



# ABCCORK PRESENTS

## 28 Day (4 Week) Wine Kit Instructions

For Best Results - Please read all information and instructions before you begin.  
Clean and sanitize all equipment before use - Rinse thoroughly.

### EQUIPMENT NEEDED

- Primary Fermenter – food grade plastic container (27-46lt) with lid. Mark the 23lt level.
- Secondary Fermenter/Carboy (23lt) – glass (preferred) or food grade plastic.
- Airlock and Bung – two way valve allowing gas produced by fermentation to escape, while preventing oxygen and contaminants to enter.
- Siphon Tube and Rod – food grade plastic tubing attached to a rigid plastic rod (racking tube).
- Hydrometer – to measure Specific Gravity (S.G.).
- Sanitizer Potassium Metabisulphite or Sodium Metabisulphite) – used to sterilize equipment before using.

### Additional Equipment Suggested

- Measuring Cup – 2 cup (500ml)
- Thermometer – to track fermentation temperature
- Long Handled Spoon – food grade plastic
- 30 Wine Bottles – 750ml
- Bottle Filling Wand/Siphon Hose – to transfer wine into bottles
- Corks
- Corker

### PRIMARY FERMENTATION - Day 1

Wine History Log record specific gravity and date: \_\_\_\_\_

- 1) Clean and sterilize all equipment with sanitizing solution. Rinse well with hot water.
- 2) Measure out 4 litres of warm water and pour this into the fermenter.
- 3) While stirring continually, add Package A (Bentonite) to the water in the fermenter.
- 4) Carefully remove cap from bag and pour contents into fermenter.
- 5) Rinse the bag with warm water pour it into fermenter. Add cold water until level reaches the 23 litre mark.

**NOTE:** If you plan on using Oak Chips, make sure you let them soak in 1 cup 250ml of hot water for about 10 minutes. Then stir and add the contents of the cup to the fermenter. If you are using liquid oak, add it after filtration or prior to bottling

- 6) Add the package of Yeast to about 50ml (2 oz) of warm water. Let this sit for 15 minutes. Stir, then add to fermenter.



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- 7) Use the hydrometer to measure specific gravity. This should be between 1.070-1.080. Be sure to record serial number on the bag that contained the product, as well as the specific gravity on the Wine Log Bag, as well as the serial number on the bag that contained.
- 8) Place lid with Airlock & Bung (be sure Airlock is half filled with water) on to fermenter. Store in a warm area (20°-23°C/70°-75°F°).
- 9) Let the wine sit for about 5-12 days or until S.G. is 1.020 or lower. Keep track of all readings on the Wine Log Bag.

**Fermentation should start within 48-72 hours. However, it may take longer.**

### SECONDARY FERMENTATION – Day 7

Wine History Log record specific gravity & racking date: \_\_\_\_\_  
S.G. must be 1.020 or lower.

- 1) Use Siphon to gently rack the wine from the elevated fermenter to the carboy. Be careful not to disturb the sediment on the bottom of the primary fermenter. Discard the sediment.

**NOTE:** If you find the carboy is not completely full, boil some water, let it cool and pour into your carboy up to 2 inches from the bottom of the airlock. This will prevent the wine from spoiling.

- 2) Attach the airlock and bung making sure the airlock is half full of water.
- 3) Place the carboy in an elevated fermentation area.
- 4) Make sure it sits undisturbed for about 5-10 days or until specific gravity is 1.000 or lower and record results on Wine Log Bag.

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

### STABILIZING & CLEARING - Day 21

Wine History Log record specific gravity & racking date: \_\_\_\_\_  
S.G. must be 1.000 or lower.

- 1) Siphon your wine into a clean and sanitized primary fermenter.
- 2) Use a Wine Thief to remove 1 cup (500ml) of wine from the fermenter into a sterilized measuring cup mix Pack B (Potassium Metabisulphite) and Pack C (Potassium Sorbate) into this separate container.
- 3) Slowly pour mixture into the primary fermenter, stir thoroughly.
- 4) Rack back into a clean and sanitized carboy.
- 5) Over the next 48 hours stir the wine to release the trapped CO<sub>2</sub> gas. (A common problem in winemaking is failing to do this step).



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- 6) Once your wine has been fully degassed, transfer it to a clean and sanitized primary fermenter.
- 7) Add Pack D (Clarifier) starting with the Kieselsol (small pack). Stir thoroughly. Add Clarifier (large pack). Stir thoroughly. Make sure that the carboy is sufficiently topped up and sealed with a rubber bung and airlock.
- 8) Place your carboy in an elevated area and let your wine sit undisturbed for 5-10 days.

**NOTE:** You may choose to do additional racking after about a week. Just rack your wine into another sterilized and well rinsed carboy. Again, if the carboy is not totally full, boil water, let cool and add until you are about 2 inches from the bottom of the Airlock. Discard sediment

### **FILTERING & BOTTLING – Day 28**

Wine History Log record bottling date: \_\_\_\_\_

**NOTE:** Bottle only if wine is cleared. As an option, a filter may be used. Following your filter instructions.

- 1) Clean and sterilize all equipment and bottles with sanitizer; rinse well with hot water.
- 2) Transfer wine into sterilized bottles using siphon hose. Fill bottles to allow for a 2.5cm (1 inch) head space between the cork and the wine.
- 3) Use a corking machine to insert corks.
- 4) Let bottles stand for 7 days to allow the cork to expand and residual gas to escape. Then lay bottles on their side for storage in a cool dark area.

**The wine is drinkable now, however, it will benefit from ageing.**

**Enjoy Your Quality Wine Safely. Please Don't Drink & Drive.**

### **ADDITIVES – included in Wine Kits**

- Yeast
- **Packet A:** Bentonite
- **Packet C:** Potassium Sorbate
- **Wine Log Bag – To record Specific Gravity (S.G.)**
- **Packet B:** Potassium Metabisulphite
- **Packet D:** Clearing Agent (Kieselsol)

**QUESTIONS VISIT: [www.questionscentral.com](http://www.questionscentral.com)**



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