

# 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 stored in a tightly sealed container for two months.
- Use good quality drinking water with this kit. If you are not sure of your water quality, consider using bottled water.
- This kit may contain a smaller juice bag (F-Pack). **If you wish to make a Dry Sherry style, discard the F-pack** as it will not be required. Otherwise, store it in a cool dry place until needed (Stabilising and Clearing, Stage 3).
- **If you wish to make a Cream (sweet) Sherry or if you are making Port, there is an extra step** that requires an addition of corn sugar to the primary fermenter after 5-7 days. Please read the section carefully and follow the steps.
- 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.
- Every Selection Spéciale kit has a different gravity at each stage of processing. Please refer to the table below for the correct gravity for your kit type.

SPECIFIC GRAVITY (S.G.) BY STAGE

KIT VARIETY	1: PRIMARY FERMENTATION	2: SECONDARY FERMENTATION	3: STABILISING AND CLEARING	4: BOTTLING
CREAM SHERRY	1.128 - 1.133	1.020 OR LESS	1.010 OR LESS	1.015 - 1.020
DRY SHERRY	1.128 - 1.133	1.018 OR LESS	0.998 OR LESS	0.998 OR LESS
ICE WINE STYLE	1.155 - 1.165	1.080 OR LESS	1.060 OR LESS	1.055 - 1.065
PORT	1.128 - 1.133	1.020 OR LESS	1.010 OR LESS	1.015 - 1.020
CABERNET FRANC ICE WINE STYLE	1.085 - 1.092	1.010 OR LESS	0.998 OR LESS	1.055 - 1.065

Type of Wine: \_\_\_\_\_

Date started: \_\_\_\_\_



## supply list

### Your Spéciale Series Kit includes:

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

### May also contain:

- Package of oak powder or chips
- F-Pack (smaller juice bag)

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

### Equipment required:

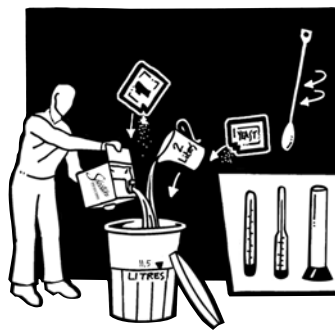
- Primary fermenter (minimum 15 litres/4 US gallon) capacity, with lid
- Long stirring spoon (plastic or stainless steel)
- Measuring cup
- Hydrometer and test jar
- Wine thief
- Thermometer
- Racking tube and hose
- Carboy (glass or plastic) 11.5 L. (3 US gallon) capacity
- Bung and airlock
- Siphon Bottle Filler
- Unscented winemaking detergent for cleaning
- Metabisulphite powder for sanitising
- 30 - 375 ml (1.2 fl. oz.) or 15 - 750 ml (25.4 fl.oz.) wine bottles
- 15 - 30 Corks

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 15 litres (4 US gallons) of volume. Pre-mark the primary fermenter at 11.5 litres (3 US gallons). Clean and sanitise primary fermenter and lid, spoon, thermometer, hydrometer and test jar, and wine thief. Rinse thoroughly.



1. Add two 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 (1/2 gallon) of warm water to the bag to rinse out any remaining juice, and add it to the fermenter.
3. Top up fermenter precisely to the 11.5 litre (3 US gallon) mark with cool water. Stir vigorously (as hard as possible) for the full 60 seconds.

**NOTE: Making the kit to a full 11.5 litres (3 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. Vigorous stirring is also necessary to prepare for yeast growth—stir hard for the full 60 seconds.**

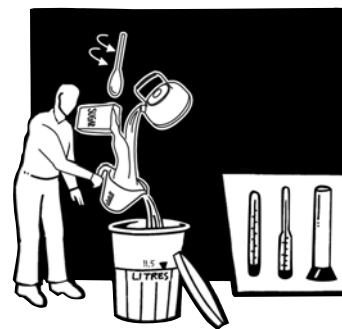
4. Draw a sample of the juice and use your hydrometer and test jar and check the specific gravity against SPECIFIC GRAVITY BY STAGE.
5. If your wine kit contains oak, tear open the package(s) and sprinkle the contents into the primary fermenter now. If your kit has more than one package of oak, add them all. Stir them under the surface of the liquid.
6. Ensure that the temperature of the juice is between 18–24°C (65–75°F). Open your package(s) of yeast and sprinkle contents onto the surface of the juice. Do not stir.
7. 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.

