

Selection Speciale 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.
- Sherry can be made to two different styles, Cream (sweet) or Fino (dry). For the Fino style please discard the F-pack, as it will not be required.
- Cream-style Sherry and Port kits require Chaptalisation, the addition of sugar (included) to the primary fermenter to increase alcohol content, after 5-7 days. Please read the section carefully and follow the steps.
- 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.
- Speciale wines all have different specific gravity (S.G.) readings at each stage of winemaking. Please refer to the table below for the correct gravity reading for each type.

SPECIFIC GRAVITY (S.G.) BY STAGE				
TYPE	STARTING S.G.	RACKING S.G.	STABILIZING S.G.	FINISHING S.G.
ICE WINE	1.155 – 1.165	<1.080	<1.060	1.055 – 1.065
DRY SHERRY	1.128 – 1.133	<1.018	<0.998	0.994 – 0.999
CREAM SHERRY	1.128 – 1.133	<1.018	<1.010	1.015 – 1.025
CAB FRANC ICE WINE	1.090 – 1.100	<1.020	<0.998	1.065 – 1.070
PORT	1.128 – 1.133	<1.018	<1.010	1.015 – 1.025

- 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: _____

winexpert™

supply list

Your Selection Speciale Kit includes:

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

- May also contain:
- Package(s) of oak powder or chips
- Chaptalisation pack (bag of sugar)

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

Equipment required:

- Primary fermenter (minimum 15 litres/4 US gallons) 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) 11.5 litre (3 US gallon) capacity
- Bung and airlock
- Unscented winemaking detergent for cleaning
- Metabisulphite powder for sanitising
- Thirty 375 ml (12 fl. oz.) or fifteen 750 ml (25.4 fl.oz.) wine bottles
- 15 – 30 corks and a corking machine

Your kit will take between 4 and 6 weeks to produce.

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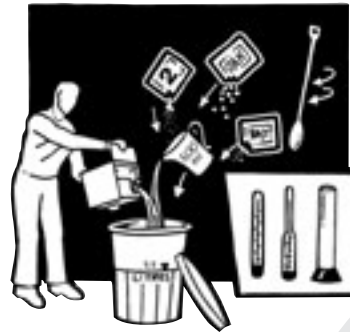


1 primary fermentation

Ensure that your primary fermenter is capable of holding at least 15 litres (4 US gallons) of volume.

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

1. Add 500 ml (2 cups) 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. Secure the neck of the bag into the collar on the top of the box, carefully remove the cap, and pour the contents into the primary fermenter with the bentonite solution.
 3. Stir vigorously for 30 seconds.
 4. Draw a sample of the juice and use your hydrometer and test jar to check the specific gravity against the chart above.
 5. If your wine kit contains oak, tear open the package(s) and sprinkle it into the primary fermenter now. If your kit has more than one package of oak, add them all. Stir them under the surface of the liquid.
 6. 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.
 7. **ADD YOUR YEAST NOW.** Open the yeast package(s) 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.
 8. 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. Cream Sherry and Port will require Chaptalisation; all other kits can skip to Step 2.



Secondary Fermentation.

CHAPTALISATION: FOR CREAM SHERRY AND PORT ONLY

After 5-7 days use the following procedure to add sugar to your kit before going to secondary fermentation. The yeast will ferment this sugar, providing the extra alcohol content needed to achieve a balanced wine for Port and Cream Sherry. Clean and sanitise hydrometer, test jar, wine thief, heat-proof measuring cup and spoon. Rinse well.

1. Take a sample of the wine and use your hydrometer and test jar and check the specific gravity. If it is below 1.020, make your sugar addition. If it has not reached this reading, leave the wine, checking the gravity each day until it reaches this level, before proceeding.
2. In a heat resistant container dissolve the contents of the Chaptalisation pack in 350 ml (1½ cups) of hot water. Stir gently until sugar is completely dissolved.
3. Add the solution to the primary fermenter and stir very vigorously for a full 60 seconds. Make sure to stir up the yeast from the bottom of the fermenter. Take another S.G. reading. It should read between 0.010 and 0.015 points higher than the previous reading.
4. Cover the primary fermenter and allow approximately 5-7 more days for the wine to reach secondary S.G. (see chart above) before proceeding to Secondary Fermentation (Step 2).

In 5-7 days proceed to secondary fermentation

3 stabilising and clearing

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

After 10 days, check your specific gravity against the chart above. If it is higher than listed, 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!

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. Dry Sherry does not require an F-pack. If you are making a dry sherry, skip the F-pack addition and do all of the other additions and finings.

1. Dissolve contents of package(s) #3 (metabisulphite) and package(s) #4 (sorbate) in 125 ml (½ 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.



INSTRUCTIONS FOR F-PACK KITS (EVERYTHING EXCEPT DRY SHERRY)

Remove 500 ml (2 cups) of wine from the carboy to make room for the contents of the pack. Reserve this wine for topping up the carboy (Step 3).

Shake the F-pack bag, carefully remove the cap, and gently pour contents into the carboy. Stir vigorously for 60 seconds. Proceed to Step 2.

2. 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. 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.
3. Top up carboy to within 2 inches of the bottom of the bung. Use cool water, or reserved wine from F-Pack addition. Topping up helps prevent spoilage.
4. Fill airlock halfway with water and reattach bung and airlock to carboy.
5. 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)

Questions? Comments? Contact us at info@winexpert.com
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2 secondary fermentation

Clean and sanitise siphon rod and hose, hydrometer and test jar, wine thief, 11.5-litre (3 US-gallon) carboy, bung and airlock. Rinse well.

After 5–7 days draw a sample of the juice and use your hydrometer and test jar to check the specific gravity against the chart above. If it is at or below the level on the chart, you must rack (transfer) the wine into an 11.5–litre (3 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.

1. Place the primary fermenter up at least 1 metre (3 feet) onto a sturdy table.
2. Carefully siphon wine into a clean, sanitised 11.5-litre (3 US-gallon) carboy. Leave the thickest sediment behind, but make sure you transfer most of the liquid. This will leave a space at the top of the carboy of approximately one litre (one US quart) in volume. Do not top up at this stage. This space is required for stirring and additions during stabilising (Step 3).
3. Attach airlock and bung to carboy. Remember to fill airlock halfway with water.
4. 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.



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 your 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.

NOTE: Winexpert kits contain very low levels of sulphite compared to commercial wine. If you want to age your wine more than 6 months, you must add extra metabisulphite powder to prevent oxidation. To do this, dissolve 1.5 grams (¼ teaspoon) of metabisulphite powder in 125 ml (½ cup) cool water and gently stir into wine in the clean carboy. This extra sulphite will not affect flavour or early drinkability.

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.

