

Selection
SPÉCIALE SERIES
PREMIUM WINE KIT

INSTRUCTIONS BEFORE YOU BEGIN

- Please read all instructions before starting.
 - Clean all of your equipment with an unscented winemaking detergent (recommended by your retailer) and rinse thoroughly with hot water to remove all residues.
 - Sanitise your equipment by rinsing it with metabisulphite solution. To make this solution, dissolve 50 grams (3 tablespoons) of metabisulphite powder in 4 litres (approximately one gallon) of cool water. Dip or spray your equipment with this solution, and rinse thoroughly. Every piece of equipment must be treated with sulphite. Leftover solution can be stored in a tightly sealed container for two months.
 - This kit is full-strength and makes 11.5 litres (3 US gallons): please do not add any water.
 - Starting temperature is critical. If the yeast is added to a kit that is too cold, it will not ferment or clear on schedule. Ensure that the temperature is between 18–24°C (65–75°F) before adding yeast.
 - This kit may contain more than one package of each ingredient. Please add all packages when directed.
 - Port and Sherry kits contain a package of dextrose (Chaptalisation Pack) that must be added to the juice after 5-7 days. Be sure to read the Chaptalisation directions carefully and follow the steps.
 - Port and Sherry kits contain package(s) of oak powder or chips. Please add all bags as directed on day one.
 - All Speciale kits contain a smaller juice bag (F-Pack) which must be added at Stabilising and Clearing time. Store it in a cool dry place until needed (Stabilising and Clearing, Stage 3). Do not add the F-Pack to the kit until directed!
- NOTE:** If you are making a Dry Sherry style, discard the F-pack as it will not be required.
- You will need to measure the Specific Gravity of the kit to check the progress of fermentation at each stage. Compare your readings to this chart
 - Please remove the code number sticker from the box top and attach it to these instructions, or to your winemaking record book. Your retailer will require the information from this sticker should you have any questions or comments. Write down the type of wine and the date started as well.

SPECIFIC GRAVITY (S.G.) BY STAGE

KIT VARIETY	1: PRIMARY FERMENTATION	2: CHAPTALISATION	2: SECONDARY FERMENTATION	3: STABILISING AND CLEARING	4: BOTTLING
Cream Sherry	1.128 – 1.133	1.015 or less	1.020 or less	1.010 or less	1.015 – 1.020
Dry Sherry	1.128 – 1.133	No addition	1.018 or less	0.998 or less	0.998 or less
Icewine Styles	1.155 – 1.165	No addition	1.080 or less	1.060 or less	1.055 – 1.065
Cab Franc Icewine	1.090 – 1.100	No addition	1.010 or less	0.998 or less	1.070 – 1.074
Port Styles	1.128 – 1.133	1.015 or less	1.020 or less	1.010 or less	1.015 – 1.020

Type of Wine: _____

Date started: _____



supply list

Your Selection Speciale Kit includes:

- Large juice bag
- F-Pack (smaller juice bag)
- Two packages of yeast
- Package #1 (Bentonite)
- Package #2 (Metabisulphite)
- Package #3 (Sorbate)
- Package #4 (Fining agent)

Port and Sherry kits also contain:

- Package(s) of oak powder or chips
- Chaptalisation pack (fermentation sugar)
- If you have more than one of any packet, please add all of them when directed.

Equipment required:

- Primary fermenter (minimum 15 litres/4 US gallons) capacity, with lid
- Long stirring spoon (plastic or stainless steel)
- Measuring cup
- Hydrometer and test jar
- Wine thief
- Thermometer
- Racking tube and hose
- Carboy (glass or plastic) 11.5 litre (3 US gallons) capacity
- Bung and airlock
- Siphon Bottle Filler
- Unscented winemaking detergent for cleaning
- Metabisulphite powder for sanitising
- Approximately 15 wine bottles, 15 corks, and a corking machine
- Your kit will take approximately 4-6 weeks to produce.