### SUGAR ADDITION FOR PORT AND CREAM-STYLE SHERRY 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 Style Sherry. **For all other kit types, including Dry Sherry, skip this step and after the 5-7 days, proceed to Secondary Fermentation, (Step 2).** Clean and sanitise hydrometer, test jar, wine thief, heat-proof measuring cup and spoon. Rinse well.

### SUGAR ADDITION PROCEDURE FOR PORT AND CREAM SHERRY:

- I. After 5-7 days take a sample of the wine and use your hydrometer and test jar and check the specific gravity. If it is below 1.015, 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.
- II. In a heat resistant container dissolve 450 grams (1 lb., approximately 2 cups) of corn sugar in 175 ml (3/4 cup) of hot water. Stir gently until sugar is completely dissolved. You may substitute 450 g (1 1/2 cups) granulated table sugar if you wish.
- III. 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 (see SPECIFIC GRAVITY BY STAGE).
- IV. Cover the primary fermenter and allow approximately 5-7 more days for the wine to reach secondary S.G. (see SPECIFIC GRAVITY BY STAGE) before proceeding to Secondary Fermentation, (Step 2).



## 2 secondary fermentation

After 5–7 days check the specific gravity against the SPECIFIC GRAVITY BY STAGE.

Before proceeding, 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.

You must rack (transfer) the wine into an 11.5-litre (3 US gallon) carboy once the wine is at or below the number listed for Secondary Fermentation.



**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 ft.) on a sturdy table
2. Carefully siphon wine into a clean, sanitised 11.5 litre (3 US-gallon) carboy. Leave most of the thick sediment behind. This will leave a space at the top of the carboy. Do not top up at this stage. This space is necessary for stirring and additions during Stabilising and Clearing (Step 3).
3. Attach airlock and bung to carboy. Remember to fill airlock halfway with water.
4. Leave carboy in fermentation area for a further 10 days.

## 3 stabilising and clearing

Clean and sanitise hydrometer, test jar, wine thief and spoon. Rinse well.

After 10 days, check your specific gravity against the SPECIFIC GRAVITY BY STAGE. Verify a stable gravity by checking again the next day. If the gravity changes, or has not reached the correct level, leave the wine until the reading is stable on two consecutive days.

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

**NOTE:**

- **Do NOT rack the wine before stabilising and clearing. Selection Spéciale kits require the sediment to be stirred back into suspension. Racking the wine off of the sediment prior to fining may permanently prevent clearing. Please be sure to stir all of the sediment up from the bottom.**
- **Extremely vigorous stirring is required at this stage, to drive off carbon dioxide gas. Without vigorous stirring, the gas may prevent the finings from clearing the wine. In addition, the wine may be “fizzy” after bottling if not sufficiently stirred. When directed to stir, 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.

Dry Sherry **does NOT** require an F-Pack. Discard F-Pack and proceed with adding package(s) #4 (chitosan or isinglass clarifier), below. For all other kits **except** Dry Sherry, use the following procedure for the F-Pack.

- a) To ensure room in your carboy for the contents of the pack, remove 500 ml (two cups) of wine. Reserve this for topping up the carboy (see below).  
FOR CAB FRANC ICE WINE ONLY: Remove a total of 1500 ml (6 cups) of wine prior to adding F-Pack and reserve this for topping up the carboy.
  - b) Carefully remove the cap from the F-Pack, and gently pour contents into the carboy. Stir vigorously for 60 seconds.
2. 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.)
  3. Top up carboy to within 5 cm (2 inches) of the bottom of the bung. Use cool water or reserved wine from the F-Pack addition. Ensure airlock is filled halfway with water and reattach bung and airlock. Leave the wine 14 days to finish clarifying.
  4. 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.

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

## 4 bottling

Clean and sanitise 30 - 375 ml (12 fl. oz.) or 15 - 750 ml (25.4 fl.oz.) wine bottles, siphon rod, hose and siphon filler. Rinse well.

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



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 to prevent oxidation. Clean and sanitise a primary fermenter or carboy and rack the wine into it. Dissolve 1.5 grams (¼ teaspoon) of potassium metabisulphite powder in 125 ml (½ cup) cool water and gently stir it into wine. 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 three days before laying them on their sides for aging, to allow the corks to seal. Store bottles in a dark, cool and temperature-stable place.

**Your wine will benefit greatly from extended ageing in the bottle. Try to wait at least six months before you try your first sample—but a year is better.**

*enjoy!*

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

