

Selection
ESTATE SERIES
ULTRA PREMIUM WINE KIT



INSTRUCTIONS BEFORE YOU BEGIN

- Please read all instructions before starting.
- Clean all of your equipment with an unscented winemaking detergent (recommended by your retailer) and rinse thoroughly with hot water to remove any residue.
- Sanitise your equipment by rinsing it with a solution of metabisulphite. Dissolve 50 grams (3 tablespoons) of metabisulphite powder in 4 litres (approximately one US gallon) of cool water. Dip or spray your equipment with this solution, and rinse thoroughly. Every piece of equipment must be treated with sulphite. Leftover solution can be stored in a tightly sealed container for two months.
- **This kit contains two mesh filters (small plastic open-ended mesh cylinders). You will need these to separate the wine from the grape skins on day 7. Keep them with the other ingredients until needed.**
- Use good quality drinking water with this kit. If you're not sure of your water quality, consider using bottled water.
- This kit may contain more than one package of each ingredient. Please add all packages when directed.
- Please remove the code number sticker from the box top and attach it to these instructions, or to your winemaking record book. Your retailer will require the information from this sticker should you have any questions or comments. Write down the type of wine and the date started as well.

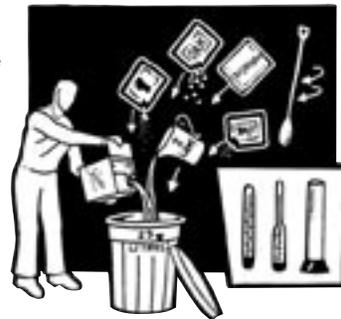
Type of Wine: _____

Date started: _____



1 primary fermentation

Ensure that your primary fermenter is capable of holding at least 30 litres (8 US gallons) in volume. Pre-mark the primary fermenter at 23 litres (6 US gallons) by filling your 23 litre carboy with cool water, then pour or rack the water into the primary. Draw a line in permanent marker on the fermenter at the water level. This will be your fill level. Discard water and begin. Clean and sanitise primary fermenter and lid, spoon, thermometer, hydrometer and test jar, and wine thief. Rinse thoroughly.



1. Add 2 litres (one-half gallon) of hot water to the bottom of your sanitised primary fermenter. Stir the water vigorously and slowly sprinkle the contents of package(s) #1 (bentonite) onto the surface. Stir for 30 seconds to ensure even dispersal, and to break up any clumps.
2. Secure the neck of the bag into the collar on the top of the box, carefully remove the cap, and pour the contents into the primary fermenter with the bentonite solution. Add 2 litres (one-half gallon) of warm water to the bag to rinse out any remaining juice, and add it to the fermenter.
3. Prior to adding the Crushendo Grape Pack, top up fermenter to the 23 litre (6 US-gallon) mark with cool water. Stir vigorously for 30 seconds.

NOTE: Making the kit to a full 23 litres (6 US gallons) is crucial to the functioning of the fining agents and stability of the finished wine. If you make it to any other volume, it will not turn out correctly, and any problems you may experience may not be solvable.

4. Holding the grape pack upright, use a pair of scissors to carefully cut open one corner. Holding the pack just above the surface of the juice, add the contents into the fermenter. Be careful, as the product is very thick and could splash and stain your clothing if mishandled. Add 250 ml (one cup) of warm water to the grape pack bag to rinse out remaining grape skins, and add to the fermenter. Stir vigorously for 30 seconds to disperse the skins.

NOTE: The addition of the grape pack and the extra cup of water will bring your level up to approximately 25 litres in total.

5. Check specific gravity. It should read between 1.092–1.100.
6. If your wine kit contains oak, tear open the package(s) and sprinkle them into the primary fermenter now. If your kit has more than one package of oak, add them all. Stir them under the surface of the liquid.
7. Ensure that the temperature of the juice is between 18–24°C (65–75°F). Open your packages of yeast and sprinkle it onto the surface of the juice. Do not stir.
8. Cover the primary fermenter and place in an area with a temperature of 18–24°C (65–75°F). Fermentation should start within 24–48 hours.
9. Using a sterilised spoon, push the grapes under the surface of the liquid once every day for the next 7 days, stirring gently.

supply list

Your Selection Estate Series Kit includes:

- Large juice bag
- Crushendo grape pack
- Packet of yeast
- Package #1 (Bentonite)
- Package #2 (Metabisulphite)
- Package #3 (Sorbate)
- Package #4 (Fining agent)
- 8mm (5/16") Mesh Filter
- 13mm (1/2") Mesh Filter

May also contain:

- Package of oak powder or chips
- Package Elderflowers

If you have more than one of any packet, please add all of them when directed.

