



# HOW TO MAKE RED WINE

## Day 1

**Step 1** Sterilize all equipment to be used for day 1

**Step 2** Crush and destem grapes into a food grade fermentation vat. Add packet A from the wine kit as per packet instructions. Directly afterwards add packet B as per instructions on packet. After step 2 plunge grapes 3-5 times per day

**Step 3** Grab sample of juice and test baume of juice and PH

See below for recommendation of additives for particular grape conditions or bring juice for testing

Baume Level	Action required	Ph Level	Action Required
<12 Baume	If it is at 11 baume Add 1L of Grape concentrate for every 45l of must (equivalent to 5 boxes of grapes) If at 10 baume Double the amount per 45L of must	< 3.2	Add potassium bicarbonate See in store for details
12 to 14 Baume	No action needed	Ph 3.3-3.5	No action required
> 14 Baume	At 15 baume add .75L per 10L of must of cool boiled water to reduce baume At 16 baume add 1.5L per 10L of must of cool boiled water to reduce baume At 17 baume please have wine assessed in store	> 3.5	If .2 over add 1 gram per litre of must If .4 over add 2 grams per litre If more than .4 Have wine assessed in store

## Day 2

**Step 4.** Add Packet C and D as per label instructions after step 4 plunge grapes 3-5 times per day

## Day 3

**Step 5.** Within 24 hours of adding packet C and D you should see bubbles coming up through the skins. If you don't see any bubbling by this time bring in a sample of juice for assessment.

From now till pressing time the skins will need to be plunged 3 to 5 times a day to keep the skins moist. Measure ferment temperatures regularly if they exceed 35 degrees it is worth adding frozen bottles of water to the must to decrease temperature and take these out once the temperature decreases under 32 degrees

Also measure ph of the wine after day 5 and adjust as per table above. From day 6 onwards measure the baume of the wine once it reaches less than 3 baume you can add malolactic bacteria and nutrient if the wine requires it, then once the baume reaches 0 baume then proceed to step 6

**Step 6.** Bucket skins and juice in to press and squeeze pulp. Do not over extract the skins as this makes more bitter wine the pressing should be about 1/4 of the size of the press height once you finish. The juice from the pressing should be put into oak barrels, demi's or stainless steel tanks, you will need to make sure they stay full until bottling time. V/c tanks just need to have the lid lowered to the level of the wine and sealed. Test ph of wine insure that it doesn't exceed 3.5. If it has add tartaric acid at a rate suggested above

From this stage you should assess the wine for the following additions

Oak	With some wines they require oak to balance fruit, tannins and acid	Add oak at rate stated on packet. See in store for recommendations of oak for which wines
Tannin	With some wines they require tannin to balance fruit, oak and acid	Add tannin at rate stated on packet. See in store for recommendations of tannin for which wines

**Step 7** Every month test baume and ph of wine. We are looking for a ph of 3.5-3.6 and a baume of -1.

If ph is above this adjust as per table above and if baume hasn't reached -1 after the first month stir lees at bottom of container for 30 Sec and put airlock back on

Do this 2 times a week for two week as prescribed before.

If wine hasn't got to -1 baume or ph is not below 3.6 by this stage. Bring in wine for assessment.

Fermentation is considered finished once we have the following conditions

1. Wine doesn't taste sweet
2. -1 baume has been achieved with the hydrometer
3. Airlock stops bubbling



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## If you haven't done malolactic fermentation proceed to step 8

If you have done malolactic fermentation do as below

Maintain wine temperature at 20 -25degrees. This can be done with blankets immersible heaters or external heaters. Take safety precautions when using electrical equipment

Malolactic fermentation can take anywhere from 6 weeks to over 6 months .After 2 to 3 months you can do some initial tests by tasting the wine and seeing how bitter it is. Once malolactic fermentation is complete the harsh and bitter taste should be replaced by a smooth slightly silky taste. If it only slightly bitter stir less as per step 7 over a couple of weeks. This should push the fermentation to finish. If unsure bring in wine for assessment .Once MLF is completed then proceed to Step 8

**Step 8** Once fermentation is complete (this includes MLF) the wine needs to be racked from the lees, smell and taste wine at this stage. You should be getting fruit driven, spice, oak thru to forest floor aroma and tastes. If you get any vegetable, vinegar, sulfurous or other smells bring in the wine for assessment.

Time on good lees enhances characters in the wine, but the wine should be checked regularly. Once you have decided to rack the wine. Prepare new container for the wine to go in. Siphon or pump wine into new sanitized containers making sure that all containers are full when you finish. If not place in smaller but full containers. This can be done down to 1lt bottles if necessary. V/C tanks are the best option with no other containers required. Ensure that the wine has been dosed with PMS after racking. Have wine assessed for dosage. After this first racking another racking can be done about 2 to 3 months later

From this stage you should assess the wine for the following additions

Oak	With some wines they require oak to balance fruit ,tannins and acid	Add oak at rate stated on packet. See in store for recommendations of oak for which wines
Tannin	With some wines they require tannin to balance fruit ,oak and acid	Add tannin at rate stated on packet. See in store for recommendations of oak for which wines
Ph	If wine is above 3.7	Add tartaric acid at the dose mentioned at the beginning of this document

Adding tartaric acid late in the winemaking process adds to the acid taste of the wine. If unsure bring in the wine for assessment ,after these additions wine can be matured as per cellaring and wine quality conditions  
See in store for assessment of wine for time span available

Once wine has been racked at least twice .Every three months wine spends in large containers it should be dosed again with preservative .Once happy with the level of maturity of the wine it can have finings put in it and racked or you can filter the wine. After this the wine should be ready to bottle .See our fining and bottling sheet for more details or wines should be brought in for assessment if you wish before bottling.

## Step 9

For bottling the following rules should be applied

Make sure that wine is below 3.7 ph and the baume of wine is at -1 before bottling

That wine is doesn't fizz or produce smoke when left in half filled plastic bottle for half an hour

**That wine doesn't taste bitter, acidic, and medicinal or taste of vinegar. If so bring wine for assessment.**

.See our sheets on the following

How to make rose wine

How to make sparkling wine

How to make fruit wine

How to make port

How to bottle wines

How to use finings

How to use tannins

How to use oak in wine

Disclaimer: Home Make It offers this recipe as a suggestion only. We take no responsibility for fermentation outcomes due to the variability of grape quality winemaking ability, equipment used and suitability of winemaking area for production of good wine.