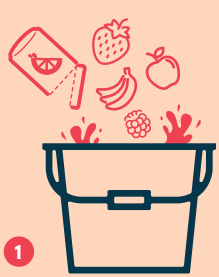

GUIDE TO
MAKING
FRUIT
WINE

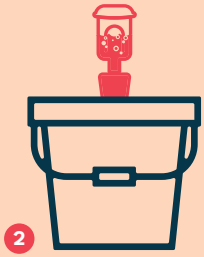
THE FANTASTIC WORLD OF FRUIT WINE

Not just for grapes, wine-making is a process that involves fermenting nearly any fruit or plant to create an alcoholic treat. This guide will walk you through the fruit wine making process from fermentation to bottling, but the fruit selection is completely up to you! Pluck berries from your backyard, buy frozen fruit or use bottled juice. This kit includes ingredients and reusable equipment to make up to twenty 1 gallon batches of wine. First time? Need inspiration? Turn to page 10 for our favorite tried & true fruit wine recipes.

SIMPLE PROCESS. FRUITY RESULTS.



1 MAKE YOUR MUST



2 PRIMARY FERMENTATION

3 SECONDARY FERMENTATION

4 STABILIZING

5 BOTTLING

WHAT'S INCLUDED

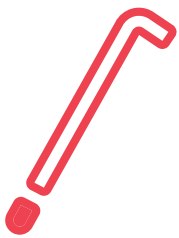
2 Gallon Bucket & Lid
(Primary Fermenter)

Mesh Fruit
Straining Bag

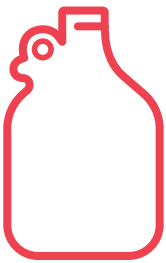
Airlock

Rubber
Stopper

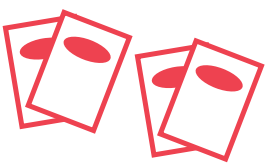
Transfer Tubing
& Tube Clamp



Racking Cane
& Filter Tip



1 Gallon Glass Carboy
(Secondary Fermenter)



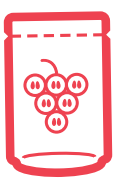
Wine Yeast
(2) K1-V1116 (2) 71B

Sanitizer

Acid Blend

Pectic
Enzyme

Yeast Nutrient



Wine Tannin

Campden
Tablets

Potassium
Sorbate

WHAT YOU'LL NEED

BOTTLES

A gallon of fruit wine yields 5 standard 750mL wine bottles. You'll have at least a month to source bottles as your wine ferments. Use screw top wine bottles, standard corked wine bottles or flip-top bottles. Mason jars are not recommended. Reuse bottles or find them new on our website.

FRUIT

You can make wine from whole fruit, fruit juice, tea or even flowers! We recommend starting with one of our recipes on page 10, but you can also create fruit wines not listed in this guide. Here are some guidelines for selecting & preparing your fruit:

A. WHOLE FRUIT

When making wine from whole fruit you'll need 3-5 lbs, fresh or frozen, per gallon of wine. You'll also need up to 1 gallon of fruit juice or water. Buy frozen fruit or freeze fresh fruit in a freezer-safe bag for at least 12 hours prior to use. Freezing breaks down the cell walls to release fruit juice. Let frozen fruit thaw for 4+ hours until it warms to room temperature (about 70°F). Once thawed, gently mash fruit inside the bag to break it down for fermentation. **DO NOT** puree or blend your fruit - doing so can cut into the seeds, which adds unwanted bitterness to the wine.

B. FRUIT PUREE

While we **DO NOT** recommend pureeing your own fruit, you can source high quality canned fruit puree. Make sure that it is 100% natural and without preservatives.

C. FRUIT JUICE

For a fruit wine that's ready to drink in less time, use juice! Bottled juice is especially great for making grape and apple wines. **DO NOT** use juice with preservatives, like sodium benzoate or potassium sorbate, these additives will prevent fermentation. Ascorbic acid (vitamin C) is okay. Note: more complex fruit wines, like berry wines, are best made using whole fruit instead of bottled juice.

INGREDIENT GLOSSARY

This kit includes the following ingredients. Depending on the recipe you follow, your wine may not use every item listed below. Each wine may use a different amount of each ingredient.

ACID BLEND

Acid Blend helps improve the quality of a fruit wine that is naturally low in acid by enhacing its flavor and extending its shelf life. Acid Blend is made up of 50% Malic Acid, 40% Citric Acid, and 10% Tartaric Acid.

