

FONTANA *express*

INSTRUCTIONS FOR 5.5LT KIT

Getting Started & Fermentation

1. Prepare a clean, sterilized primary fermenter with a minimum capacity of 25 litres.
2. Before adding the concentrate into the primary it is important to first prepare 18.5 litres of water at 38 – 40°C. *(The easiest way to do this is to add 12 litres of hot water directly into the fermenter, then continue to add cold water until the temperature drops between 38 – 40°C. Finally, remove excess water using a clean jug until the 18.5 litres volume is achieved).*
3. Once you have the correct volume (18.5 litres) and temperature of water (38 – 40°C), pour the concentrate into the primary and stir. Squeeze the empty bladder to ensure the least amount of waste. *(After the concentrate has been stirred, the temperature should have dropped between 30 – 35°C).*
4. Add the **Bentonite** to the primary fermenter and stir until completely dissolved.
5. Sprinkle **Fontana Express 7 Day Yeast** into the mix and stir thoroughly.
6. Add oak, if included, and stir.
7. Maintain a constant room temperature within 22 – 27°C. *Fermentation will normally take 4 -5 days but will take longer at cooler temperatures or where the temperature fluctuates between day and night.*

Stabilization & Clarification

1. After 5 days use a hydrometer to check the specific gravity (SG). The reading should be 0.998 or lower. If this is not the case, then allow to continue to ferment until the reading does drop below 0.998 before proceeding to the next step. *(Do not rack the wine into a sterilized 23 litre carboy – there is no benefit to wine quality and removing fermentation solids can slow clarification).*
2. Add the supplied **Sorbate** and **Potassium Metabisulphite** sachets directly into the primary fermenter and stir vigorously until completely degassed (This is important for rapid clearing).
3. Once your wine is completely degassed, add one (1) **Kieselsof** sachet (Hold second sachet for later instruction). Stir for one minute and LEAVE TO STAND FOR ONE HOUR.
4. If your kit includes a sweet reserve or fruit flavour pack, add now and stir.
5. Pre-mix two (2) **Clarifier** sachets (**Allergy Alert: This is a shellfish derivative**) to an equal amount of warm water before adding to your wine, then stir well. (Do not use a drill operated stirring rod here). LEAVE TO STAND FOR ONE HOUR.
6. Add the second Kieselsof sachet and stir. Leave the wine to stand until completely clear.

Filtering and Bottling

1. Once the wine has cleared completely, it is recommended to filter prior to bottling to give the wine a polished appearance.
2. Once the wine has been filtered, add the **Wine Smoother** and stir well. If not using a filter, leave wine to stand until it is completely clear.
3. Syphon wine into sterilized bottles. Seal with proper wine corks leaving approximately 45 mm head space between the fill level and cork.

ENJOY!

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