

How to Make Good Red Wine

PROCEDURE FOR 10 BOXES OF GRAPES - APPROX. 180KG

DAY 1. Prepare your working area.

Clean and sterilize ALL equipment that may come in contact with the grapes.

DAY 1. Crush your grapes into a open fermenter

Destem (remove the stalks from) the crushed grapes for best results.

In a glass, dissolve the pack “**Day 1 No 1**” in water. When dissolved, add to the must (crushed grapes) and mix well. “Day 1 No 1” is potassium metabisulphite that kills wild yeast, bacteria etc. *When you use Day 1 No1, you must wait 24 hours before adding the Day2 packs!*

Take out a sample of the juice and test it with pH papers or a meter. The pH should be 3.1 to 3.4. If the pH is HIGHER than 3.4, add **Tartaric acid**.

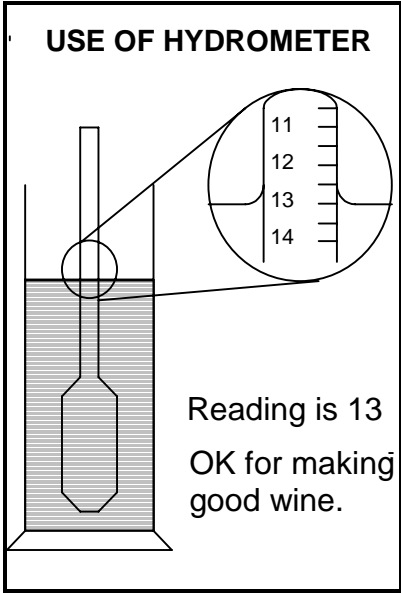
Dissolve the tartaric acid in a little water. **When dissolved**, add to the must and **stir well**.

Test the juice with a **HYDROMETER**. The reading should be 12 to 14 Baumé for making good wine. Ask for advice if the reading is too low or too high. Cover the must to exclude dust and insects.

The best wine is made using **HEAD BOARDS**. Your sales assistant can show you how easy it is to improve your wine in this way. Make the head boards now so they are ready to be used on day 2 or 3.

Note that there is no Day 1 No 2 pack for red wine.

TARTARIC ACID
if pH is 4.0, add 300 grams
if pH is 3.8, add 200 grams
if pH is 3.6, add 100 grams



When the grapes are in good condition, it is not necessary to use the Day1 No1 pack. In this case you add nutrient and yeast on Day 1.

Australian grapes are deficient in tartaric acid and yeast nutrient. This is why we ask you to add these products to the must.

DAY 2. Dissolve the pack “**Day 2 No 1**” (yeast nutrient) in a glass of water and add to the must. Mix well. Next sprinkle the pack “**Day 2 No 2**” (wine yeast) straight from the packet on top of the must. Do not mix. Cover the must again.

It is better to rehydrate the yeast. Ask for our “Yeast Rehydration” sheet. *You must use a good thermometer to rehydrate yeast, otherwise you may kill the yeast.*

DAY 3. By now the must should be fermenting and the skins will be rising to the top of the fermenter. Push the skins down and mix up the must. Now fit the head boards, which should push the skins below the surface of the liquid. Cover the must again.

DAY 4 onwards. Every day, take out the head boards, mix up the must, take a sample and check, and fit the head boards again. If not using head boards, you will need to push down the skins at least twice a day, better four or five times.

Once the wine starts fermenting, test the wine *every day* with the hydrometer and check its colour & smell. If it gets a bad smell, ask us for advice.

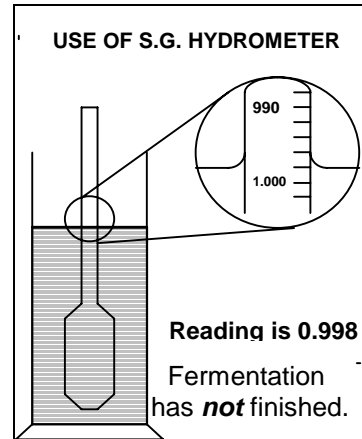
Pressing at 4-6 Baumé produces a lighter style of wine that suits early drinking. If you prefer a wine with more tannin and body, press at 0-1 Bé.

It is time to Press the fermenting must when the Baumé is 4-6 and the colour is satisfactory. This is often between days 4 and 7 but it depends on the temperature.

Strain off the fermenting wine from the skins. Normally a wine press is used. If you have used head boards, the quality of the “free run” and “pressings” will be equal so there is no need to keep them separate. Put the fermenting wine into your barrel, glass demijohns or tanks. Continue checking the wine with a hydrometer every day. When the Baumé is 1-2, sprinkle the packet of **Bacteria** over the wine and mix. (See note 1.)

Fill the containers leaving space for bubbling, and fit airlock(s). Keep the wine warm, 20 to 25 degrees is the best. As the bubbling in the airlock slows down, top-up the containers as full as possible.

Test the wine pH with a pH meter. Should be 3.5 to 3.6. If higher, more **Tartaric Acid** can be added. At this stage, use ½ the quantities in the box on page 1.



A Specific Gravity hydrometer is best for this test.

Completion of fermentation.
The wine has finished fermenting when ALL these 3 tests are true:

- no more bubbles coming through the airlock.**
- hydrometer reads well below 0 Baumé, (0.992-0.995 SG)**
- the wine no longer tastes sweet.**

For best results, analyse the wine for completion of malolactic fermentation before you add the tablets or potassium metabisulphite powder.

When you are certain that the wine has finished fermenting, allow the wine to cool and wait 2-3 weeks before the next step. Test the wine pH with a pH meter- ideally it should be 3.5-3.6. If higher, ask us before adding any more tartaric acid.

Racking (Changing or cleaning the wine.)

Prepare the tablets (or PMS - Potassium metabisulphite powder) according to instructions and add them to the clean empty barrel /container you are putting the wine into. Take the wine out of the fermentation container, and put it into the clean sterilised barrel / container on top of the prepared tablets. Be careful to leave behind all the sediment on the bottom of the fermentation container.

MAKE CERTAIN THAT THE CONTAINER IS FULL OF WINE. IF USING A WOODEN BARREL, CHECK EVERY FEW WEEKS AND TOP UP IF NECESSARY.

MATURING THE WINE

For a less “home made” taste you need to mature the wine. Racking the wine every 2-3 months will assist its maturation. For best results:

Fine the wine at racking 2 with Clarouge fining, and filter the wine at racking 3 or 4. Tablets/metabisulphite are not normally used at racking 2 but may be needed at racking 3 and/or bottling. To be certain that enough tablets have been used, get the wine analysed after racking 3, and again before bottling.

Bottle the wine when you consider it is ready for drinking. Make sure that you leave the bottles upright for 1-2 weeks after bottling to allow excess bottle pressure to dissipate and for any creases or pinches in the corks to relax.

Note

If your grapes were very ripe, ie 14 Baumé when you tested them on Day 1, we recommend that you add the Malolactic bacteria *and an additional 25 grams of yeast nutrient (Day 2 No 1)* at 4-6 Baumé.