

Heron Bay Ultra Premium 6 Week Wine Kit

- 1. PRIMARY FERMENTER:** Food grade plastic bucket of at least 30 litres (8 US GAL.) capacity. Use a lid to cover.
- 2. CARBOY:** 23 litre (6 US GAL.) glass, narrow necked container.
- 3. FERMENTATION LOCK & RUBBER STOPPER:** The fermentation lock is designed to prevent bacteria and oxygen from getting into your wine, while allowing carbon dioxide gas produced during the fermentation to escape. Dry the inside of the carboy neck with a paper towel to ensure a snug fit. Remove cap and half-fill lock with water. Replace cap and fit rubber stopper with lock into carboy neck.
- 4. MIXING SPOON:** Food grade plastic stirring utensil 70 cm (28") in length.
- 5. WINE THIEF:** Used to take out wine samples from the primary fermenter and carboy and to take hydrometer readings.
- 6. HYDROMETER:** A hydrometer measures sugar - either its presence OR its absence. During fermentation, high Specific Gravity (or density) sugars are being converted to lower Specific Gravity alcohol. The hydrometer records this change and allows you to determine:
 - potential alcohol
 - how fermentation is progressing
 - when fermentation is complete
- 7. SIPHON HOSE & RACKING TUBE:** Use for transferring the wine from one container to another while leaving any sediment behind.

HERON BAY WINES - Tips For Success

1. SANITATION

It is critical everything that comes in contact with your wine is clean and sanitized. You may clean and sanitize equipment (except filter) with a chlorine base cleanser. This will inhibit harmful bacteria. After sanitizing, rinse equipment well with clean warm water at least 3 times.

2. TEMPERATURE OF WINE

If the temperature of the wine is above 30° C (85° F), the yeast will be inactivated. Temperatures below 20° C (68° F) will slow down the fermentation process.

3. SEDIMENT

Care must be taken not to stir the settled sediment back into the wine during racking and bottling. The use of a siphon hose attached to a rigid racking tube with an anti-lees tip is very helpful. A racking tube holder clipped on to the side of the fermenter helps eliminate movement of the racking tube so sediment is not disturbed.

4. FERMENTATION LOCK & STOPPER

The lock should be half filled with water and refitted into the carboy after each operation. The fermentation lock acts as a one way valve allowing carbon dioxide to escape, without letting oxygen and bacteria back in.

5. TOPPING UP WINE

It is essential to top up your carboy. This will reduce the surface to air ratio, which may lead to oxidation. Use bottled, distilled or water which has been previously boiled then cooled. If you would like a fuller bodied wine, you may top up the carboy with a previously made similar wine.

6. USE OF THE HYDROMETER

A wine hydrometer is very useful in following the progress of the fermentation. If you choose to use a hydrometer, the following reading may be used as a guide:

Day 1: Initial Reading : S.G. approx. 1.095

Day 7: First Racking : S.G. should be 1.005 or lower

Day 18: Prior to Stabilizing : Fermentation complete - S.G. about 0.995 or lower

7. STABILIZING

Trapped carbon dioxide must be removed from the wine prior to bottling to allow the clearing agent to work properly. Be sure to stir well.

8. CLEARING

The clearing agent may create an electrostatic charge causing some suspended particles to cling to the sides of the carboy. Gently tap the sides of the carboy to free these particles or give the carboy a sharp twist. Occasionally, the wine may not clear completely in the allotted time. If this occurs, let the wine clear for another week. If the problem persists, contact your local Heron Bay retailer for assistance or visit www.heronbaywines.com.

9. SWEETENING TO TASTE

If you have followed all instructions carefully, your wine will be quite

dry at bottling time. Should you prefer a sweeter wine, add sugar syrup. (Mix 1 cup of white granulated sugar with 1/2 cup of water. Slowly heat until the mixture becomes clear. Allow to cool.) Rack the wine into a sanitized primary fermenter first to avoid stirring up any sediment. Sweeten to taste just before filtering and bottling. Sweeten your wine a little at a time, stirring and tasting between additions to ensure you do not over sweeten.

Wine Making Instructions

Before beginning, it is necessary to mark the 23 litre (6 US gallon) level on the primary fermenter.

