

Second Step

Secondary Fermentation

1. After 5-7 days test specific gravity it should be 1.010 or less, at this stage rack (transfer) to 6 gallon carboy. Attach bung and airlock to carboy. Let set for 10 more days.

2. After 10 days check specific gravity. It should be 0.998 or less.

3. Clean and sanitize the carboy, long handled spoon and siphon.



Step 4: Siphon into carboy



4. Siphon wine from primary fermenter to carboy.

5. Discard sediment that is left in primary fermenter.

6. Attach bung and airlock.

7. Don't forget to fill airlock half full.

Materials Needed

- Primary Fermenter– 6 gallon bucket with lid
- Carboy– 6 gallon glass jug
- Airlock and rubber bung
- Siphon
- Hydrometer and test cylinder
- Spoon (Big enough to fit in bucket to stir)
- Sanitizer
- Measuring cup (Recommended 2 or more)
- Thermometer to test wine while mixing (A Digital thermometer for grills works great!)
- Wine thief (to draw sample)
- 30 bottles-rinsed, cleaned and sanitized
- 30 corks (we use synthetic)
- Corker
- Bottle Filling Wand

Kits and materials are available for purchase at

SCOTZIN BROS.

Store hours:

Wednesdays and Saturdays
10 a.m. to 5 p.m.

Address:

65 C North Fifth Street
Lemoyne PA 17043

Phone:

717-737-0483



The
Susquehanna
Winemaker's Guild
presents



Wine Making From A Kit

Presented by
Chris Dettrey & Ed Griscavage

First Step

Primary Fermentation

1. Follow enclosed instructions as they differ from kit to kit.

2. Clean and sanitize fermenter, wine thief, test cylinder and spoon.



Step 4: Adding bentonite.

3. Add 4 liters of warm water to primary fermenter.

4. Stir and add bentonite, empty contents of juice bag into primary fermenter.

5. Rinse juice bag, add remaining to mix.

6. Add cool water to primary fermenter to bring to 6 gallon mark. Water should be between 68-77 degrees. Stir.

7. Use wine thief to fill test cylinder to test specific gravity-For most wines between 1.050 and 1.080 depending on the wine type.

8. Take bucket to where it's going to sit and sprinkle yeast on top, DON'T STIR.

9. Put lid on and let yeasty beasts do their thing.

Third Step

Stabilizing and Clearing

1. After 10 days check specific gravity. It should be 0.996 or less.

2. Dissolve metabisolphite and sorbate in ½ cup cool water.

3. Add to carboy and stir vigorously for 2 minutes.

4. Remove 4 cups of wine and reserve for topping off the carboy later.

5. Add finishing blend/ sweetening blend.

6. Degas vigorously by stirring with long handled spoon or drill mounted stirring device. Insufficient stirring will prevent the wine from clearing adequately.

7. Add Chitosan to carboy, stir vigorously for 2 minutes.

8. Top off with reserved wine within 2 inches of the air lock.

9. Attach bung and airlock.



Fourth Step

Bottling

1. After 14 days, check wine for clarity by drawing a small sample into a wine glass and examining it in a good light.

2. Only crystal clear wine is suitable for bottling. If cloudy, wait a few days/ weeks.

3. Clean and sanitize primary fermenter, siphon assembly, bottle filling wand, bottles, and corks.



Step 5: Siphon into bottles

4. Siphon wine from carboy to primary fermenter.

5. Siphon wine into clean, sanitized bottles, leaving 2 fingers from the estimated bottom of the inserted cork.



Step 6: Corking bottles

6. Insert corks.

7. Store bottles in a dark, cool, temperature-stable place.

8. Wait at least one month before tasting.