

JUICE BOX GUIDE

A simple guide to
making fruit wine from juice



THE FANTASTIC WORLD OF FRUIT WINE

Not just for grapes, wine-making is a process that involves fermenting the juice of nearly any fruit to create an alcoholic treat. This guide will walk you through the simple process of turning juice into fruit wine - from fermentation, to backsweetening to bottling. First time? Need inspiration? Turn to page 3 for some ideas for your first batch. If you need any other help you can visit the QR code in this guide or check out our YouTube channel.

SIMPLE PROCESS. FRUITY RESULTS.



1. CHOOSE YOUR JUICE



2. MAKE YOUR WINE BASE



3. FERMENT



4. BOTTLE



5. ENJOY!

WHAT'S INCLUDED

- A. 1 Gallon Carboy
- B. Airlock
- C. Rubber Stopper
- D. Racking Cane & Filter Tip
- E. Funnel
- F. Transfer Tubing & Tube Clamp
- G. Sanitizer Packet
- H. "Fermentation" Packet

This packet contains specially selected yeast strain + everything it needs for a successful fermentation: nutrients for yeast health, tannin for refined flavor, bentonite for improved clarity & pectic enzyme for vibrant color.

- I. "Stabilize" Packet

This packet is used to prepare your wine for bottling, making it shelf stable and safe for added sugar if you want to backsweeten your wine.



WHAT YOU'LL NEED

1. 1 Gallon of fruit juice
2. Five 750mL wine bottles & corks (or our wine bottling kit)
3. Large stock pot or pitcher that can fit a gallon of liquid

TIPS FOR BUILDING YOUR WINE RECIPE

JUICE SELECTION:

Fruit juice is the foundation of your fruit wine! Keep it traditional with store-bought red or white grape, apple, or cranberry juice. Get adventurous with cherry juice, lemonade or watermelon juice. Blend 2 or more juices to make a fruit cocktail wine. Here are some more ideas to get your creative juices flowing:

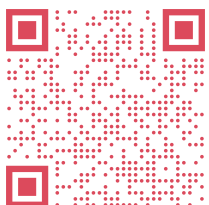
- Pomegranate Juice
 - Strawberry Juice
 - Fruit Punch
 - Mango Juice
 - Peach Juice
 - Pear Juice
 - Cran-Apple or other Cran-Fruit Blends
- You can juice your own fruit if you have a good quality juicer that removes ALL of the pulp.
 - We don't recommend fermenting orange juice (trust us, it tastes pretty awful). If you want citrus character in a wine, we recommend adding the zest of a lemon, lime, orange, grapefruit or pomelo to your fruit juice for best results.
 - Make sure your juice is without preservatives, which prevent fermentation. When reading ingredient labels, here are some things to look for & to avoid:

LOOK FOR:

- "100% juice"

AVOID:

- Potassium sorbate
 - Potassium metabisulphite
 - Sodium benzoate
 - Glycolipids
 - "Lite" or "diet" juices, which contain a lot of non-fermentable sugar like sucralose.
- This kit is designed to turn juice into wine. We don't recommend using blended or pureed fruit. Not only will pulp clog the airlock and make a mess, but fruit solids create lots of sediment, which reduces the overall yield and means fewer bottles of wine to enjoy.



WANT OUR TOP 10 FRUIT WINE RECIPES? SCAN FOR AN EXCLUSIVE DIGITAL RECIPE BOOK!

Finesse your fruit wine making skills with our top recipe ideas and tips. Sign up via the QR code & we'll email you our tried and true fruit wine recipes and tips for making the best tasting wines at home.



www.craftabrew.com/pages/how-to-make-fruit-juice-wine

LET'S MAKE SOME FRUIT WINE

A) MAKING THE MUST

“Must” is a winemaker’s term for unfermented wine, which includes your juice, yeast, any added sugar & additives.

1. Sanitize your carboy, stopper, airlock and funnel by dissolving HALF of the sanitizer packet in 1 gallon of lukewarm tap water in a large pitcher or bucket. Reserve the other half of the packet for step 16. Soak equipment for at least 60 seconds in the sanitizing solution. Let everything dry on fresh paper towels (no need to rinse).
2. Using the funnel, pour HALF a gallon of juice into the sanitized carboy.
3. Now you can add white table sugar to your must to boost the ABV (alcohol by volume). This technique is called “chaptalization.” Refer to the guide below to decide how much sugar to add:

TO YIELD A FINAL ABV OF		ADD THIS MUCH SUGAR
~6%		NO SUGAR
~7.5%		0.5 CUPS
~9%		1 CUP
~10.5%		1.5 CUPS
~12%		2 CUPS

***ATTENTION:** Avoid adding more than 2 cups of sugar at this step—excess sugar can overwhelm the yeast, causing off-flavors and a thin wine. Higher alcohol doesn’t always mean better flavor, so aim for balance.

4. Once you’ve added sugar to the carboy, plug the top of the jug with the sanitized stopper. Cover the hole with your clean thumb and shake to dissolve the sugar for about 1 minute.
5. Add more juice to the carboy to reach just above the “one gallon” fill line. Depending on how much sugar you added, you may not use a full gallon of juice.
6. Cut open the “Fermentation” packet & pour the entire contents into the carboy.
7. Place the stopper back into the carboy. It is designed to stick out, so don’t push too hard. To ensure the stopper stays in place, dry the inside lip of the carboy and the stopper with a fresh paper towel.

