

MM Millennium

SPARKLING WINE KIT INSTRUCTIONS

- Please read all instructions thoroughly before beginning.
- Please ensure that all equipment has been thoroughly cleaned (with a chlorine-based detergent such as Brew King's *Sparkle Brite* or bleach) and well rinsed with hot water.
- Be sure to use good quality drinking water with this product.
- Please note the type of kit and code number from the top of the box, and ensure that this information is available should you have any questions or comments.

TYPE OF KIT: _____ CODE NUMBER: _____

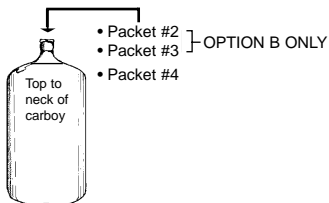


that they are attached to the bottles properly, and leave bottles at room temperature (20 – 25°C) for 4 – 6 weeks for carbonation.

You will find slight sedimentation at the bottom of each bottle. This is normal for bottle priming of CO₂. When pouring the finished wine, be careful not to stir up this sediment (leaving as much behind in the bottle as possible).

B. ARTIFICIAL CARBONATION OR STILL WINE

- 9) Dissolve contents of package #2 (potassium metabisulphite) and package #3 (potassium sorbate) in approximately 125 ml of wine (extracted with a wine thief). Add back to carboy and stir vigorously for 2 – 3 minutes.



- 10) Shake contents of package #4 (isinglass). Cut corner of pouch and pour contents into carboy. Stir vigorously for 2 – 3 minutes.

- 11) Make sure carboy is topped up, airlock is adequately filled with water, and bung secured. Allow the must 8 – 10 days to clear. After this time, rack the wine into a clean and sanitized carboy once again to further ensure clarity. Leave for a further 5 – 7 days. During this clearing time, have filtering equipment (and carbonation equipment, if necessary) arranged and ready once the wine is clear. Once this condition is reached, filter the wine into a clean sanitized carboy (or keg) as per instructions provided by your retailer.

ESSENTIAL EQUIPMENT REQUIRED

In addition to what is normally required for winemaking, you will need the following:

- 15 sparkling wine bottles or pressure resistant bottles (*please see IMPORTANT NOTES ABOUT CARBONATION at the end of these instructions.*)
- 15 plastic champagne corks or caps or stoppers.
- 15 wire hoods.

CARBONATION OR STILL WINE

This kit offers two methods to carbonate your wine, in addition to the option of making a still wine. If carbonating, please choose your method of carbonation before you start. Planning and preparation is essential to the success of this kit.

- Bottle Conditioning Method:** Carbonation is achieved with continued fermentation in the bottle. Note that this method will require a bottle conditioning period of 4 – 6 weeks. You will require corn sugar, which is *not* supplied with this kit.
- Artificial Carbonation:** Carbonation is achieved with use of carbonation equipment which may be available for sale or rent from your retailer or brew on premise. Ask your retailer for further details.
- Still Wine:** The option of making a still (non-carbonated) wine is available.

STAGE #1 – PRIMARY FERMENTATION

- 1) Disperse the contents of packet #1 (Bentonite) in water by adding 2 litres (1/2 Imp. gal.) of water into bottom of a clean and sanitized fermentor. Slowly sprinkle the contents of packet #1 evenly over the surface of the water and mix. (*Try not to form any clumps.*)

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If you are making a still wine, prepare for bottling. Consult your retailer for further instructions.

If utilizing artificial carbonation, refrigerate wine for a minimum of 24 hours to chill down the wine.

Because there are various types of carbonation and filtering equipment on the market, please consult with your retailer for the proper operating and sanitation instructions for using this equipment.

Parameters for Artificial Carbonation:

Desired Volumes of CO₂ = 4.0 – 4.5

Desired Carbonation Temperature = 2 – 8°C

Note: These settings are recommendations only. If a higher volume of CO₂ is desired, please ensure proper safety precautions are taken to adapt for higher CO₂ settings.

After 24 hours of refrigeration, determine the temperature of your wine and refer to the chart below to set your CO₂ pressure (psi) to achieve desired volumes of CO₂.

TEMP	2°C (36°F)	4°C (39°F)	6°C (43°F)	8°C (46°F)
VOL CO ₂				
4.0	23	26	29	32
4.1	24	27	30	33
4.2	25	28	31	34
4.3	26	29	32	35
4.4	27	30	33	36
4.5	28	31	34	37