PECTIC ENZYME

Pectic Enzyme breaks down the cell walls of fruit to better extract juices and tannin, which results in more vibrant, colorful wine.

STABILIZERS (CAMPDEN TABLETS & POTASSIUM SORBATE)

Stabilizers are added once fermentation is completely finished. They inhibit further yeast growth in bottles, resulting in shelf stable wine that won't continue fermenting in bottles. These additives also protect against oxidation & spoilage.

WINE TANNIN

Tannins are added to improve the overall structure and refinement of select fruit wines. Tannins also help protect such wines from oxidation during aging.

WINE YEAST (K1-V1116 & 71B)

Yeast is a living organism that is technically a fungus. It converts sugar into alcohol through fermentation. This kit includes 2 different wine yeast strains. K1-V1116 is best for white or light colored fruit wines. 71B is best for reds or whites, but should be avoided in apple wines. Refer to the recipes on page 10 to select the yeast strain best suited for your fruit wine.

YEAST NUTRIENT

Not all fruits are as nutrient dense as wine grapes. Yeast nutrient provides a source of nitrogen, which keeps yeast healthy and productive throughout a fruit wine fermentation.

LET'S MAKE SOME FRUIT WINE

Before you begin, review your recipe from page 10. You may need to freeze and/or defrost your fruit before sanitizing equipment.

A) SANITIZE

Proper sanitization is extremely important. Yeast is the only organism that should ever come in contact with your wine. Other bacteria will quickly spread, spoiling the wine & making it undrinkable. You'll need to sanitize equipment at multiple points of the process - each time you'll use 2.5 level teaspoons of sanitizer + 1 gallon of tap water. **NEVER** use boiling water to clean the glass carboy or wine bottles.

1. Add 2.5 level teaspoons of sanitizer and 1 gallon of tap water to the fermenting bucket. Stir to dissolve. If this is your first time using this kit you'll need to peel away the tab from the bucket lid.
2. Add the airlock, rubber stopper, a metal spoon, a ¼ tsp measuring spoon & the mesh straining bag (only if your recipe uses whole fruit - see pg. 10).
3. Soak components for a full 60 seconds to sanitize.
4. Retrieve the components & let dry on clean paper towels - no need to rinse.
5. Before pouring out the sanitizer, secure the lid on the bucket and install the stopper. Cover the stopper hole with your thumb and rock back & forth to splash sanitizer around the container (this may cause some leaks, so do this over the sink). Remove lid and pour out sanitizer.

B) MAKE YOUR MUST

"Must" is a winemaker's term for unfermented wine. Depending on the recipe you follow, your must may call for fruit &/or juice, water, sugar or other special ingredients. Turn to page 10 for step-by-step instructions for making the must for your chosen recipe.

C) PRIMARY FERMENTATION

Now that your must has been prepared it's time to begin fermentation. Your fruit wine will undergo two stages of fermentation: primary and secondary. Primary fermentation will take place in the bucket and technically begins once yeast is added. Because of the high concentration of sugar and nutrients at this stage, primary fermentation exhibits the most airlock activity. Airlock bubbling will taper off and slow down as yeast consume the sugar in the must.

There's enough yeast in this kit for twenty 1 gallon batches of fruit wine. You can ferment a gallon of wine with just 1 gram of yeast (⅕th of a packet) or you can use 1 entire 5 gram packet per batch. Fermenting with the full 5g packet will ensure a strong, fast fermentation and won't require any measuring. Fermenting with 1g of yeast per gallon will require a digital scale or precise dosage. It will also require you to seal & refrigerate the leftover yeast for your next batch. Whenever fermenting with less than a full packet of yeast we strongly advise fermenting for a full 4 weeks in secondary.

1. Retrieve the proper yeast strain for your wine recipe. Sprinkle the contents (1g or entire 5g packet) directly into the bucket containing your prepared must. No need to mix - the yeast will rehydrate and begin fermentation soon.
2. Secure the lid on to the bucket. Insert the stopper into the lid hole. Remove the airlock cap, add water until it reaches the 'fill line,' and place the cap back on. Gently insert into the rubber stopper.
3. Let your wine ferment in a dark location with a stable temperature between 65-75°F.
4. Your wine will undergo primary fermentation in the bucket for 1 to 4 weeks, depending on your recipe. Timing & technique will vary, so review the tables below and mark your calendar accordingly!