LET'S MAKE SOME FRUIT WINE

8. Insert the airlock into the stopper. Remove the cap from the airlock, leaving the “piston” inside in place. Fill with tap water to reach the fill line & place the cap back on.
9. Your wine will **ferment for 2 weeks** or longer until clear. Store in a dark place out of direct sunlight and maintain a stable temperature between **65-75°F**. Fermentation activity will begin within ~12 hours. During the first week of fermentation we recommend gently swirling the carboy daily until all the sediment at the bottom is re-suspended into the wine. This helps expel CO₂ and keeps yeast active. During fermentation you'll observe foam at the surface of the wine, bubbles escaping through the airlock and sediment collecting at the bottom of the carboy. Activity will eventually slow down and taper off.
10. After fermentation is complete, there shouldn't be any more airlock activity or bubbling. If there is, allow your wine to ferment another 5 days or until activity has completely stopped.

OPTIONAL STEP: COLD CRASHING

After fermentation you can use this technique, which helps improve the clarity of your wine. All you need to do is make room in your fridge. Cold storage helps draw sediment out of suspension.

11. Remove the airlock from your carboy. Dump out the water and replenish with fresh, clean water. Place the airlock back into the stopper.
12. Gently place the carboy in the fridge with the airlock installed. Try not to slosh the contents or stir up any sediment.
13. Keep your wine in the fridge for 2-3 days.
14. Gently remove the carboy from the fridge. Try not to slosh the contents or stir up any sediment. If sediment is agitated, let the carboy sit for ~1 hour to let it settle out again before moving on to the next step.

LET'S MAKE SOME FRUIT WINE

B) STABILIZING

Stabilizing is an important step that prevents fermentation in your bottles for shelf stable wine. It also allows you to add sugar to “backsweeten” your wine without triggering refermentation.

15. Remove the stopper & airlock.
16. In a large pitcher or bucket, dissolve the contents of the open sanitizer packet in 1 gallon of tap water. Soak your transfer tools - racking cane & tip, transfer tubing, tube clamp - for 60 seconds. Remove the components & let dry on fresh paper towels. **DON'T DISCARD** the liquid sanitizer solution yet.
17. Pour the sanitizer into a large stock pot and allow to sit for 60 seconds. **DON'T DISCARD** the liquid sanitizer solution. Pour it back into your pitcher or bucket for use tomorrow (step 27).
18. Now you'll siphon your wine out of the carboy and into the large sanitized stock pot. Why siphon? This technique helps reduce splashing, keeping unwanted sediment, oxygen & air bubbles out of your wine. Review our how-to video by scanning the QR code on the back of this manual.
19. To start a siphon, fill a large clean bowl with tap water. Attach the white tube clamp to one end of the transfer tubing. 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 of the tubing to the racking cane. This is your siphon starter.
20. Place your carboy on a high surface (like a tabletop or chair) and place the sanitized stock pot down on the floor. Gravity and distance are essential to start and maintain a siphon. Insert the racking cane (with tip on) into the carboy, making sure the end doesn't suck up any sediment. Hold the clamped end of your tubing low to the ground and over an empty cup or glass. 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 cup aside.

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21. Insert the clamped end of the tubing into the sanitized stock pot. Unclamp to start the flow of wine. Try to avoid splashing, which can oxidize the wine. Keep the cane tip submerged as the carboy drains so you don't lose suction. Tilt the carboy as it drains to keep the cane submerged and to maintain suction.
22. Once the carboy is emptied, rinse and dump sediment.
23. Cut open the "Stabilize" packet & pour the entire contents into the now-empty carboy. These stabilizers will stop the remaining yeast from being able to ferment in bottles.
24. Repeat steps 19-21 to siphon the wine from your pot back into the carboy. It's okay if your wine volume falls below the 1 gallon fill line - you'll add volume and top off when backsweetening.
25. Place the stopper and airlock back into place and let the wine stabilize for 24 hours at room temperature.
26. 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

After fermentation, most of the sugar in your juice has been converted into alcohol. So your wine will be more dry and tart than the juice you began with. You can sweeten your wine by adding white table sugar before bottling. This process is called backsweetening.

27. In the pitcher of your reserved liquid sanitizing solution, soak the transfer tubing, racking cane & tip, bottles & corks for 60 seconds.
28. Now it's time for a taste test. Using your racking cane like a dip tube, insert it into the carboy and then plug the top with your thumb. Remove the cane and release the wine over a drinking glass. Take a sip!

YOU'RE ALMOST THERE!

29. If you'd like your wine to be sweeter refer to the recommended dosage chart below.

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

30. In a clean bowl, dissolve your desired volume of sugar in a small amount of hot water. Gently pour the sugar solution into your carboy and stir with the racking cane to incorporate - avoid creating air bubbles.
31. Take another sample of the sweetened wine & taste test. If you like the taste, proceed to bottling. If you'd prefer it sweeter, repeat step 30 with a small amount of sugar until the flavor is to your liking.

C) BOTTLING

32. Repeat steps 19-21 to start a siphon and transfer your wine from the carboy into bottles. 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 carboy drains so you don't lose suction.
33. 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.
34. Seal or cork all bottles once filled. Your wine is now ready to enjoy!
35. Store bottles 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.

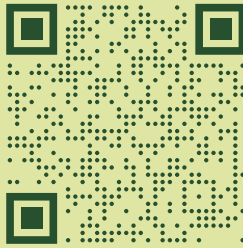
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NOTES:



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