

# Wine making starter kit manual

Thank you for purchasing this starter kit for wine making. This package contains everything you need to make your own wine from grapes or other fruit varieties.

## WHAT IS INCLUDED IN THE PACKAGE?

- **2 x fermentation buckets 30 l**  
2 universal buckets that can both serve as fermentation vessels; this way, you always have an empty bucket to transfer to. The buckets come with an airlock that you fill to the line with water in order to prevent fruit flies or other contaminants from entering your vessel.
- **1x bottle filler**  
Handy tool for straightforward bottle filling.
- **1x paddle 45 cm**
- **1x thermometer strip**  
Stick this onto the bucket at a spot where the bucket will be filled with juice, and closely monitor the temperature during fermentation.
- **1x yeast for white wine**
- **1x yeast for red wine**
- **1x yeast nutrient Nutrisal 100g**  
Guarantees a smooth start when fermenting wine.
- **1x Mixacid 100 g**  
For straightforward acidification of wines.
- **1x Zymex 25 g**  
Ensures better juice yield from the fruit.
- **1x calcium carbonate 100 g**
- **1x sulphite 100 g**
- **1x anti-mould tablets**
- **1x Chemipro OXI 100 g**  
To clean your materials so you don't risk contamination from your drinks.
- **1x hydrometer**  
Easily measure the status of your fermentation.
- **1x acidometer**  
Measure acidity quickly and easily.
- **1x graduated plastics measuring cylinder 210 ml**
- **1x corker**
- **1x wine corks 30 units**
- **1x nylon bottle brush 45 cm**
- **1x comprehensive manual**

## STEP-BY-STEP GUIDE FOR RED AND WHITE WINES

This step-by-step guide contains all the necessary steps you need to take in order to make your first white or red wine with this complete starter kit. Between the different steps, fields are provided to make notes so you can easily look back afterwards to see what values you measured and what adjustments you made.

**Cleaning:** In this starter pack, you will find Chemipro Oxi. With this product (for dosage, see packaging) you should clean everything that comes into contact with your must, juice and wine. This will prevent the wine from becoming contaminated. This is why it's important to be neat and tidy as you work.

Harvest date:

Origin:

Fruit quantity:

### FROM FRUIT TO PULP

- Remove the stems from the fruit and then crush the fruit to a pulp. You can do this either manually or with a fruit mill from Vinoferm.

### THE REQUIRED ADDITIONS TO THE PULP

- If your fruit is not in peak condition and you suspect the presence of mould, bacteria or wild yeasts: add 1 gram of Campden (sulphite) per 10 kg of pulp before proceeding to the next step. Stir to combine.
- If your fruit is in peak condition and there are no bad fruits, you can start this step right away. Now add the correct dose of Zymex for your volume of pulp according to the instructions on the package. Stir to combine.

### MACERATION

- For red wine: now let the fruit rest for 2 to 6 days at a temperature below 8 degrees (important, otherwise fermentation may already be underway) in 1 of the 2 plastic buckets with an airlock included in the kit. A longer maceration (6 days) will give you a fuller colour and more aroma in your wine.
- For white wine, you can also apply the above step but limit the maceration time: from 4 to a maximum of 24 hours.

### SAMPLE

- Using the tap, drain 250 ml of the juice and put it in the measuring glass of the hydrometer. Wait until the sample reaches a temperature of 20°C. Read on the hydrometer how many g of sugar/litre are in the wine. Look at the hydrometer table attached to see how much potential alcohol this corresponds to. Insert the values below.

Grams per litre:

Potential alcohol C:

- Take an acidity measurement using the acidometer, following the instructions included in the box. Insert the values below.