PRIMARY FERMENTATION SCHEDULE
FOR A WINE MADE WITH FRUIT SOLIDS, PUREE OR FLOWERS

This includes: **Banana, Blueberry, Mixed Berry, Hibiscus* & Tropical** Wine recipes from page 10.

Day 1 - 7: During the first week of fermentation you'll need to remove the lid and gently submerge the mesh bag of fruit once a day with a clean spoon. This technique is called "punching down." It keeps the solids moist to prevent mold, while enhancing the wine's color and flavor. Always place the lid & airlock back on when you're done.

Day 8 - 14: Let wine ferment undisturbed. (*If making Hibiscus wine, you'll proceed to secondary fermentation on Day 8. See page 16 for details.)

Day 15: Now you'll remove the bag of fruit. Use a large clean spoon or tongs to gently extract as much liquid from the bag as you can. Discard the fruit solids and rinse the reusable bag right away.

Day 15 - 28: Place the lid back on the bucket and ferment for 2 more weeks.

After 4 weeks of primary fermentation in the bucket, proceed to secondary fermentation (page 7).

PRIMARY FERMENTATION SCHEDULE
FOR A WINE MADE WITH JUST JUICE

This includes: **White Grape, Red Grape, Apple, Cranberry, Lemonade & Black Tea** Wine recipes from page 10.

Day 1 - 14: Let wine ferment in the bucket for 2 weeks.

Day 15: Proceed to secondary fermentation (page 7).

D) SECONDARY FERMENTATION

After primary fermentation, your wine will need to be separated from its sediment and transferred into a new "secondary" vessel (the carboy) for continued aging. Airlock activity will be quite slow & calm, as the yeast have significantly depleted the sugar supply by now. You'll begin to observe better clarity in your wine during this time.

1. Dissolve 2.5 level teaspoons of sanitizer into 1 gallon of tap water in a large bowl or pitcher. Soak the glass carboy, rubber stopper, transfer tubing, tube clamp, airlock, racking cane & tip in the solution for at least 60 seconds. Let dry on fresh paper towels. No need to rinse.

! *Our Blueberry & Lemonade recipes call for an added ingredient before transferring. Refer to pages 13 & 14 for guidance.*

2. Now you'll rack your wine out of the bucket and into the carboy. "Racking" is a process that involves separating wine from sediment using a siphon. A siphon helps reduce splashing, keeping unwanted oxygen & air bubbles out of your wine. Review our how-to video by scanning the QR code on the back of this manual.
3. To start a siphon, fill a large clean bowl with tap water. Attach the clamp to one end of the transfer tubing - about 10" from the end. With the clamp open, submerge the tubing in the bowl of water and let it completely fill with liquid. Close the clamp and attach the unclamped end to the racking cane. This is your siphon starter.
4. Place your bucket on a high surface (like a tabletop or chair) and place the carboy down on the floor. Gravity and distance are essential to start and maintain a siphon. Insert the racking cane (with tip on) into the bucket, making sure the end doesn't suck up any sediment. Hold the clamped end of your tubing low to the ground and over a small bowl. Unclamp to release the water from the tube, which will start the flow of wine. Once wine starts to freely flow from the tubing, clamp the tubing shut and set the bowl aside.
5. Insert the clamped end of the tubing into the carboy so that it's close to the bottom. Unclamp to start the flow of wine. Try to avoid splashing, which can oxidize the wine. Keep the cane tip submerged as the bucket drains so you don't lose suction.
6. If your wine volume falls below the 1 gallon fill line, top off the carboy with filtered or spring water to reach a full gallon. Once the bucket is emptied, rinse and dump sediment & give it a wash - you'll use it again for the stabilizing step on page 8.
7. Gently insert the airlock into the stopper & the stopper into the carboy. The stopper will naturally stick out a bit - do not push too hard. Patting the stopper & inside lip of the jug dry with a paper towel will help it stay in place. Fill the airlock with water to reach the fill line.
8. Let your wine ferment for 2-4 weeks in the carboy. 4 weeks is advised if fermenting with less than a full 5g packet of yeast. More time will result in a clearer wine, so we suggest 4 weeks in secondary whenever possible. Mark your calendar accordingly.

OPTIONAL STEP: COLD CRASHING

This easy technique helps improve the clarity of your wine after secondary fermentation. All you have to do is make room in your fridge.

