



ABCCORK PRESENTS

23lt STERILE MUST 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 (24-46lt) with cover
- Secondary Fermenter Carboy (23lt) – glass or food grade plastic
- Airlock and Bung
- Siphon Tube & Rod – food grade plastic tubing attached to a rigid plastic rod (racking tube)
- Hydrometer – to measure Specific Gravity (S.G.)

PRIMARY FERMENTATION – Day 1

Wine History Log - record specific gravity & date: _____

Note that NO WATER is added during processing!

- 1) Pour the juice from the bag into the primary fermenter and stir vigorously. (This supplies yeast with oxygen which allows for healthy fermentation)
- 2) Add the contents of Packet A-Bentonite to the primary fermenter and stir until completely dissolved. If supplied with this kit, you may add oak and/or raisins to the must
- 3) Re-hydrate Yeast in one cup (250ml) of warm water and leave to stand for 10-15 minutes. Mix well before adding it to the primary fermenter
- 4) Cover with a lid fitted with an airlock and bung. Fill airlock halfway with fresh water. Place in a warm area (20°-25°C) to allow fermentation

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

RACKING – Day 7

Wine History Log - record specific gravity & racking date: _____

- 1) After several days of fermentation, check the gravity to insure fermentation is proceeding normally (juice may require additional yeast nutrient and additional racking if off odours are detected)
- 2) Once the S.G. is approximately 1.020 place primary fermenter on a counter top or table. Be sure to clean and sanitize your secondary fermenter and hoses. Keep track of all records on the Wine Log



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- 3) Siphon the wine from the primary pail to the carboy leaving sediment behind. Top up with water if needed. Refill the airlock with fresh water and attach to the carboy. If applicable take your bag of raisins and discard

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: _____

- 1) Once the fermentation has completed and the S.G. is less than 0.998, rack the wine from the carboy to a clean and sanitized primary fermenter. Keep track of all records on the Wine Log
- 2) Add Package B- Potassium Metabisulphite and Package C-Potassium Sorbate to a cup of wine and mix well. Cloudy wine is caused by not degassing at this stage of the process. Slowly pour this mixture back into the Primary Fermenter
- 3) Add clarifying Packet D-Kieselsoil following these instructions:
 - a. Prior to clarifying, product must be stabilized and degassed
 - b. Rack off sediment
 - c. Add Kieselsoil
 - 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
 - h. Leave for 10 days
- 4) Rack the wine back into the carboy, top up if necessary, attach the airlock and store in a cool place for 3-4 weeks until the wine has cleared

FILTERING & BOTTLING - Day 28

Wine History Log record bottling date: _____

NOTE: If your wine is clear it is ready to bottle. However, if it is not clear you may want to let it stand for 2-3 additional days. Filtering is recommended before bottling

- 1) Use medium pore size filters and follow filter instructions
- 2) Siphon wine into sterilized wine bottles leaving no less than an inch of space from the top of the wine to the bottom of the cork



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- 3) Use corker to insert corks
- 4) Let corked bottles sit upright for 1-2 days allowing for cork expansion and allow residual gas to escape. Store bottles on side for ageing in a darkened area at 20°C/70°F

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

FOR AGEING:

Let bottles sit for 3 days, then lie them on their sides in a darkened area, at 20°C/70°F

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

QUESTIONS VISIT: www.questionscentral.com



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