



# ABCCORK PRESENTS 45 DAY WINE KIT (6 Week) INSTRUCTIONS

For Best Results - Please read all information & Instructions before you begin.  
Clean & 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 spoilage organisms to enter
- Siphon Tube & Rod – food grade plastic tubing attached to a rigid plastic rod (racking tube)
- Hydrometer – to measure Specific Gravity (S.G.)
- Package of Sanitizer – used to sterilize equipment before using
- Additional Equipment Suggested
- Measuring Cup – 2 cup (500ml)
- Thermometer
- Long handled Spoon – food grade plastic
- 30 Wine Bottles – 750ml
- Bottle Filling Wand/Siphon Hose – to transfer wine into bottles
- Corks
- Corker

## PRIMARY FERMENTATION - STEP 1

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

- 1) Clean and sterilize all equipment needed using supplied sanitizer. Rinse well with hot water
- 2) Mix the contents of Packet A (Bentonite) into 2 cups (500ml) warm water. Add mixture to primary fermenter
- 3) Empty bag of concentrate into primary fermenter. Rinse out bag with a small amount of hot water
- 4) Add cool water to primary fermenter up to the 23lt mark
- 5) Check temperature of juice in primary fermenter – temperature should be 22°-25° C (72°-75°F)
- 6) Use hydrometer to check Specific Gravity. S.G. should be 1.080 - 1.090. Record results on Wine Log Bag

**NOTE:** If oak chips supplied: soak in 1 cup (250ml) hot water for 10 minutes. Strain and add to primary fermenter.

- 7) Gently sprinkle yeast into primary fermenter and cover – do not stir
- 8) Attach rubber bung, making sure airlock is half filled with water



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- 9) Set primary fermenter in a raised area. Maintain a temperature of be 22°-25° C (72°-75°F). Allow to ferment for 7-10 days or until S.G. reaches 1.010. Record results on Wine Log Bag

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

## **SECONDARY FERMENTATION - STEP 2**

Wine History Log record specific gravity & racking date: \_\_\_\_\_

S.G. must be 1.010 or less at this point.

- 1) Clean and sterilize additional equipment using supplied sanitizer. Rinse well with hot water
- 2) Siphon wine from primary fermenter into carboy. Take care to leave behind any sediment

**Note:** If carboy is not full, boil water and cool to room temperature. Use water to top up carboy to 5cm or 2 inches of bottom of airlock

- 3) Attach cleaned and sterilized airlock and rubber bung to carboy. Place in raised area, maintaining temperature of 22°-25° C (72°-75°F). Fermentation should be complete in 10-14 days or when S.G. is below 0.998. Record results on Wine Log Bag

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

## **STABILIZING & CLEARING - STEP 3**

Wine History Log record specific gravity & racking date: \_\_\_\_\_

- 1) Remove 1 cup (250ml) of wine from carboy and discard to make room for additives
- 2) Stir Packet B Potassium Metabisulphite and Packet C Potassium Sorbate into 1/2 cup (125ml) of warm water until completely dissolved
- 3) Add mixture slowly to carboy while stirring wine with a long handled spoon
- 4) Packet D Instructions:
  - a. Prior to clarifying, product must needs to be stabilized and degassed
  - b. Rack off sediment
  - c. Add Kieselsol
  - d. Stir vigorously for approximately 3 minutes
  - e. Add Clarifier
  - f. Stir gently for approximately 10-20 seconds
  - g. Rack back into carboy, top up airlock with water
  - h. Leave for 10 days



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- 5) For the next 3 days, stir wine in carboy vigorously twice daily with long handled spoon (this releases dissolved gases)
- 6) Add any additional packets at this point
- 7) Place carboy in a quiet, raised area to let clearing take place (approximately 18 days)

## **BOTTLING - STEP 4**

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

**Note:** Proceed with bottling only if wine is fully cleared. Cloudy wine needs more time to clear.

- 1) Clean and sterilize equipment needed using supplied sanitizer. Rinse well with hot water
- 2) Siphon wine into primary fermenter
- 3) Transfer wine into sterilized bottles using bottle filling wand and/or siphon hose. Fill bottles to 2.5cm (1 inch) from the cork bottom
- 4) Use dry insertion corks
- 5) Use a corking machine to insert corks
- 6) Bottles must stand for 1 week to let cork face dry. Bottles are ready to lay on their sides for storage in a cool, dark area

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

### **23lt STERILE MUST HISTORY LOG**

PLEASE READ FULL DETAILS TO BE SURE OF ALL STEPS

Production Code: \_\_\_\_\_ Start Date: \_\_\_\_\_

Retailer: \_\_\_\_\_

## **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 (Kieselso)l

## **ADDITIONAL PACKAGES**

- Wine Smoother FR Pack
- American Oak Raisins
- French Oak Elderflowers
- Liquid Oak

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



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