1. After 2-4 weeks of secondary fermentation, replace the airlock water with fresh water.
2. Gently place the carboy in the fridge with the airlock on, making sure not to slosh the contents or stir up any sediment.
3. Keep your wine in the fridge for 3-5 days.
4. After cold crashing, very gently remove the carboy from the fridge to avoid mixing any of the sediment back into the wine.
5. That's it! You should notice that more sediment has been drawn out of the wine. Note that wine will always look darker & more opaque in the fermenter than it will in bottles or in your glass.

E) STABILIZING

Your wine is almost finished! It's time to add Campden Tablets & Potassium Sorbate, which stabilize the wine and prevent refermentation in bottles. First, you'll need to rack your wine from the carboy and into the bucket to leave behind any sediment. Be very gentle during this step to preserve the clarity & prevent stirring up any sediment.

1. In the clean 2 gallon bucket add 2.5 level teaspoons of sanitizer and 1 gallon of tap water, stir to dissolve. Add the airlock, rubber stopper, transfer tubing, tube clamp, racking cane & tip. Soak components for 60 seconds and let dry on fresh paper towels. Before pouring out the sanitizer, secure the lid on the bucket and install the stopper. Cover the stopper hole with your thumb and rock back & forth to splash sanitizer around the container (this may cause some suds or leaks, so do this over the sink). Remove lid and pour out sanitizer.
2. Before you add stabilizers you'll need to rack the wine off of its sediment and into the sanitized bucket. Use the siphoning technique outlined on page 7 (steps 3-5) or scan the QR code on the back of this manual for a how-to video.
3. Once the wine is transferred into the bucket you will add the stabilizers. Crush 1 Campden Tablet between 2 clean spoons to create a powder. Add to the wine. Add ½ teaspoon of Potassium Sorbate to the wine. Stir very gently with a clean spoon without sloshing or creating any bubbles.
4. Place the lid back on the bucket. Insert the rubber stopper. Install & fill the airlock. Let wine stabilize for 24 hours at room temperature.
5. After 24 hours, your wine is ready to bottle. It's also ready for optional backsweetening if you want to adjust the flavor of your wine.

OPTIONAL STEP: BACKSWEETENING

Yeast convert most of the fruit sugars into alcohol during fermentation. As a result, a homemade fruit wine will finish relatively dry and won't taste exactly like the sweet fruit you began with. You can sweeten your wine by adding white table sugar before bottling. This process is called backsweetening. Remember, it's always better to start light and add more sugar to taste.

1. Using a clean spoon, add some wine from the bucket to a glass for a taste test.
2. If you'd like your wine to be sweeter refer to the recommended dosage chart below.
3. In a clean bowl, dissolve your desired volume of sugar into an equal volume of hot water.
4. Gently pour the sugar solution into your wine and stir - avoid creating air bubbles.
5. Using a clean spoon, taste your sweetened wine. If you like the taste, proceed to bottling. If you'd prefer it sweeter, repeat steps 3-4 with small amounts of sugar until the flavor is to your liking.

DESIRED SWEETNESS	RECOMMENDED SUGAR
Barely sweet	1/4 cup
Semi-sweet	1/3 cup
Sweet	1/2 cup
Very sweet	3/4 cup

F) BOTTLING

1. Once your wine is stabilized & you've performed optional backsweetening, it's time to bottle! Dissolve 2.5 level teaspons of sanitizer in 1 gallon of tap water in a large bowl or pitcher. Soak your bottles, corks or caps, transfer tubing, tube clamp, racking cane & tip for 60 seconds to sanitize. Now you'll start another siphon to transfer wine from the bucket and into bottles. Use the siphoning technique outlined on page 7 (steps 3-5) or scan the QR code on the back of this manual for a how-to video.
2. Do your best to ensure the tubing is close to the bottom of each bottle to prevent splashing as they fill. Keep the cane tip submerged as the bucket drains so you don't lose suction.
3. Use the tube clamp to start and stop the flow of wine. Fill to the shoulder of each bottle, just above where the neck starts.
4. Seal or cork all bottles once filled. Your wine is now ready to enjoy!
5. Store bottles upright in a dark, cool location. Unlike traditional grape wines, fruit wines are best enjoyed fresh. We suggest drinking your wine within 6-12 months for the best flavors.

