



ABCCORK PRESENTS

SHERRY STYLE WINE SUPPLEMENTARY INSTRUCTIONS

Complete both wine log bag and above information prior to starting batch

- This kit produces 12 litres of finished wine – best used with a 12 litre carboy
- 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

PRIMARY FERMENTATION - Day 1

Record specific gravity & date: _____

S.G. (Specific Gravity is taken with a Hydrometer)

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 2 pouches of 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) Stir oak into primary fermenter
- 6) After 20 minutes add Pack A (from #4) mixture to primary fermenter stirring vigorously
- 7) After 20 minutes, pour yeast mixture (from step #2) gently onto wine in primary. DO NOT STIR
- 8) 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 if stored on a cold surface

NOTE: Create a lighter, less sweet wine with the same alcohol content by adding up to 2lt of water on Day 1

SECONDARY FERMENTATION - Day 10-14

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

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



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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

STABILIZING & CLEARING - Day 20 or later

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

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

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 (room temperature)



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NOTE: The resultant alcohol level will be 15.5-16.5% if fermentation proceeded in a normal manner. Sherry is best at 17-20% alcohol. If you add 26oz (750ml) of vodka or brandy before bottling this will increase the alcohol content by 1.5%

SUGAR CONTENT: The starting sugar content must be high enough to produce the alcohol level you want, while leaving enough unfermented sugar to make the final product sweet, as a quality Sherry should be. Our unique blend uses extra concentrate, not just sugar, to achieve that necessary sweetness at the beginning

SERVING: Serve your Sherry at room temperature or slightly chilled. This flexible wine is good before dinner, or after dinner and on its own. It compliments cakes, fresh fruit salad, walnuts, pecans & blue cheeses

REMEMBER: Enjoy with care...Sherry has a higher alcohol level than most wines

SHERRY STYLE WINE HISTORY LOG

PLEASE READ FULL DETAILS TO BE SURE OF ALL STEPS

Production Code: _____ Start Date: _____

Retailer: _____

ADDITIVES – included in Wine Kits

- **Yeast 2 Packages**
- **Packet A:** Bentonite 2 Packages
- **Packet C:** Potassium Sorbate
- **Oak Powder**
- **Packet B:** Potassium Metabisulphite
- **Packet D:** Clearing Agent

QUESTIONS VISIT: www.questionscentral.com



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