

A GUIDE TO
MAKING
WINE



CRAFT & BREW





THE ART OF WINE MAKING

In this guide we will walk you through the process of making your first batch of wine at home with these simple, step-by-step instructions. It is a process that does not require a lot of hands on time and within 4 weeks you'll be able to begin drinking your freshly crafted wine.

Wine in its most simple form is fermented grape juice. We provide you with the freshest ingredient base from the famous growing regions in the world through the use of quality grape juice straight from the vineyard. We also provide you with the finest quality wine making yeast and other ingredients that will help you create a clear, bright tasting wine on your first attempt.

The tradition of making wine at home spans nearly 8,000 years and was deeply rooted in cultures predating the Ancient Grecians who made it such an integral part of our lives. So enjoy the satisfaction of making wine with your own hands and remember that you are part of a tradition that is as old as recorded history!

WINE INGREDIENTS

WJB

WINE JUICE BASE

Vineyard pressed juice made from grapes of your chosen varietal.

Note: Moscato kits will include 2 juice pouches.

Be

BENTONITE

A clay used during fermentation to keep your wine from clouding.

Ye

YEAST

A strain of yeast used in wine making that converts the sugars in the juice into alcohol through fermentation.

PM+PS

POTASSIUM METABISULPHITE & POTASSIUM SORBATE

Prevent bacteria and wild yeast from affecting the wine, while helping to prevent oxidation.

Used to ensure fermentation doesn't occur while aging in the bottle.

Ch

CHITOSAN

Wine clarifier used to create a bright clear wine during aging.



TOOLS OF THE TRADE



Transfer Tubing



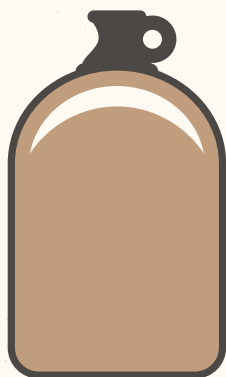
Funnel



Rubber Stopper



Airlock



One Gallon Fermenter



Racking Cane



Tubing Clamp



Vineyard Pressed Juice



Push Corks (5)



Yeast Additives

Moscato kits will include 2 pouches

* Wine Bottles (not included) - Reuse corked wine bottles to bottle your wine. Yes, that means you will need to go out and drink 5 bottles in the name of D.I.Y. wine do good for the environment by asking for empty bottles at your local bar. Don't worry, you won't need these for another 4 weeks.



KEEP IT CLEAN

Proper sanitation is regarded as the most important step in winemaking. It can mean the difference between great tasting wine and wine that is tart and undrinkable. Yeast is the only organism you want touching your wine, any other bacteria will eat the sugar and spread quickly making the wine sour. So make sure everything that touches your wine is properly sanitized before using. Keep things sanitized during the process by mixing half of your packet of sanitizer with about a gallon (3.8L) of water in a bucket or pitcher. Next, sanitize your equipment by soaking the components for 60 seconds in the mix. Place the equipment on fresh paper towels.

LET'S MAKE SOME WINE

DAY 1: FERMENTATION

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1. Start by sanitizing your jug, funnel, airlock and rubber stopper (Only use half of the packet of sanitizer, the other half will be used at bottling).
2. Add a cup (240 mL) of warm water to the glass jug before adding the packet of Bentonite so it does not clump. Swirl this mixture until dissolved.
3. Empty contents of the juice pouch into the jug using the funnel. **If you are making MOSCATO, use only the larger juice pouch now. Reserve the smaller pouch for Day 14 (step 6).** Add some water to the bag, shake and empty again into the jug to ensure all of the juice is rinsed out of the pouch.

4. Add cool water to the jug until it reaches the “one gallon” mark as indicated on the glass.
5. If your kit includes packets of oak, add them now. Plug the top of the jug with your sanitized rubber stopper and, with your clean thumb, cover the hole in the rubber stopper. Carefully shake the jug for 30 seconds to ensure everything is evenly mixed.
6. Remove stopper, cut open packet of yeast and add directly to the jug.
7. Insert airlock into the stopper and place back in the jug.
8. Remove airlock cap, add water until it reaches the “fill line” and place cap back on.
9. Allow the wine to ferment in an area that is between 70-75 degrees F (21-25 Celsius) for 14 days.

DAY 14: CLARIFYING














After 2 weeks of fermentation it is now time to clarify your wine. One of the most important steps in this process is called degassing. During fermentation CO₂ is created and while most of this will have escaped through the airlock, there is still a lot in the wine that needs to be removed for perfectly clear wine. This will eventually be done by stirring vigorously with the end of the racking cane (Step 4 on the next page). While it does take a while to completely degas the wine, it will be well worth it when your homemade wine is just as clear as the bottle from your favorite winery.