FRUIT WINE RECIPES

White Grape Wine

Ready to drink in 29-48 days (depending on optional steps)

INGREDIENTS:	ADDITIVES:
1 Gallon White Grape Juice	¼ tsp Acid Blend
2 Cups White Table Sugar	¼ tsp Wine Tannin
	1 tsp Pectic Enzyme
	1 tsp Yeast Nutrient
	K1-V1116 Wine Yeast

How to Make the Must:

1. Pour half of the grape juice into the sanitized bucket.
2. Add the sugar, acid blend, wine tannin, pectic enzyme & yeast nutrient. Stir with a sanitized spoon to dissolve the sugar.
3. Pour more grape juice into the bucket to reach just above the 1 gallon fill line (you may have leftover juice). Stir again to combine.
4. Return to page 5 for instructions for adding the K1-V1116 yeast & fermentation guidelines.

Red Grape/Concord Wine

Ready to drink in 29-48 days (depending on optional steps)

INGREDIENTS:	ADDITIVES:
1 Gallon Red Grape Juice	¼ tsp Acid Blend
2 ¼ Cups White Table Sugar	½ tsp Wine Tannin
	1 tsp Pectic Enzyme
	1 ¼ tsp Yeast Nutrient
	71B Wine Yeast

How to Make the Must:

1. Pour half of the grape juice into the sanitized bucket.
2. Add the sugar, acid blend, wine tannin, pectic enzyme & yeast nutrient. Stir with a sanitized spoon to dissolve the sugar.
3. Pour more grape juice into the bucket to reach just above the 1 gallon fill line (you may have leftover juice). Stir again to combine.
4. Return to page 5 for instructions for adding the 71B yeast & fermentation guidelines.

Apple Wine

Ready to drink in 29-48 days (depending on optional steps)

INGREDIENTS:	ADDITIVES:
1 Gallon Apple Juice	¼ tsp Wine Tannin
1 Cup White Table Sugar	1 tsp Pectic Enzyme
1 Small Lemon (juiced)	1 ¼ tsp Yeast Nutrient
	K1-V1116 Wine Yeast

How to Make the Must:

1. Pour half of the apple juice into the sanitized bucket.
2. Add the sugar, lemon juice, wine tannin, pectic enzyme & yeast nutrient. Stir with a sanitized spoon to dissolve the sugar.
3. Pour more apple juice into the bucket to reach just above the 1 gallon fill line (you may have leftover juice). Stir again to combine.
4. Return to page 5 for instructions for adding the K1-V1116 yeast & fermentation guidelines.

Cranberry Wine

Ready to drink in 29-48 days (depending on optional steps)

INGREDIENTS:	ADDITIVES:
1 Gallon Cranberry Juice (or Cran Apple for a smoother, less acidic wine)	¼ tsp Wine Tannin
	1 tsp Pectic Enzyme
2 Cups White Table Sugar	1 ¼ tsp Yeast Nutrient
	71B Wine Yeast

How to Make the Must:

1. Pour half of the cranberry juice into the sanitized bucket.
2. Add the sugar, wine tannin, pectic enzyme & yeast nutrient. Stir to dissolve the sugar.
3. Pour more cranberry juice into the bucket to reach just above the 1 gallon fill line (you may have leftover juice). Stir again to combine.
4. Return to page 5 for instructions for adding the 71B yeast & fermentation guidelines.

Banana Wine

Ready to drink in 43-62 days (depending on optional steps)

INGREDIENTS:	ADDITIVES:
1 Gallon White Grape Juice	¼ tsp Acid Blend
4lbs Overripe Bananas (roughly 13-16 Bananas)	1 tsp Pectic Enzyme
2 ¼ Cups White Table Sugar	1 tsp Yeast Nutrient
	K1-V1116 Wine Yeast

How to Make the Must:

1. Pour half of the grape juice into the sanitized bucket.
2. Add the sugar, acid blend, pectic enzyme & yeast nutrient. Stir to dissolve the sugar.
3. Pour more grape juice into the bucket to reach the 1 gallon fill line (you may have leftover juice). Stir to combine.
4. Place the sanitized straining bag into the bucket - keep the open end out of the liquid.
5. Wash & scrub 3 bananas. Cut off & discard the stems & ends of these 3 bananas. Slice into ¼" thick medallions with skin on. Add to the straining bag.
6. Remove peels from the remaining bananas & slice into ¼" thick skinless medallions. Add to the straining bag & tie off the top in a knot. Mash the bag gently with a sanitized spoon.
7. Return to page 5 for instructions for adding the K1-V1116 yeast & fermentation guidelines.

