

# **ABCCORKPRESENTS**

### ICE WINE KIT INSTRUCTIONS

For Best Results - Please read all Information & Instructions before you begin ALL EQUIPMENT MUST BE CLEANED, SANITIZED & WELL RINSED BEFORE EACH STAGE

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 \_ cup (250ml) juice from concentrate bag into a clean & sterile container & add \_ 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 - 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 - 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 specific gravity & racking date: \_\_\_\_\_

- 1) Clean & sterilize equipment needed using sterilizing solution. Rinse well with hot water
- 2) Rack (siphon) wine from carboy into primary ferementer
- 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  $20^{\circ}\text{C}/70^{\circ}\text{F}$ .

The wine is drinkable now, however, it will benefit from ageing. Enjoy Your Quality Fruit Wine Safely. Please Don't Drink & Drive

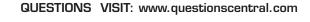




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### ICE WINE KIT INSTRUCTIONS

## ICE WINE WINE HISTORY LOG PLEASE READ FULL DETAILS TO BE SURE OF ALL STEPS Production Code: \_\_\_\_\_ Start Date: \_\_\_\_\_ ADDITIVES - included in Wine Kits Packet A: Bentonite 2 Packages Packet B: Potassium Metabisulphite Packet C: Potassium Sorbate Packet D: Clearing Agent Yeast 2 Packages 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 - D0 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: