Make a mark on it at the level of 23 Litres (6 u.s.gal)



You may use for the fermentation any plastic container with a capacity of 25L/6.6 u.s.gal. or more



Cut corner

- 1- It is impossible to remove the blue cap so cut the edge of the bag and pour contents of the grape must concentrate into the primary pail.
- 2- Rinse bag with water and add to primary.

- 3- Add lukewarm water up to the level of 23 Litres (6 us.gal)
- 4- Mix well to homogenize the blend

NOTE: You don't need to add Bentonite because it is already blended to the grape must concentrate

It may take several times stirring to well homogenize the grape must and the water. Starting specific gravity (between 1080 to 1090) according to varietal and brand kits. Don't forget the hydrometer reading is exact if temperature of the blend is at 20C-68F.

## STEP 2



Sprinkle the Evolution yeast

Note: The Evolution Blend is a very active yeast compared to the regular dry yeast package. It's a unique blend which ferments faster and will enhance aromatic complexity and structure of the grape varietal

*Don't be surprised is fermentation goes fast*



### Optional - OAK

Give finesse and aroma to the wine  
ADD THE OAK CHIPS

### Day 2: Optional

Mix the blend to make sure no yeast is stuck around the edge of the plastic fermentor

## STEP 3



LEAVE THE COVER LOOSE to let carbonic gas out during the fermentation

The airlock isn't necessary during fermentation because carbonic gas is heavier than the air. The carbonic gas will push out the air

## LET FERMENT AT WARM TEMPERATURE



**During fermentation - Leave at temperature between 22C to 30C / 71F to 86F**

It's the yeast that makes the wine. It must be at warm temperature to develop good and ferment well. If temperature is too cool, the fermentation time will be longer and may even stop and leave your wine sweet

**FOR OPTIMUM FERMENTATION 26 C TO 30C USE A HEAT PAD**

## DAY 7 - Important

**Sp.gravity must be 1040 or less**

That means everything is going well

It is essential, even if you are an experience winemaker, to check after 7 days the status of the fermentation to ensure that procedure blend at day 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. - If it is not, you must adjust your procedure - please call your specialist

## DAY 10 to DAY 15 - Check if the fermentation is finished

According to the temperature, the time of fermentation may vary

- 1- **The fermentation is finished**
  - \* Specific gravity of the wine is between 995 to 990
  - \* The wine has a **dry taste** \* **No bubbles** of gas rising to the top
- \*\* **If fermentation is not finished - LET IT FERMENT LONGER \*\*\***
- 2- Delicately, without moving the sediment, syphon the wine from the pail to a clean carboy or container with lid and **add separately**  
**Important - Don't mix all the packages at the same time**
  - 1st - Add Package #2 red: Wine stabilizer: sulphite antioxidant - Mix well
  - 2nd - Add Package #3 red: Wine stabilizer: potassium sorbate - Mix well
  - 3rd - Add Fining agent #4: Isinglass - Mix well
- 3- Mix well to homogenize and to remove unwanted carbonic gas.  
Place the airlock and rubber bung onto the carboy or container with lid  
The airlock must contain a sterilizing sulfite solution
- 4- Place carboy or container in a higher position ready for the next transfer.  
It will prevent moving the sediment at the bottom
- 5- **Let it rest 7 to 10 DAYS to clear**



carboy



Optional  
Clip to hold rack and to help guide s to the bottom



## DAY 25 to DAY 35 - 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** . You may transfer again to ensure optimal clearness

**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 severals 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.

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