Blueberry Wine

Ready to drink in 43-62 days (depending on optional steps)

INGREDIENTS:	ADDITIVES:
5lbs Blueberries	**½ tsp Wine Tannin**
1 Gallon Red Grape Juice	**1 tsp Pectic Enzyme**
2 ¼ Cups White Table Sugar	**1 ¼ tsp Yeast Nutrient**
OPTIONAL: 2 tsp real vanilla extract (added to secondary fermentation)	**71B Wine Yeast**

How to Make the Must:

1. Before you begin, freeze the blueberries for 12+ hours (if they weren't purchased frozen). Let thaw 4+ hours prior to making the must. Once thawed, give fruit a gentle massage inside the freezer bag to release some juices.
2. Pour half of the grape juice into the sanitized bucket.
3. Add the sugar, wine tannin, pectic enzyme & yeast nutrient. Stir to dissolve the sugar.
4. Place the sanitized straining bag into the bucket - keep the open end out of the liquid. Pour the thawed, massaged fruit into the bag. Tie off the top in a knot.
5. Pour more grape juice into the bucket to reach just above the 1 gallon fill line (you may have leftover juice). Stir again to combine.
6. Return to page 5 for instructions for adding the 71B yeast & fermentation guidelines.

   OPTIONAL: After primary fermentation is complete, add 2 tsp real vanilla extract to the sanitized carboy (secondary fermenter). Then, transfer wine into the carboy as usual - the transfer will sufficiently mix in the vanilla.

Lemonade Wine

Ready to drink in 29-48 days (depending on optional steps)

INGREDIENTS:	ADDITIVES:
1 Gallon of Filtered or Spring Water	¼ tsp Wine Tannin
8 Large Lemons (1 zested, all 8 juiced)	1 tsp Pectic Enzyme
4 ¼ Cups White Table Sugar	1 tsp Yeast Nutrient
	K1-V1116 Wine Yeast

How to Make the Must:

1. Pour half a gallon of spring water into the sanitized bucket.
2. Add HALF of the lemon juice (reserve the remaining half for later*), lemon zest, sugar, wine tannin, pectic enzyme & yeast nutrient. Stir to dissolve the sugar.
3. Pour more water into the bucket to reach just above the 1 gallon fill line. Stir again to combine.
4. Due to the acidic nature of this wine, hydrating the yeast is necessary prior to fermentation. Add the K1-V1116 yeast (1g or full 5g packet) to a small bowl. Add 2 oz of warm (not hot) water & gently stir. Let the yeast hydrate for 15 minutes.
5. Once hydrated, add the yeast and warm water to the bucket.
6. Return to page 5 for fermentation guidelines.

*After primary fermentation is complete, add the reserved lemon juice to the sanitized carboy (secondary fermenter). Then, transfer wine into the carboy as usual - the transfer will sufficiently mix in the lemon juice.

Mixed Berry Wine

Ready to drink in 43-62 days (depending on optional steps)

INGREDIENTS:	ADDITIVES:
4lbs Mixed Berries (sweet cherries, tart cherries, blueberries, raspberries, strawberries)	**½ tsp Wine Tannin**
1 Gallon of Filtered or Spring Water	**1 tsp Pectic Enzyme**
4 ¼ Cups White Table Sugar	**1 ¼ tsp Yeast Nutrient**
	71B Wine Yeast

How to Make the Must:

1. Before you begin, freeze the fruit for 12+ hours (if it wasn't purchased frozen). Let thaw 4+ hours prior to making the must. Once thawed, give fruit a gentle massage inside the freezer bag to release some juices.
2. Pour a half gallon of spring water into the sanitized bucket.
3. Add the sugar, wine tannin, pectic enzyme and yeast nutrient. Stir to dissolve the sugar.
4. Place the sanitized straining bag into the bucket - keep the open end out of the liquid. Pour the thawed, massaged fruit into the bag. Tie off the top in a know.
5. Pour more water into the bucket to reach just above the 1 gallon fill line. Stir again to combine.
6. Return to page 5 for instructions for adding the 71B yeast & fermentation guidelines.

