

Island Mist™

INSTRUCTIONS BEFORE YOU BEGIN

- Please read all instructions before starting.
- Clean all equipment with an unscented winemaking detergent (recommended by your retailer) and rinse thoroughly with hot water to remove all residues.
- Sanitise your equipment by rinsing it with a metabisulphite solution. To make this solution, dissolve 50 grams (3 tablespoons) of metabisulphite powder in 4 litres (approximately one gallon) of cool water. You must dip or spray every piece of equipment with this sulphite solution. Drip dry or rinse with cool water. Leftover solution can be stored in a tightly sealed container for two months.
- Use good quality drinking water with this kit. If you're not sure of your water quality, consider using bottled water.
- This kit may contain multiple packages of each ingredient. Please add all packages when directed.
- This kit contains a smaller bag (F-Pack), required in Stabilising and Clearing. Store it in a cool, dry place until needed. **Do not add the F-Pack to the fermenter on the first day.**
- The starting temperature of the wine is critical. If yeast is added to a kit that is too cold, it will not ferment or clear properly. Double check that the juice temperature is between 22°-24°C (72°-75°F) **before** adding the yeast.
- Please remove the code number sticker from the box top and attach it to these instructions, or to your winemaking record book. Your retailer will require the information from this sticker should you have any questions or comments. Write down the type of wine and the date started as well.

Type of Wine: _____

Date Started: _____

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supply list

Your Island Mist Kit includes:

- Large juice bag
- F-Pack (smaller juice bag)
- Yeast
- Package #2 (Bentonite)
- Package #3 (Metabisulphite)
- Package #4 (Sorbate)
- Package #5 (Fining agent)

If you have more than one of any packet, please add all of them when directed.



Equipment required:

- Primary fermenter (minimum 30 litres/7.9 US gallon) capacity, with lid
- Long stirring spoon (plastic or stainless steel)
- Measuring cup
- Hydrometer and test jar
- Wine thief
- Siphon rod and hose
- Carboy (glass or plastic) 23 litre (6 US gallon) capacity
- Bung and airlock
- Unscented winemaking detergent for cleaning
- Metabisulphite powder for sanitising
- Thirty wine bottles, thirty corks and a corking machine

Your kit will take approximately 4 weeks to produce.

1 primary fermentation

Ensure that your primary fermenter is capable of holding at least 30 litres (7.9 US gallons) of volume. Pre-mark the primary fermenter at 23 litres (6 US gallons) by filling your 23 litre (6 US gallons) carboy with cool water, then pouring or racking the water into the primary. Draw a line in permanent marker on the fermenter at the water level. This will be your fill level (below). Discard water and begin.

Clean and sanitise primary fermenter and lid, spoon, thermometer, hydrometer and test jar, and wine thief. Rinse thoroughly.



1. Add 2 litres (one-half gallon) of hot water to the bottom of your sanitised primary fermenter. Stir the water vigorously and slowly sprinkle the contents of package(s) #2 (bentonite) onto the surface. Stir for 30 seconds to ensure even dispersal, and to break up any clumps.
2. Remove the large juice bag from the box, grasp it below the cap and holding it carefully upright, remove the cap, and pour the contents into the primary fermenter with the bentonite solution. Add 4 litres (one gallon) of warm water to the bag to rinse out any remaining juice, and add it to the fermenter.
3. Top up fermenter to the 23-litre (6 US-gallon) mark with lukewarm water. Stir vigorously for 30 seconds.

NOTE: Making the kit to a full 23 litres (6 US gallons) is crucial to the functioning of the fining agents and stability of the finished wine. If you make it to any other volume, it will not turn out correctly, and any problems you may experience may not be solvable.

4. Draw a sample of the juice and use your hydrometer and test jar to check the specific gravity. It should read between 1.048-1.052.
5. Ensure that the temperature of the juice is between 22°-24°C (72°-75°F). Do not proceed unless the juice is in this range.
6. **ADD YOUR YEAST NOW.** Open the yeast package and sprinkle contents onto the surface of the juice. Do not rehydrate the yeast. Do not stir it in. It will activate on its own.
7. Cover the primary fermenter and place in a location with a temperature of 22°-24°C (72°-75°F). If your primary fermenter uses an airlock, insert it now. Remember to fill airlock halfway with water.

Fermentation should start within 24-48 hours. In 5-7 days proceed to the next step.

4 bottling

After 14 days, check your wine for clarity by drawing a small sample into a wineglass and examining it in good light. If it is not completely clear, leave for another 7 days. Do not bottle cloudy wine: it will not clear in the bottle.

Clean and sanitise thirty 750 ml (25.4 fl. oz) wine bottles, siphon rod and hose, and siphon filler. Rinse well.



