



ABCCORK PRESENTS

GRAND MARVELLE LIQUEUR SUPPLEMENTARY INSTRUCTIONS

This kit follows standard 6 week kit steps BUT with a few changes:

- This kit produces 12 litres of finished wine – use a 12 litre carboy after stabilization
- No Water is added (except with Bentonite)
- Natural fermentation is used to reach a higher level of alcohol. It usually takes longer, even up to 8 weeks to complete

Differences for each step are specified below:

PRIMARY FERMENTATION (Day 1)

Wine History Log record specific gravity & date: _____

Note that NO WATER is added during processing!

- 1) Temperature 70-75°F (warmer than usual, it will help start fermentation)
- 2) Pour 1/2 cup (250ml) juice from concentrate bag into a clean & sterile container & add 1/2 cup (250ml) warm water. To this, add 10 grams (2 pouches) yeast & let stand for 20 minutes – very important
- 3) Empty concentrate bag into primary fermenter. Stir well
- 4) Mix first Pack A into 2 cups (500ml) of hot water until dissolved. Let sit for 20 minutes
- 5) After 20 minutes add Pack A (from #4) mixture to primary fermenter stirring vigorously
- 6) After 20 minutes, pour yeast mixture (from #2) gently onto wine in primary. DO NOT STIR
- 7) Place a cover or a lid with airlock & bung (airlock must be half filled with water) on to primary fermenter.

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

SECONDARY FERMENTATION (usually Day 10-14)

Specific gravity must be 1.090 or less – if higher, wait a few more days.

Wine History Log record specific gravity & racking date: _____

- 1) Clean & sterilize equipment needed using sterilizing solution. Rinse well with hot water
- 2) Rack (siphon) wine to carboy, reattaching airlock & rubber bung, ensuring airlock is half full of water
- 3) Let carboy sit undisturbed until specific gravity (SG) reaches 1.030-1.070

NOTE: Check specific gravity at Day 20, then every 3 days. When SG stops dropping fermentation is complete and you may stabilize the wine. Be patient. Read SG carefully – it finishes almost as high as most wines start

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



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STABILIZING & CLEARING (usually Day 20 or later)

Specific gravity must be 1.030-1.070 – if higher, wait a few more days.

Wine History Log record specific gravity & racking date: _____

- 1) Clean & sterilize equipment needed using sterilizing solution. Rinse well with hot water
- 2) Rack (siphon) wine back into primary fermenter
- 3) Clean & sterilize carboy
- 4) Add Flavour Reserve to wine, then stir in Pack B & Pack C
- 5) Stir vigorously to remove trapped gases
- 6) Add Pack D to wine. Stir well again
- 7) Stir vigorously twice daily over the next 3 days to remove trapped gases (or until stirring produces no foam)
- 8) Rack wine back into carboy
- 9) Let wine sit quietly for 3 days
- 10) Mix second Pack A into 1 cup (250ml) hot water until completely dissolved
- 11) Add mixture to wine, again stirring vigorously (mixture ensures wine is clear & stable)

FINISHING (Day 40-47)

Wine History Log record bottling date: _____

- 1) Clean & sterilize equipment needed using sterilizing solution. Rinse well with hot water
- 2) Rack (siphon) wine from carboy into primary fermenter
- 3) Transfer wine into sterilized bottles using bottle filling wand/siphon hose. Fill bottles to 2.5cm (1 inch) from cork bottom
- 4) If using dry insertion corks, use a corking machine

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, temperature controlled at 20°C/70°F.



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GRAND MARVELLE HISTORY LOG

PLEASE READ FULL DETAILS TO BE SURE OF ALL STEPS

Production Code: _____ Start Date: _____

Retailer: _____

Day 1:

- Add 2 Packs of yeast to mixture of warm water & juice
- Pour concentrate into primary fermenter – ADD NO WATER
- Dissolve Pack A in water. Let sit for 20 minutes
- 20 minutes later, add Pack A mixture to primary fermenter; stir vigorously
- Also 20 minutes later add yeast solution – DO NOT STIR

Date, Readings & Notes: _____

WHEN S.G. STOPS DROPPING AT 1.030-1.070 (DAY 20 OR LATER)

- Rack to primary fermenter
- Stir in Flavour Reserve, then add Pack B & Pack C to wine & mix in
- Rack back to carboy
- Stir in Pack D
- Stir vigorously for 2-3 days or until foaming stops
- Let stand for 3 days, mix Pack A with water & add to wine

Date, Readings & Notes: _____

DAY 40:

- Rack to primary fermenter

Date, Readings & Notes: _____

ADDITIVES – included in Wine Kits

- **Yeast 2 Packages**
- **Packet A:** Bentonite 2 Packages
- **Packet C:** Potassium Sorbate
- **Grand Marvelle Flavour Reserve**
- **Packet B:** Potassium Metabisulphite
- **Packet D:** Clearing Agent

QUESTIONS VISIT: www.questionscentral.com



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