

O. The wine is now ready, but we recommend to wait 1-2 weeks before it is bottled because there might be formed carbon dioxide giving overpressure in the bottles.

CORKING

P. The bottles should be cleaned just as thoroughly and in the same way as the fermentation container and other implements. The corks should be rinsed in cold water. Leave them in a bowl and pour boiling water over them. Add a little sulphur. Place a lid over the corks so that they are constantly submerged in the water. After approx. 3-4 hours they will have softened and be ready for use. For insertion in the bottles a corker should be used.

Q. All wines will improve with maturing. This applies also for 7-10 days wine which will improve considerably if left to mature for 3-5 months. The bottles should be stored in a cool place and lying down. The keeping quality will then be several years.

R. Should you have any questions during the brewing you should of course contact your dealer who will guide you.

READ THROUGH ALL THE DIRECTIONS BEFORE YOU START BREWING.

CHEERS!

INSTRUCTION MANUAL

5 LTR.

PURE GRAPE CONCENTRATE

AND

GRAPE AND FRUIT CONCENTRATE



7-10 DAYS WINE

DIRECTIONS:

PREPARATION

A. In order to achieve good results it is important that the fermentation container and all implements are thoroughly cleaned. This can be done with sodium metabisulphite dissolved in water.
Rinse thoroughly 2 or 3 times with clean water. Never use soap, sulphur or any type of detergent or disinfectant for cleaning as this may impair the quality of the finished product or even kill the wine yeast.

MIXING

B. Pour the concentrate into the fermentation container.

C. Pour contents of sachet No. 1 direct into the fermentation container and shake.

D. Pour 16-17 lt. of water with a temperature of 25°C (use a thermometer) into the fermentation container and shake well.

E. Fix bung and airlock which must remain on during the entire processing period. Now leave the fermentation container in a warm place at a constant temperature of 23-25°C. Fermentation usually starts within few hours.

FERMENTATION

F. During the fermentation period the container should be shaken at least once every day in order to release the carbon dioxide from the wine and facilitate fermentation. As fermentation proceeds the interval between each bubble passing through the airlock will become longer.

G. When there is at least one minute between each bubble (not before) taste the wine. If it is sweet do not stop fermentation but let it continue until the taste is "dry" before proceeding to the next stage. By using a hydrometer it should show 0.990-1.000 before stopping the fermentation process.

STOPPING FERMENTATION

H. Dissolve contents of sachet No. 2 in 0.2 lt. (1/3 pt.) of lukewarm water and pour it into the fermentation container. Shake it vigorously and leave it for 24 hours to stop fermentation. During this period the container should be shaken several times daily to ensure that fermentation has stopped and all the carbon dioxide shaken off. If the carbon dioxide has not escaped the wine will not clear.

CLEARING

I. After the wine has finished fermentation pour contents of sachet No. 3 direct into the container and shake it vigorously.

J. Dissolve contents of sachet No. 4 in 0.1 lt. (approx. 1/6 pt.) of lukewarm water. Leave the solution for 5 minutes and stir it well before pouring it into the fermentation container which should now be shaken very vigorously.

K. Now leave the container completely undisturbed for 1-2 days, preferably at table height to avoid having to move it when syphoning off.

RACKING

L. After 1-2 days when the wine is completely clear it should be syphoned into another clean container. The syphon should be lowered very carefully into the wine until it is slightly above the lees without disturbing them. The wine is syphoned off to the other clean container. Pour away the lees.

TASTE THE WINE

M. Taste the wine. If a sweeter wine is preferred this can be achieved by dissolving some white sugar in a little water as possible. Add only a little sugar at the time in order to avoid suddenly having a too sweet wine. A more accurate judgement of the sweetness can be obtained by using a hydrometer.

ADJUSTMENT OF SWEETNESS USING A HYDROMETER

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The sweetness is not adjusted until the wine has quite finished and cleared. Using a hydrometer the following specific gravities are suggested as a guide line for 7-10 days wine:

Chardonnay	Approx.	0.990-1.000
Chenin Blanc	-	1.000-1.005
Gewürztraminer	-	1.000-1.005
Liebfraumilch	-	1.010-1.015
Moselle	-	1.005-1.010
Muscat wine	-	1.010-1.015
Piesporter	-	1.005-1.010
Riesling	-	0.995-1.000
Sauvignon Blanc	-	1.000-1.005
White Country	-	1.000-1.010
White Spanish Rioja	-	1.000-1.005
Rosé	-	1.000-1.020
Barolo	-	0.990-1.000
Beaujolais	-	1.000-1.005
Cabernet Sauvignon	-	0.990-1.005
Chiraz	-	1.000-1.005
Malbeck	-	0.990-1.000
Merlot	-	0.990-1.000
Pinot Noir	-	1.000-1.005
Red Country	-	0.995-1.000
Red Spanish Rioja	-	0.990-1.000
Apricot	-	0.995-1.000
Peach	-	1.005-1.010
Raspberry	-	1.000-1.010
Tropical	-	1.000-1.010

If you prefer the wine with a different gravity as above, you should make the wine as you like it, because you are making wine according to your own taste. When adding 50 g of sugar the hydrometer will go up by 8 points in 22 lt. of wine.