

How to make Good White Wine

(FOR 10 BOXES GRAPES - APPROX.. 180KG)

DAY 1

Step 1 Prepare your working Area.

Clean and sterilize ALL equipment that may come in contact with the grapes or juice. Make sure that all sterilizer has drained out of barrels, etc before using them.

Step 2 Crush your grapes into the wine press.

Australian grapes are deficient in acid and nutrients. This is why we ask you to add these products to the wine.

Destemming is **not** necessary for good results. Crush direct into the press, or crush into a bucket and tip the bucket into the press. Collect the juice in a container.

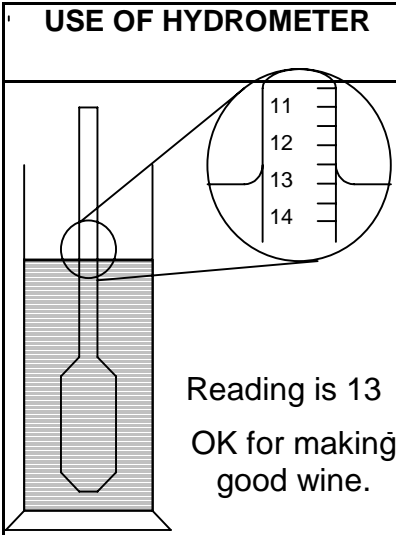
TARTARIC ACID
if pH is 4.0, add 300 grams
if pH is 3.8, add 200 grams
if pH is 3.6, add 100 grams

In a glass, dissolve the pack **Day1 No1** in a glass of tap water. When dissolved, add to the juice. Mix well. This is the Metabisulphite that kills bacteria. When you use this, you must wait 24 hours before adding the Day 2 packs.

When you ferment clean settled juice like we recommend, you will make much better wine.

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 juice and **stir well**.

Test the juice with a **HYDROMETER**. The reading should be 12 to 14 Baumé for making good wine. Take out a glassful of juice and stir in the pack **Day1 No2** (enzyme). When the glassful is mixed, add it to the rest of the juice and stir well. Cover the juice container with lid or plastic sheet. Leave for 12-24 hours until **DAY 2**. For best results the juice should be refrigerated.



DAY 2.

Step 3 Transfer the clean juice into your fermentation container.

If you refrigerated the juice at Step 2, it needs to warm up to 18-20°C before you add yeast.

Make sure that you leave the sediment behind. The fermentation container needs to be only 2/3 full. Put the rest of the clean juice into another sterilized container and keep it cold. You will use this on day 5 or 6. Dissolve the pack **Day2 No1** (yeast nutrient) in a glass of water and add to the barrel. Mix well. Then sprinkle the pack **Day2 No2** (wine yeast) straight from the packet into the barrel. **DO NOT MIX** the yeast into the juice. Fit an airlock to the barrel.

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.*

Step 4 Fermentation.

DAY 3 onwards.

By now the juice should be fermenting: bubbles will be coming through the airlock. As the bubbling slows down, top up the barrel with the juice you put in the fridge on day 2. The aim is to fill the container(s) as full as possible leaving space for bubbling, so that when the wine finishes bubbling, the barrel is full. Keep the wine warm, 18-20 degrees is the best.

Test the wine every day with the hydrometer, and smell it. The hydrometer reading will get lower as fermentation changes the (heavy) sugar to (light) alcohol. If the wine smells bad, ask for advice.

Step 5 Completion of fermentation.

A Specific Gravity hydrometer is best for this test. White wine usually has a Specific Gravity of 0.990 – 0.995 when the all the sugar has fermented.

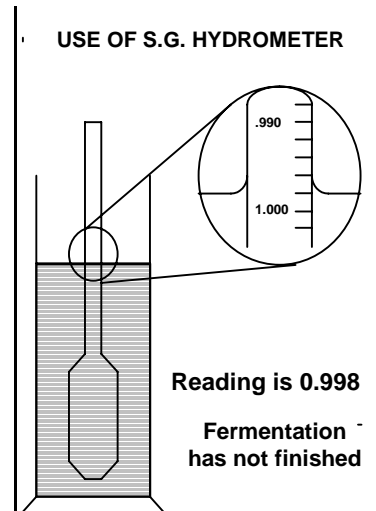
The wine has finished fermenting when ALL three of these tests are true:

no more bubbles come through the airlock.

Hydrometer reads well below 0 Baumé, (0.990-.995SG) the wine no longer tastes sweet.

If the wine gets too cold, you will need to warm it up to 18-20°C to make certain that all the sugar is fermented.

Test the wine pH with a pH meter. Should be 3.2 to 3.4. If higher, ask us before adding any more tartaric acid.



Step 6 Bentonite treatment.

If you don't use the bentonite, the wine will not stay clear, it will go cloudy.

When you are certain that the wine has finished fermenting, prepare the bentonite in **water**, following instruction on the packet. Add the prepared bentonite to the wine **WITH STRONG MIXING**. (See note 2.)

Now wait about two weeks before proceeding to Step 7. Do not disturb the wine during this two week period, so as not to interfere with the clarification process. It is best to refrigerate the wine to 5°C during this time to prevent crystals from forming in the wine after bottling.

Step 7 Racking (Changing or cleaning the wine.)

Without preservative the wine will go bad when the weather warms up in Spring.

Prepare the wine preservative tablets or powder (PMS – potassium metabisulphite) according to instructions then add to the empty barrel /container into which you will put the wine. Take the wine out of the fermentation container without disturbing the sediment, and put it into the clean sterilised barrel on top of the dissolved preservative. 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.

Step 8 Maturing the wine.

White wine needs little maturing. If it was clear at the Step 7 racking, it will be ready for drinking/bottling three weeks later. If the wine does not come clear 3-4 weeks after racking, more bentonite may be needed. Bring us a sample of the wine for further advice if this happens.

Before you bottle the wine, we strongly recommend that you get the wine analysed to make sure there is enough metabisulphite preservative in it.

If there is not enough preservative in the wine, it will deteriorate in the bottle, particularly when the weather warms up in Spring and Summer.

Step 9 ENJOY YOUR GOOD WINE!