



HOW TO MAKE WHITE WINE

Day 1

Step 1 Sterilize all equipment to be used for day 1

Step 2 Crush grapes and load into press. Squeeze pulp. Do not over extract the skins as this makes more bitter wine the pressing should be about ¼ of the size of the press height once you finish.

Add packet A from the wine kit as per packet instructions. Directly afterwards add packet B as per instructions on packet.

Step 3 Grab sample of juice and test baume of juice and ph

See below for recommendation of additives for particular grape conditions

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

For best results, if container can be put in a cool room or fridge over night this will settle out a lot of the grape solids. The clear juice from this should siphoned off and put into your demi's or stainless steel v/c tanks. After this is done proceed with step 4

Day 2

Step 4. Make sure demi's are only 2/3 full to allow for fermentation frothing the other 1/3 of juice should be keep cold in the fridge. If you using v/c tanks leave a good 10% head space. Add Packet C and D as per label instructions. Within 24 hours of adding packet C and D you should see bubbles forming, if you don't see any bubbling by this time bring in a sample of juice for assessment.

As the frothing slows down add more juice day by day till containers are full. You will need to judge how much juice to add without it overflowing over the top (if unsure ask our staff in store for more information)

Day 3

Step 5 Measure ferment temperatures regularly if they exceed 30 degrees it is worth to decrease temperature by artificial means, wet towels, ice over containers, cooling the room the juice is in as most white wine yeasts prefer to ferment in an 18 to 25 degree bracket if possible

Also measure ph of the wine after day 5 and adjust as per table above

From day 3 onwards measure the baume of the wine once it reaches 0 baume then proceed to step 6

Step 6 Within a week or so fermentation should be starting to slow down.

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

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
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Every week test baume and Ph of wine. We are looking for a ph of 3.3-3.6 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 two weeks Stir lees at bottom of container for 30 Sec and put airlock back on.

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

If wine hasn't got to -1 by the end of this stage. Bring in wine for assessment.



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Step 7

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

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 down 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, oak thru to buttery or biscuity 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.

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

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.

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

If fining white wine the most common fining agent is bentonite. See our fining and bottling sheet for more details or wines should be brought in for assessment if you wish before bottling.

General rule for all maturing is to have as constant temperature as possible preferably under 22 degrees and to dose wine with preservative every three months that wine is staying in container before being bottled
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, medicinal or taste of vinegar. If so bring wine for assessment

If all conditions are met you are ready to bottle the wine. See our bottling sheet for the best methods

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.