



## Welcome to Home Brewing – A fun and easy way to make your own great tasting wine!

Making your own wine can be not only enjoyable and rewarding, but one of the main benefits is it can save you money, this kit is a great and simple introduction and will make your first 6 bottles.

### INSTRUCTIONS - 6 BOTTLE WINE KIT

#### KIT CONTENTS;

- 1 x Chateau Vin Wine Ingredients (Boxed)
- 2 x 5 Litre PET Demijohns Fermenting Vessels
- 1 x PET Cap for Demijohn
- 1 x length of Syphon Tube
- 6 x Plastic Bottle Stoppers
- 6 x Wine Labels
- 1 x Instructions

#### WHAT ELSE WILL I NEED?

- 650g Of White Granulated Sugar
- 6 x 750ml Wine Bottles (Or Similar) To Store The Finished Wine

**PLEASE READ THESE INSTRUCTIONS BEFORE STARTING.** Be Sure to clean all equipment thoroughly with warm water and washing up liquid, and rinse well with clean water, it is important that everything is clean. It is useful at this stage to mark 4.6 Litres on to the outside of one of the PET demijohn fermenting vessels – you will need this later.

#### STEP 1 - STARTING YOUR FERMENTATION

Pour 2 Litres of cold water into the cleaned PET plastic demijohn (already marked at 4.6 Litres), add the **large bottle** of grape juice, and 650g of white granulated sugar. Then add 1.2 litres (2 pints) of hot (but not boiling) water, screw the lid on to the vessel and carefully shake until the sugar is fully dissolved.

Once the sugar is dissolved, remove the lid and top up with cold water to 4.6 Litres (just over 1 UK Gallon). Now add 3 of the sachets included in the box: **WINE YEAST**, **ACID REGULATOR** and **YEAST NUTRIENT**. Carefully shake the vessel to mix it all together, then **LOOSELY** screw the lid partly on, it **MUST NOT** be sealed as gases need to escape while the wine ferments. Proceed straight to step 2:

#### STEP 2 - LEAVE TO FERMENT

Transfer the vessel to somewhere warm, ideally between 21–26 degrees C (70–79 degrees F) to ferment. It is important to leave the container somewhere that damage could not be caused in case of a leak or very vigorous fermentation. Fermentation is usually complete in around 5 to 7 days providing that the correct temperature is maintained, fermentation times will be increased in cooler temperatures, so please check all signs of small bubbles rising to the surface of the liquid have finished, if in doubt leave it an extra day or so to be sure.

Temperatures above 26 degrees C may result in a lower quality wine because off-flavours are produced. Temperatures down to 15 degrees C can be used but will extend the fermentation time.

#### STEP 3 - STABILISING THE WINE

Once fermentation is complete, using the length of syphon tube carefully syphon the wine over into the second cleaned PET demijohn. Try to syphon from the top of the wine and without disturbing the sediment at the bottom

of the vessel. Once the wine is transferred into the second vessel, add the sachet of **STABILISER** – this will give off gas which you should avoid inhaling.

Securely fit the lid to the vessel and with care shake vigorously several times over the next two hours. This will remove all the Carbon Dioxide gases which are present in the wine. You should shake the wine for several minutes at a time – this stage is called 'de-gassing'.

Once the wine is de-gassed, add the sachet marked **ADDBACK** and shake well to mix in. Now add the sachet marked **KIESELSOL** and shake for 10 seconds and then leave to stand for 12 to 24 hours.

#### **STEP 4 - CLEARING THE WINE (12 TO 24 HOURS LATER)**

12 to 24 hours after adding the last sachet, now add the final sachet marked **CHITOSAN** and swirl the demijohn gently for 10 seconds. Now leave the demijohn somewhere cool to clear, this will normally take 1-2 days but wait until completely bright/clear before continuing otherwise a slight sediment may settle in your bottles.

#### **STEP 5 - BOTTLING YOUR WINE**

Once your wine is completely bright/clear, it can now be bottled. It is optional at this stage to transfer the wine back to your other cleaned demijohn leaving the sediment behind, as this can result in clearer finished wine. Taking 6 cleaned wine bottles, if using old wine bottles make sure they are well cleaned and rinsed, syphon the wine over into each bottle. If using bottles which had corks (recommended), then the plastic stoppers supplied can be used to seal them up. If using old screw top bottles, you will probably need to use the screw caps to seal them. It is important to achieve an airtight seal.

Although your wine is now ready for drinking we recommend you leave in a cool dry place, ideally dark or out of direct sunlight, for up to 4 weeks to achieve optimum quality.

In the unlikely event of any complaint regarding this kit, please quote the batch number off the box. In some cases a sample of the wine may be requested to investigate the problem – it is essential that the wine in question **is not disposed of**.

The kit is designed to be a simple introduction into home brewing, there are lots of ingredients and equipment to choose from, and something for everyone. We have a forum with help, advice, hints and tips, please take a look for more information at [www.home-brew-online.com](http://www.home-brew-online.com) and click on 'Forum'

Refills of ingredients for the Chateau Vin range are available in Red, White and Rose.

**Please visit [www.Home-Brew-Online.com](http://www.Home-Brew-Online.com)**