

## CORKING

Q. 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.

R. All wines will improve with maturing. This applies also for CHÂTEAU 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.

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

## THIS BOX CONTAINS:

Apart from water and sugar - all ingredients for producing 22 lt. or approx. 30 1/1 bottles of excellent wine.

CHÂTEAU 7-10 days wine is under current control in order to ensure that you will achieve a uniform quality time after time.

In order to achieve the best result the directions should be followed closely. The brewing time is approx. 7-10 days under ideal circumstances (a constant temperature of 25°C).

Avoid draught and sunlight. If the temperature is below 25°C the brewing time will be somewhat longer.

Before you start brewing, you must acquire 1 or 2 pcs. 25 lt. containers, syphon, thermometer, airlock, bung and a hydrometer (for measuring the sweetness of the wine).

**READ THROUGH ALL THE DIRECTIONS BEFORE YOU START BREWING.**

CHEERS



## **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 using Chempro SDP or similar suitable chemical cleaner.  
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. Dissolve 7 lbs 11 ozs (3.5 kgs) of granulated sugar in 10½ pints (6 litres) of warm water, mix thoroughly and allow to cool to 30°C (use thermometer) and then pour into the fermentation container. Pour the fruit bag into the container.

C. Pour sachet A into the fermentation container.

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

E. Add 22 ¾ pints (13 litres) of water at 25°C (use thermometer) to the fermentation container and shake well.

F. Fit bung and airtlock 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**

G. 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 airtlock will become longer.

H.

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**

I. 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 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**

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

K. Pour contents of sachet No. 4 into the container which should now be shaken very vigorously.

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

### **RACKING**

M. 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**

N. Pour contents of sachet No. 9 direct into the fermentation container and shake well (**certain types only**). Taste the wine. If a sweeter wine is preferred this can be achieved by dissolving some white sugar in as 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**

O. The sweetness should not be adjusted until the wine is finished and clear. The sweetness is assessed by a hydrometer which for home wine should be within the following Specific Gravity limits:

Type of wine	S.G. limits
White Country	1.000-1.010
Lebfräulich	1.005-1.015
White wine	1.000-1.010
Rhine	0.998-1.006
Piesporter	1.000-1.005
Rose wine	1.000-1.020
Red Bordeaux	0.996-1.002
Red wine	0.996-1.002
Peach wine	1.000-1.020
Moselle	1.005-1.015
Strawberry wine	1.000-1.010
Kiwi	1.000-1.010
Cherry Wine	1.020-1.030
White Vermouth	1.020-1.030
Port Wine	1.020-1.030
Sherry	1.020-1.030
Hawaii Dream	1.010-1.020

If you prefer your wine to be of a different Specific Gravity to the above, you can of course adjust the sweetness to your taste by adding an appropriate amount of sugar as described in step N.

P.

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.