Hibiscus Wine

Ready to drink in 29-34 days (depending on optional steps)

INGREDIENTS:	ADDITIVES:
1 Gallon of Filtered or Spring Water	**1 tsp Pectic Enzyme**
4 Cups of White Table Sugar	**1 tsp Yeast Nutrient**
2 Oz dried Hibiscus (Jamaica) Flowers	**K1-V1116 Wine Yeast**
1 Small Lemon (juiced)	

How to Make the Must:

1. To a large stock pot, add as close to a gallon of spring water as you can while leaving some headspace. Bring to a simmer. Turn off the burner & remove pot from heat.
2. Add sugar to the stock pot & stir to dissolve.
3. Add the hisbiscus to the sanitized straining bag and tie off the top in a knot. Add to the empty sanitized bucket.
4. Pour the hot sugar-water into the bucket over the hibiscus.
5. Add the lemon juice.
6. Add spring water to the bucket as needed to reach just above the 1 gallon fill line. Stir to combine.
7. Secure the lid on the bucket, insert the rubber stopper and airlock. Add water to the airlock to reach the fill line. Allow contents to cool for a few hours or overnight.
8. Once completely cooled, stir the pectic enzyme and yeast nutrient into the wine.
9. Return to page 5 for instructions for adding the K1-V1116 yeast & fermentation guidelines.

Fermentation Notes:

THIS WINE FOLLOWS A UNIQUE TIMELINE.

It will ferment for just 1 week in the bucket before transferring into the carboy for 3 weeks of secondary fermentation. After 1 week of primary fermentation, remove the bag of flower petals. Use a large clean spoon or tongs to gently extract as much liquid from the bag as you can. Discard the solids and rinse the reusable nylon bag right away. Once the bag is removed, give the wine in the bucket a good stir with the sanitized racking cane before transferring - this is important for re-suspending and distributing the yeast into the wine so that no yeast is left behind in the bucket. Full instructions for sanitizing and transferring in the carboy are detailed on page 7 in the Secondary Fermentation section.

Black Tea Wine

Ready to drink in 29-48 days (depending on optional steps)

INGREDIENTS:	ADDITIVES:
1 Gallon Filtered or Spring Water	**1 tsp Pectic Enzyme**
2 Black Tea Bags	**1 tsp Yeast Nutrient**
4 Cups White Table Sugar	**K1-V1116 Wine Yeast**
2 Small Lemons (juiced)	

How to Make the Must:

1. Add spring water to a large stock pot & bring to a simmer. Turn off the burner & remove pot from heat.
2. Add tea bags to the pot & let steep for 5 minutes. Stir occasionally.
3. Remove tea bags, squeezing to release any liquid over the pot. Discard tea bags. Allow the pot of tea to cool to room temperature.
4. Pour cooled tea into the sanitized bucket.
5. Add the sugar, lemon juice, pectic enzyme & yeast nutrient to your sanitized bucket. Stir to dissolve the sugar.
6. Add more water to the bucket as needed to reach just above the 1 gallon fill line. Stir again to combine.
7. Return to page 5 for instructions for adding the K1-V1116 yeast & fermentation guidelines.

Tropical Wine

Ready to drink in 43-62 days (depending on optional steps)

INGREDIENTS:	ADDITIVES:
1 Whole Pineapple (or 1.5 lbs chopped)	1 tsp Pectic Enzyme
2 lbs Mango (chopped)	1 tsp Yeast Nutrient
1 Gallon of Filtered or Spring Water	K1-V1116 Wine Yeast
4 ¼ Cups of White Table Sugar	
2 Small Lemons (zested & juiced)	
2 Small Limes (zested & juiced)	

How to Make the Must:

1. Before you begin, remove the skins, stem & core of the pineapple and mango. Chop & freeze for 12+ hours if not purchased frozen.
2. Let thaw 4+ hours prior to making the must. Once thawed, give pineapple & mango a gentle massage inside the freezer bag to release some juices.
3. Pour a half gallon of spring water into the sanitized bucket.
4. Add the sugar, citrus juice, citrus zest, pectic enzyme & yeast nutrient. Stir to dissolve the sugar.
5. Place the sanitized straining bag into the bucket - keep the open end out of the liquid. Pour the thawed, massaged pineapple & mango into the bag. Tie off the top in a knot.
6. Pour more water into the bucket to reach just above the 1 gallon fill line. Stir again to combine.
7. Return to page 5 for instructions for adding the K1-V1116 yeast & fermentation guidelines.

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