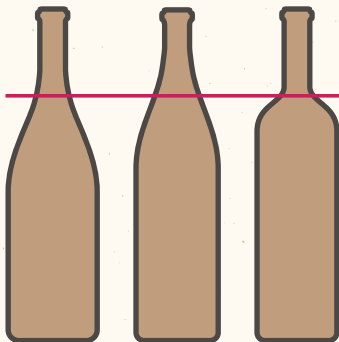
1. You will now need to transfer your wine off of the sediment at the bottom of the jug. To do this get a large, clean pot and siphon your wine into this pot using the process described on page 9. Be careful to not disturb the sediment during this transfer and keep the tip of the racking cane from touching the sediment at the bottom so it does not suck it up.
2. Now that sediment is all that's left in your jug, dump it out and rinse the jug with warm water.
3. You will now siphon the wine from the pot back into the jug.
4. Once wine is transferred to the jug it's time to degas. Stir vigorously with the racking cane for a minimum of 5 minutes.
5. Add the Sulphite/Sorbate packet and stir for another 3 minutes.
6. Add the Chitosan packet and stir vigorously for 2 minutes. **Now, if you are making MOSCATO, let the wine sit for 24 hours with the airlock installed before adding the remaining juice pouch. The Sulphite/Sorbate need this time to stabilize the wine and prevent refermentation of the added juice. After 24 hours, add the reserved MOSCATO juice and proceed to step 8.**
7. At this point you may need to top off the jug to reach the 1 gallon fill line. Use filtered or spring water and fill the just above the words "ONE GALLON" on the jug. Re-install the stopper and add water to the airlock to reach the fill line.
8. Let wine age & clarify for 2 weeks before proceeding to bottling.




DAY 30 - BOTTLING

	ATTENTION!				
	The corks are only compatible with standard cork finish bottles. Before you begin bottling, make sure you have the right type of bottles.				
					
					

1. Start by mixing your remaining sanitizer with 1 gallon of water and sanitize your racking cane, tubing and push corks. Next, fill and drain each of your 5 empty wine bottles using sanitizer solution.
2. Siphon your wine from the jug into your bottles again ensuring the bottom of the racking cane is far enough away from the sediment so it doesn't suck it up. It is important that you fill bottles to the right level, this will be at the shoulder of the bottle where the neck starts. Refer to the illustration below for the proper ullage (or bottle fill level).



→ Fill your bottles to this line.

	WHAT IS ULLAGE?
	The amount by which a container falls short of being full.

3. Once all of your bottles are filled you will need to seal them. To do this you will firmly push the cork into the bottle.
4. Check that the bottle being used is a standard cork finish bottle. This is the only suitable glass finish to use with push corks to ensure a proper seal.

**ATTENTION!**

Please use common sense by corking your bottles gently. Also make sure your bottles don't have any preexisting chips or cracks. When using the tasting corks included in this kit, bottles should be stored upright and not on their side.

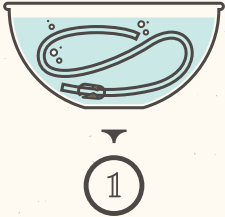
That's it, you just made a fresh batch of homemade wine!

You can drink it right away or age it to see how it develops with time. We recommend consuming within 6 months... but we all know you won't have a problem with that, Cheers!



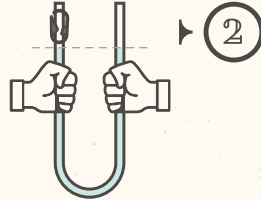


HOW TO START A SIPHON



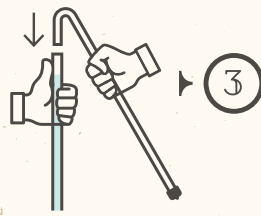
1

Fill a bowl with fresh, clean water. Then, fully submerge the tubing in the water with the clamp open and let it fill with liquid.



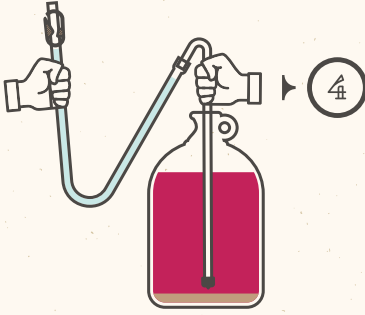
2

Carefully, take out the tubing from the bowl, making sure it is as full as possible with liquid and that there are no pockets of air in the line. Then, close the tubing clamp.



3

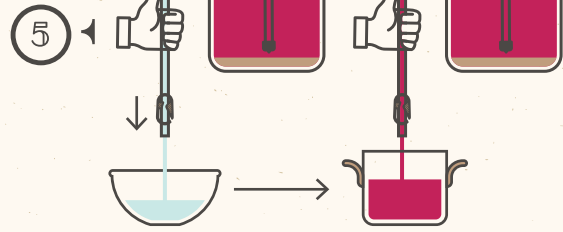
Attach the non-clamped end of the tubing to the racking cane. This will be your siphon starter.



4

Insert the racking cane into the fermenter making sure the end is far enough away from the sediment at the bottom, so as not to suck it up while you siphon.

Position the clamped end of the tubing as low as possible and into a bowl to catch the water. When wine begins to flow, clamp the end, remove the bowl with water, and begin to fill the pot or wine bottles.



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