NOTE: If you wish to filter your wine, you should do it now, immediately prior to bottling.

If you are concerned about disturbing any sediment on the bottom of the carboy when bottling, clean and sanitise a primary fermenter or carboy, rack or filter the wine into it, and bottle from there.

1. Siphon your wine into clean, sanitised bottles and seal with a good quality cork. Be sure to leave two finger-widths of space between the bottom of the cork and the level of the wine in each bottle.
2. Leave bottles upright for 3 days before laying them on their sides, to allow corks to seal. Store bottles in a dark, cool, temperature-stable place.

2 secondary fermentation

After 5-7 days draw a sample of the juice and use your hydrometer and test jar to check the specific gravity. It should be 1.010 or less. You must rack (transfer) the wine into a 23-litre (6 US-gallon) carboy at this time.

NOTE: The lower the fermenting temperature, the longer it will take to reach this stage. If your gravity is not at or below this level, wait, testing the gravity each day, until it is.



Clean and sanitise siphon rod and hose, hydrometer and test jar, wine thief, 23-litre (6 US-gallon) carboy, bung and airlock. Rinse well.

1. Place the primary fermenter up at least 1 metre (3 feet) onto a sturdy table.
2. Carefully siphon wine into a clean, sanitised 23 litre (6 US gallon) carboy. Leave the thickest sediment behind, but make sure you transfer most of the liquid. This will leave space at the top of the carboy of approximately one litre (one US quart) in volume.
3. **Do not top up at this stage. This space is required for stirring and additions during stabilising (Step 3).**
4. Attach airlock and bung to carboy. Remember to fill airlock halfway with water.
5. Leave carboy in your fermentation area at the temperature of 22°-24°C (72°-75°F) for 10 days.

You may not see further fermentation activity in the carboy. This is not a cause for worry. In 10 days you can proceed to the next step.

3 stabilising and fining

After 10 days, check your specific gravity. It should be 0.996 or less. If it is higher than 0.996 wait 2 days and measure again—remember, temperatures below 22°-24°C (72°-75°F) will extend fermentation time.

If you do not verify the gravity reading, your wine may not clear properly!

Before proceeding, clean and sanitise hydrometer, test jar, wine thief and spoon. Rinse well.



NOTE: Do NOT rack the wine before stabilising and fining. Winexpert kits require that you stir the sediment back into suspension. Racking the wine off the sediment prior to fining may permanently prevent clearing. Please be sure to stir all of the sediment up from the bottom.

The wine needs extremely vigorous stirring during this stage. Without hard stirring, trapped gas in the wine will prevent clearing. At each stirring, whip the wine hard. Drill-mounted stirring devices (see your retailer) can ensure efficient degassing.

1. Dissolve contents of package(s) #3 (metabisulphite) and package(s) #4 (sorbate) in 125 ml (1/2 cup) of cool water. Add to carboy and stir vigorously for 2 minutes to disperse the stabilisers and drive off CO₂. Be sure to stir up yeast sediment from the bottom, and stir hard enough to agitate gas out of the wine.
2. Remove one litre (4 cups) of wine from the carboy to make room for the contents of the F-pack. Reserve this wine for topping up the carboy (step 5).
3. Shake the F-pack bag, carefully remove the cap, and gently pour contents into the carboy. Stir vigorously for 60 seconds. Your gravity will now read between 1.010 and 1.018 depending on the style of kit. Proceed to the next step.
4. Shake contents of package(s) #5 (Chitosan or isinglass clarifier). Carefully cut open the corner of the pouch(es) and pour contents into carboy. Stir vigorously for another 2 minutes to degas the wine. If you do not degas the wine completely, it will not clear.
5. **To determine if your wine is fully degassed, fill your hydrometer test jar halfway with wine and seal it with a bung or the palm of your (clean) hand. Shake the test jar vigorously while maintaining a tight seal. Stop and release the seal. If the jar releases pressure, or a 'puff' of gas, you must continue to stir—double-check to make sure your wine is at 22°-24°C (72°-75°F) or it will require much longer stirring. If the wine foams in the test jar, but does not release pressure, your degassing has succeeded. Discard wine sample and proceed to the next step.**
6. Top up carboy to within 2 inches of the bottom of the bung. Use reserved wine from F-Pack addition, adding cool water if necessary. Topping up helps prevent spoilage.
7. Fill airlock halfway with water and reattach bung and airlock to carboy.
8. Leave carboy in your fermentation area at the temperature of 22°-24°C (72°-75°F) for 14 days to clear.

After 14 days, your wine should be ready for Bottling. (step 4)

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Your Island Mist is ready to drink right away, and doesn't require any ageing. Enjoy it well chilled, or serve it over ice.

enjoy!

Questions? Comments? Contact us at info@winexpert.com
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