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1 primary fermentation

Ensure that your primary fermenter is capable of holding at least 15 litres (4 US gallons) of volume. Clean and sanitise primary fermenter and lid, spoon, thermometer, hydrometer and test jar, and wine thief. Rinse thoroughly.



NOTE: Do not add the smaller bag (F-Pack) at this time!

1. Pour 500 ml (two cups) of boiling water into a heat-proof measuring cup. Stir the water vigorously and very slowly sprinkle the contents of package(s) #1 (bentonite) onto the surface. Stir for 30 seconds to break up any clumps. Pour solution into primary fermenter.
2. Secure the neck of the juice bag into the collar on the box top, carefully remove the cap, and pour the contents into the primary fermenter with the bentonite solution. Do not add the smaller bag (F-Pack) at this time!
3. Stir the juice and bentonite solution vigorously (as hard as possible) for 60 seconds.

NOTE: Vigorous stirring is necessary to prepare for yeast growth—you must stir very hard for the full 60 seconds.

4. Draw a sample of the juice and use your hydrometer and test jar and check the S.G. against SPECIFIC GRAVITY BY STAGE.
5. If your kit contains oak, tear open the package(s) and sprinkle the contents into the primary fermenter now. If your kit has more than one package of oak, add them all. Stir them under the surface of the liquid.
6. Ensure that the temperature of the juice is between 18–24°C (65–75°F). Do not add the yeast packages (next step) if it is outside this temperature range, as the wine will not ferment correctly.
7. Open both of the packages of yeast and sprinkle the contents onto the surface of the juice. Do not stir.
8. Cover the primary fermenter and place in an area with a temperature of 18–24°C (65–75°F) for 5-7 days. Fermentation should start within 24–48 hours.

CHAPTALISATION (SUGAR ADDITION) FOR PORT AND CREAM HERRY ONLY

If your kit contains a Chaptalising Pack you will need to add it 5–7 days after you add the yeast. If not, skip this step and proceed directly to SECONDARY FERMENTATION, below.

Adding the Chaptalising Pack to your kit will extend the secondary fermentation time. The yeast will ferment the sugar, providing the extra alcohol content needed for balanced wine. Clean and sanitise hydrometer, test jar, wine thief, heat-proof measuring cup and spoon. Rinse well.

- I. Take a sample of the wine and use your hydrometer and test jar and check the specific gravity. If it is at or below the reading in SPECIFIC GRAVITY BY STAGE, make your sugar addition.

NOTE: the lower your fermenting temperature, the longer it will take to reach this stage. If your gravity is not at or below this level you must wait. Test the gravity each day until it reaches the correct level.

- II. In a heat resistant container dissolve the contents of the Chaptalisation Pack in 350 ml (1½ cups) of hot water. Stir gently until sugar is completely dissolved.
- III. Add the solution to the primary fermenter and stir vigorously for a full 60 seconds. Make sure to stir up the yeast from the bottom of the fermenter. Take another S.G. reading. It should read between 0.010 and 0.015 points higher than the previous reading (see SPECIFIC GRAVITY BY STAGE).
- IV. Cover the primary fermenter and wait approximately 5-7 more days for the wine to reach secondary S.G. (see SPECIFIC GRAVITY BY STAGE) before proceeding to Secondary Fermentation (Step 2).

2 secondary fermentation

After the 5–7 days check the S.G. against SPECIFIC GRAVITY BY STAGE. You must rack (transfer) the wine into an 11.5-litre (3 US gallon) carboy once the wine is at or below the number listed for Secondary Fermentation. Clean and sanitise siphon rod and hose, hydrometer and test jar, wine thief, 11.5 litre (3 US gallon) carboy, bung and airlock. Rinse well.



NOTE: the lower your fermenting temperature, the longer it will take to reach this stage. If your gravity is not at or below this level, wait (testing the gravity each day) until it is.

1. Put the primary fermenter up at least 1 metre (3 ft.) on a sturdy table
2. Carefully siphon wine into a clean, sanitised 11.5 litre (3 US-gallon) carboy. Leave most of the thick sediment behind. This may leave a space at the top of the carboy. Do not top up at this stage. Some space is necessary for stirring and additions during Stabilising and Clearing (Step 3).
3. Attach airlock and bung to carboy. Remember to fill airlock halfway with water.
4. Leave carboy in fermentation area for 10 days.