DAY 1 - PRIMARY FERMENTATION

1. Clean and sanitize equipment to be used. Rinse well with warm water 3 times.
2. Add bentonite to the primary fermenter. Add approx. 1" of hot water to the primary fermenter and stir for 3 minutes.
3. Lay bag of semi-concentrate flat on table. Grip the bag by the neck. Remove snap cap and pour contents into primary fermenter. Please Note: The snap lid on this container is easily removed with the aid of a standard beer bottle opener.
4. Rinse bag with 1 litre of warm water, 2 times, adding the water to primary fermenter. Stir well.
5. If the kit contains oak or dried grape pack add now.
6. Fill primary fermenter to the 23 litre mark with cool water and stir well for 1 minute. The temperature of the wine should range between 20° - 25° C (68° - 77° F). If the temperature is too warm, cover the primary and let stand until correct temperature is reached.
7. Sprinkle yeast on top and stir. Cover primary fermenter loosely.
8. Stir wine after 48 hours. Leave container to ferment in a warm place for 7 days. Temperature should range between 20° - 24° C (68° - 76° F). (see "Tips for Success", item #2). Fermentation should start within 24-48 hours. A lower fermenting temperature will result in a longer fermenting period.

DAY 7 - SECONDARY FERMENTATION - MOST OF THE FERMENTATION WILL BE COMPLETED BY THIS POINT - SG should be 1.005 or less

Sanitize carboy, racking tube, and rubber stopper. Rinse well with warm water 3 times. Siphon wine into carboy, being careful not to disturb sediment. Leave sediment behind and discard. If dried grapes

were included, squeeze excess wine. Top up carboy into the neck, leaving 2" space below the bung, with previously boiled and cooled water (see "Tips for success", item #5). Half fill the fermentation lock with water, then attach fermentation lock and stopper to carboy. Leave carboy for another 18 days to complete fermentation. A temperature range of 20° - 24° C (68° - 76° F) is best to ensure complete fermentation. A lower temperature will result in a slower rate of fermentation.

Day 25 - STABILIZING

All fermentation should now be complete. Specific Gravity should be .995 or less. (See "Tips for Success", item #6). If Specific Gravity is not at this level, allow for more fermentation time.

10. Siphon wine into a clean sanitized carboy. If another carboy is not available, siphon wine off sediment into a clean primary fermenter, wash out carboy and siphon wine immediately into the washed carboy.

11. In a sanitized cup containing approx. 1/2 cup (120 ml) of cool water, dissolve contents of Sorbate packet and Metabisulphite packet. Stir well to dissolve. Pour into carboy.

12. Add Kieselsol packet. If using sweet reserve grape concentrate, add now.

13. Sanitize the handle of your mixing spoon. Rinse well with warm water 3 times. Insert into carboy and stir vigorously for 3 minutes. Replace fermentation lock.

14. Repeat the stirring procedure 6 times over a 24 hour period. This removes unwanted gas (see "Tips for Success", item #7).

DAY 26 - CLEARING

15. Before last stirring, add packet of clarifier (Chitosan). Pour into carboy and gently stir with handle of sanitized mixing spoon for 10 seconds.

Allow to stand undisturbed to clear (see "Tips for Success", item #8).

16. Top up carboy into neck with cool water. Attach fermentation lock.

17. Place carboy on a table or counter so that it does not need to be moved again until next siphoning.

DAY 36

18. The wine will now be brilliantly clear (if not wait for one more week). Siphon wine into another carboy being careful not to disturb the sediment. Top up carboy with a similar finished wine or distilled,

bottled or previously boiled, cooled water. Age the wine for 1 to 4 weeks.

DAY 42 - FILTERING/BOTTLING

Your wine is now ready to bottle.

19. We recommend filtering the wine to give it a professional appearance. See your Heron Bay Wines retailer for details. Filter your wine into a sanitized primary fermenter. Taste (see "Tips for success", item #9) and adjust for sweetness, if desired. If you choose not to filter the wine, rack wine into a clean and sanitized primary fermenter, leaving any remaining sediment behind. Taste (see "Tips for Success", item #9) and adjust for sweetness, if desired.

BOTTLING

20. Soak the corks in hot water for 3 minutes. Rinse just prior to use. Clean and sanitize bottles. Rinse with warm water. Drain.

21. Siphon wine into bottles allowing 2.5 cm (1 inch) head space between cork and wine. Insert cork using a corker. Leave bottles standing upright for five days, then store bottles on their sides to keep the corks moist. Age the wine in a cool, dark place for at least 8 weeks before sampling.