Equipment required:

- Primary fermenter (minimum 30 litres/8 US gallon) capacity, with lid
- Long stirring spoon (plastic or stainless steel)
- Thermometer
- Siphon Bottle filler
- Measuring cup
- Hydrometer and test jar
- Wine thief
- Siphon Rod and hose
- Carboy (glass or plastic) 23 litre (6 US gallon) capacity
- Bung and airlock
- Unscented winemaking detergent for cleaning
- Metabisulphite powder for sanitising
- Thirty wine bottles, thirty corks and a corking machine

Your kit will take 8 weeks to produce.



2 secondary fermentation

After 7 days check the specific gravity. It should be 1.010 or less. You must rack (transfer) the wine into a 23-litre (6 US gallons) carboy at this time. (Note: the lower your fermenting temperature, the longer it will take to reach this stage.) If your gravity is not at or below this level, wait (testing the gravity each day) until it is.

Clean and sanitise siphon rod and hose, siphon filter tip, hydrometer and test jar, wine thief, carboy, bung and airlock. Rinse well.



1. Put the primary fermenter up at least 1 meter (3 feet) on a sturdy table.
 2. To successfully rack the kit and leave the sediment and grape skins behind, you will need to remove the cap off of the end of your siphon rod and replace it with the supplied mesh filter. This mesh filter will allow you to rack the wine into the clean carboy while leaving the grape skins behind. Guide the assembled rod and mesh filter gently into the bottom of the carboy.
- NOTE: Your kit will contain two mesh filters of different sizes: use the one that fits your size siphon rod.**
3. Carefully siphon wine into a clean, sanitised 23 litre (6 US-gallon) carboy. Try to leave most of the sediment behind.
 4. This racking may leave a space at the top of the carboy. Do not top up at this stage. However, if you have extra wine left in the primary fermenter, you may store it in a sanitised wine bottle or jug, with an airlock, and use it during stabilising.
 5. Attach airlock and bung to carboy. Remember to fill airlock halfway with water.
 6. Leave carboy in fermentation area for a further 10 days.

3 stabilising and clearing

Clean and sanitise carboy, siphon rod and hose, hydrometer, test jar, wine thief and spoon. Rinse well.

After 10 days, check your specific gravity. It should be 0.998 or less. Verify a stable gravity by checking again the next day. If the gravity has changed, leave the wine until the reading is stable on two consecutive days. If you do not verify this reading, your wine may not clear properly!

NOTE: Vigorous stirring is required during this stage. Without vigorous stirring, gas in the wine will prevent clearing. At each stirring, whip the wine until it stops foaming. Drill-mounted stirring devices (see your retailer) can save labour.



1. Place the carboy up at least 1 meter (3 ft.) on a sturdy table.
2. Rack the wine into your sanitised, rinsed carboy. Do not top up at this time.
3. Dissolve contents of package(s) #2 (metabisulphite) and package(s) #3 (sorbate) in 250 ml (½ cup) of cool water. Add to carboy and stir very vigorously for 2 minutes to disperse the stabilisers and drive off CO₂.
4. Shake contents of package(s) #4 (chitosan or isinglass, clarifiers). Carefully cut open the corner of the pouch(es) and pour contents into carboy. Stir vigorously for another 2 minutes to drive off CO₂ gas. (See note above: your wine may not clear if this stirring is not vigorous enough.)

5. Top up carboy to within 5 cm (2 inches) of the bottom of the bung. Use cool water, or reserved wine from your first racking, if available. Topping up helps prevent spoilage at this stage. Ensure airlock is filled halfway with water and reattach bung and airlock. Allow your wine 8 days to clear.

4 racking and clarification

After 8 days your wine will be quite clear. This next racking will help to brilliantly polish it.

Clean and sanitise carboy, siphon rod and hose.

1. Rack the wine into a clean, sanitised carboy. Top up carboy to within 5 cm (2 inches) of the bottom of the bung. Use cool water or a similar wine. Ensure airlock is filled halfway with water and reattach bung and airlock. Leave the wine 28 days to finish clarifying.
2. After the 28 days, check your wine for clarity by drawing a small sample into a wineglass and examining it in good light. If it is not completely clear, leave for another 7 days. Do not bottle cloudy wine: it will not clear in the bottle.



If you wish to filter your wine, please contact your retailer for assistance.

5 bottling

Clean and sanitise 30-750 ml (25.6 fl.oz.) wine bottles, siphon rod, hose and siphon filler. Rinse well.

1. Siphon your wine into clean, sanitised bottles and seal with a good quality cork. Be sure to leave two finger-widths of space between the bottom of the cork and the level of the wine in each bottle.
2. Leave bottles upright for three days before laying them on their sides for ageing, to allow the corks to seal. Store bottles in a dark, cool, temperature-stable place.

NOTE: With the care, effort and investment that you put into making your wine, it is worth protecting it with a reliable closure!



Your wine will benefit greatly from extended ageing in the bottle. Try to wait at least six months before you try your first sample—but a year is better. *enjoy!*

Questions? Comments? Contact us at info@winexpert.com
www.wineexpert.com