Grams of acid per litre:

### HYDROMETER TABLE

SG	1.000	1.005	1.010	1.015	1.020	1.025	1.030	1.035	1.040	1.045	1.050
SUGAR G/L	0.0	1.7	3.4	9.9	23.2	36.5	49.8	63.1	76.4	89.7	103.0
POT. ALC. VOL. %	0.0	0.1	0.2	0.6	1.4	2.1	2.9	3.7	4.5	5.3	6.0

SG	1.055	1.060	1.065	1.070	1.075	1.080	1.085	1.090	1.095	1.100	1.105
SUGAR G/L	116.3	129.6	142.9	156.2	169.5	182.8	196.1	209.4	222.7	236.0	249.3
POT. ALC. VOL. %	6.9	7.7	8.4	9.2	10.0	10.8	11.6	12.4	13.1	13.9	14.7

SG	1.110	1.115	1.120	1.125	1.130	1.135	1.140	1.145	1.150	1.155	1.160
SUGAR G/L	262.6	275.9	289.2	302.5	315.8	329.1	342.4	355.7	369.0	382.3	395.6
POT. ALC. VOL. %	15.5	16.3	17.1	17.9	18.6	19.4	20.2	21.0	21.7	22.5	23.3

## MAKE CORRECTIONS

- Acidity level: You just measured the acidity of your juice using the Acidometer. For white wine, you can assume 7 g/l, for rose 6 g, and for red wine 5 g. Deviations from this can be easily corrected by adding Mixacid or Desacid according to the instructions on the bags.
- Alcohol: in the hydrometer table, in the potential alcohol column, find the percentage you envisage at the end of the process and check the table to see how many grams of sugar per litre corresponds to this. From this value, subtract the value you noted in the previous step (when measuring the juice). This way, you will know the difference between these 2 values and how many grams of sugar you will need to add per litre to obtain the desired percentage of alcohol.
- CAUTION: You will first need to estimate how much juice you will be left with after having squeezed the fruit. This yield averages 65% for white grapes and 75% for red grapes.

## ENTER THE VALUES OF THE ADDITIONS:

Estimated quantity of juice:

Added sugar g/litre:

Total sugar present g/litre after addition:

Desired alcohol percentage:

## FOR WHITE WINES: PRESSING

- If you are making white wine, this is when the pressing should be carried out, before starting the fermentation. For red wine, we take the next step before proceeding to pressing.

## ACTIVATING THE YEAST:

- Take 1 of the supplied granular pellet yeasts or another dried yeast that suits your wine. Hydrate this in 10x the yeast's volume in water at 30-35 degrees (this temperature is important; if your temperature is too low, the yeast will not activate and if it is too high, the yeast will die off), add this to your juice/must after 15 minutes. Then add 1/3 of the recommended amount of Nutrisal (yeast nutrient salt) to your juice/must (see packaging for instructions on amount)

Date on which yeast was added:

- After 2 days, add another 1/3 of this dose of Nutrisal to your juice/ must
- For red wine: immerse the surfacing 'head' of the juice several times each day to get better extraction of colour and aroma.

## FOR RED WINES: PRESSING

- After 5 to 15 days, you can press the whole thing (using a press bag or a Vinoferm Fruit Press), removing the peels and pips. The longer you wait, the more bitterness you will get in your wine. It is important to keep the pressure under control during pressing so you don't crush the kernels, which have softened by now.

Pressing date:

Number of litres of wine after press:

- Now add the remaining 1/3 dose of Nutrisal

## FERMENTATION COMPLETE

- Check density using the hydrometer and the acidity with the Acidometer. (At an SG of 995, fermentation will usually end.)

Density measurement:

## SIPHONING

- Now decant your wine into a sanitised fermentation bucket to remove dead yeast cells and other sediment. Do so by gently allowing the wine to flow from one bucket to another using the tap. Try to avoid oxygen interference.

Siphoning date:

Quantity of wine remaining:

## ADD SULPHITE

- Decant again into a decontaminated fermentation bucket.

## REST

- The wine will now need to rest for 2 months, add an anti-mould tablet if your fermentation vessel is not completely full. This prevents mould and other diseases.

## SIPHONING

- Decant again into a decontaminated fermentation bucket.

## COLD STABILISATION

- Put your wine away for a week at a temperature between 0 and 5 degrees.
- If you don't have a wooden barrel available but you still want to give your wine a nice aroma, you can choose to add oak chips at this point. Now taste the wine regularly until you reach the desired aroma.

## BOTTLING

- Your wine is now ready for bottling. Disinfect the bottles and put a cork on them with the corker provided. Now leave the bottles upright for at least 48h to allow the corks to expand again, thus reducing the risk of leakage.