

Twisted 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 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. You can store leftover solution in a tightly sealed container for 2 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 at bottling. 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 if 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 Twisted Mist Kit includes:

- Large juice bag
- F-Pack (smaller juice bag)
- Packet of yeast
- Package #1 (Bentonite)
- Package #2 (Metabisulphite)
- Package #3 (Sorbate)
- Package #4 (Clearing 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
- Thermometer
- Siphon rod 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 about 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 gallon) 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. 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. Firmly grasp the neck of the large bag, carefully remove the cap, and pour the contents into the primary fermenter. Add 2 litres (one-half gallon) of hot 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 clearing 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 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 1.092 and 1.098. If it does not, stir again to mix the juice and re-test.
 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 10 days you can proceed to the next step.

2 secondary fermentation

After 10 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 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.

Before proceeding, clean and sanitise siphon rod and hose, hydrometer and test jar, wine thief, 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 over most of the liquid. This will leave a space at the top of the carboy of approximately one litre (one US quart) in volume.

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Do not top up at this stage. This space is required 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 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 clearing

After 10 days, check your specific gravity. It should be between 0.994 and 0.998. If it is higher than 0.998 wait 2 days and measure again—remember, temperatures below 22–24°C (72–75°F) will extend fermentation time.

If you do not verify this 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 clearing. 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) #2 (metabisulphite) and package(s) #3 (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 the gas out of the wine.
2. Shake contents of package(s) #4 (Chitosan or isinglass clearing agent). Carefully cut open the corner of the pouch(es) and pour contents into carboy. Stir vigorously for another 2 minutes.
- 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 the wine in the hydrometer jar and proceed to the next step.
3. Fill airlock halfway with water and reattach bung and airlock. Do not top up the carboy at this time.
4. Leave carboy in your fermentation area at the temperature of 22–24°C (72–75°F) for 8 days to clear.

After 8 days proceed to the next step (bottling).

4 bottling

Clean and sanitise your primary fermenter, 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 Twisted Mist you should do it at this time, prior to adding the F-Pack.

1. Rack (or filter) the wine into your primary fermenter. Leave all of the sediment behind.
2. Shake the F-pack bag, carefully remove the cap, and gently pour contents into the primary fermenter.
3. Stir vigorously for 60 seconds – make sure all of the F-pack is mixed into the wine. This addition will raise the specific gravity to between 1.020 and 1.030.
4. Siphon your Twisted Mist into clean, sanitised bottles and seal with a good quality cork. Be sure to leave 2 finger-widths of space between the bottom of the cork and the level of the wine in each bottle.
5. 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.



Your Twisted Mist is ready to drink right away, and doesn't require any ageing. Enjoy it well chilled, on the rocks, or mixed with ice in a blender for a delicious Twisted Slushie!

enjoy!

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