3 stabilising and clearing

Clean and sanitise hydrometer, test jar, wine thief and spoon. Rinse well. After 10 days, check your specific gravity against the SPECIFIC GRAVITY BY STAGE. Verify a stable gravity by checking again the next day. If the gravity changes, or has not reached the correct level, leave the wine until the reading is stable on two consecutive days.



If you do not verify this reading, your wine may not clear!

NOTE: Do NOT rack the wine before stabilising and clearing. Selection Spéciale kits require the sediment to be stirred back into suspension. Racking the wine off of the sediment prior to fining may permanently prevent clearing. Please be sure to stir all of the sediment up from the bottom.

Vigorous stirring is required during this stage. Without vigorous stirring, carbon dioxide gas in the wine will prevent clearing. At each stirring, whip the wine until it stops foaming. Drill-mounted stirring devices (see your retailer) can save labour.

1. Dissolve contents of package(s) #2 (metabisulphite) and package(s) #3 (sorbate) in 125 ml (½ cup) of cool water. Add to carboy and stir very vigorously for 2 minutes to disperse the stabilisers and drive off CO₂. Again, be sure to stir up the yeast sediment from the bottom of the carboy.
2. Shake contents of package(s) #4 (chitosan or isinglass clarifier). Carefully cut open the corner of the pouch(es) and pour contents into carboy. Stir vigorously for another 2 minutes to drive off CO₂ gas. (See note above: your wine may not clear if this stirring is not vigorous enough.)

NOTE: For Dry Sherry style, skip the next two steps: do not add the F-Pack to Dry Sherry style wine. Proceed to step 3 (below) instead.

- i. To ensure room in your carboy for the contents of the F-pack, remove one litre (four cups) of wine. Reserve this for topping up the carboy (see below). Note: due to a larger F-pack you will need to remove two litres (eight cups) of wine from the Cabernet Franc lewine style.
 - ii. Shake the F-pack bag, carefully remove the cap, and gently pour contents into the carboy. Stir vigorously for 60 seconds. Test your specific gravity and check it against SPECIFIC GRAVITY BY STAGE.
3. Top up carboy to within 5 cm (2 inches) of the bottom of the bung. Use reserved wine from the F-Pack addition, along with cool water if necessary. Ensure airlock is filled halfway with water and reattach bung and airlock. Leave the wine 14 days to finish clarifying.
 4. After the 14 days, check your wine for clarity by drawing a small sample into a wineglass and examining it in good light. If it is not completely clear, leave for another 7 days. Do not bottle cloudy wine: it will not clear in the bottle. If you wish to filter your wine, please contact your retailer for assistance.

4 bottling

Clean and sanitise 15 - 750 ml (25.4 fl .oz.) wine bottles, siphon rod, hose and siphon filler.

Rinse well.

NOTE: If there is any sediment at the bottom of the carboy and you are concerned about disturbing it while bottling, clean and sanitise a primary fermenter or carboy, rack the wine into it, and bottle from there.

Winexpert kits contain very low levels of sulphite compared to commercial wine. If you want to age your wine more than 6 months, you must add extra metabisulphite to prevent oxidation. Clean and sanitise a primary fermenter or carboy and rack the wine into it. Dissolve 1.5 grams (¼ teaspoon) of potassium metabisulphite powder in 125 ml (½ cup) cool water and gently stir it into wine. This extra sulphite will not affect flavour or early drinkability.

1. Siphon your wine into clean, sanitised bottles and seal with a good quality cork. Be sure to leave two finger-widths of space between the bottom of the cork and the level of the wine in each bottle.
 2. Leave bottles upright for three days before laying them on their sides for aging, to allow the corks to seal. Store bottles in a dark, cool and temperature-stable place.
- Try to wait at least one month before trying your wine — it will improve even more after three months.



Questions? Comments? Contact us at info@winexpert.com
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