

# Island Mist™

## INSTRUCTIONS BEFORE YOU BEGIN

- Please read all instructions before starting.
- Clean all of your 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 metabisulphite solution. To make this solution, dissolve 50 grams (3 tablespoons) of metabisulphite powder in 4 litres (approximately one gallon) of cool water. Dip or spray your equipment with this solution, and rinse thoroughly. Every piece of equipment must be treated with sulphite. Leftover solution can be utilized to fill airlocks and 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 more than one package 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.
- The starting temperature of the wine is critical. If the yeast is added to a kit that is too cold, it will not ferment or clear on schedule. Double check that the juice temperature is between 18-24°C (65-75°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: \_\_\_\_\_



## supply list

### Your Island Mist Kit includes:

- Large juice bag
- Packet of yeast
- Package #1 (Bentonite)
- Package #2 (Metabisulphite)
- Package #3 (Sorbate)
- Package #4 (Fining agent)

### May also contain:

- F-Pack (smaller juice bag)
- If you have more than one of any packet, please add all of them when directed.



### Equipment required:

- Primary fermenter (minimum 30 litres/8 US gallon) capacity, with lid
- Long stirring spoon (plastic or stainless steel)
- Measuring cup
- Hydrometer and test jar
- Wine thief
- Thermometer
- Racking tube and hose
- Carboy (glass or plastic) 23 litre (6 US gallon) capacity
- Bung and airlock
- Siphon Bottle Filler
- Unscented winemaking detergent for cleaning
- Metabisulphite powder for sanitising
- Thirty wine bottles, thirty corks and a corking machine

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

## 1 primary fermentation

Ensure that your primary fermenter is capable of holding at least 30 litres (8 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 pour or rack the water into the primary. Draw a line in permanent marker on the fermenter at the water level. This will be your fill level. 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) #1 (bentonite) onto the surface. Stir for 30 seconds to ensure even dispersal, and to break up any clumps.
2. Grasp the neck of the large bag firmly, carefully remove the cap, and pour the contents into the primary fermenter with the bentonite solution. Add 2 litres (one-half 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 cool 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 18-24°C (65-75°F). Open your package of yeast and sprinkle it onto the surface of the juice. Do not stir.
6. Cover the primary fermenter and place in an area with a temperature of 18-24°C (65-75°F). Fermentation should start within 24-48 hours.

## 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.

Before proceeding, clean and sanitise siphon rod and hose, hydrometer and test jar, wine thief, carboy, bung and airlock. Rinse well.



**NOTE: the lower your 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. Put the primary fermenter up at least 1 metre (3 feet) on a sturdy table
2. Carefully siphon wine into a clean, sanitised 23 litre (6 US gallon) carboy. Leave most of the sediment behind. This will leave a space at the top of the carboy.

**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 or metabisulphite solution.
4. Leave carboy in fermentation area for a further 10 days.

## 3 stabilising and clearing

After 10 days, check your specific gravity. It should be 0.996 or less. Verify a stable gravity by checking again the next day. If the gravity has changed, leave the wine until the reading is stable on two consecutive days.

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

**If you do not verify this reading, your wine may not clear properly!**

### NOTE:

- **Do NOT rack the wine before stabilising and fining. Winexpert kits require the sediment to be stirred 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.**
  - **Vigorous stirring is required during this stage. Without vigorous stirring, gas in the wine will prevent clearing. At each stirring, whip the wine until it stops foaming. Drill-mounted stirring devices (see your retailer) can save labour.**
1. Dissolve contents of package(s) #2 (metabisulphite) and package(s) #3 (sorbate) in 125 ml (½ cup) of cool water. Add to carboy and stir very vigorously for 2 minutes to disperse the stabilisers and drive off CO<sub>2</sub>. Again, be sure to stir up the yeast sediment from the bottom of the carboy.
  2. To ensure room in your carboy for the contents of the F-pack, remove one litre (four cups) of wine. Reserve this for topping up the carboy (see below).
  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 the kit.
  4. Shake contents of package(s) #4 (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 drive off CO<sub>2</sub> gas. (See note above: your wine may not clear if this stirring is not vigorous enough.)
  5. Top up carboy to within 5 cm (2 inches) of the bottom of the bung. Use reserved wine from the F-Pack addition, along with cool water if necessary. Ensure airlock is filled halfway with water or metabisulfite solution and reattach bung and airlock. Leave the wine 14 days to finish clarifying.
  6. After the 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. If you wish to filter your wine, please contact your retailer for assistance.



## 4 bottling

Clean and sanitise 30 - 750 ml (25.4 fl. oz) wine bottles, siphon rod, hose and siphon filler. Rinse well.

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

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**NOTE: If you are concerned about disturbing the sediment on the bottom of the carboy when bottling, clean and sanitise a primary fermenter or carboy, rack 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 three days before laying them on their sides for ageing, to allow the corks to seal. Store bottles in a dark, cool, temperature-stable place.



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

Questions? Comments? Contact us at [info@winexpert.com](mailto:info@winexpert.com)  
[www.winexpert.com](http://www.winexpert.com)



**If your wine is clear after 14 days, you are ready to proceed to Stage 4.**