



# WINEMAKING

## Instruction Sheets

### 1. Sanitizing your equipment

Sanitizing your equipment is the most important step in winemaking. In the Winemaking Kit you are provided with 50 gms. of Sodium Metabisulphite. Add 1 tsp per 1/2 litre of water to make an effective sanitizing solution.

There are many different methods of sanitizing your equipment. Some people partially fill the primary fermentor (plastic pail) with sanitizing solution and let the equipment soak while they attend to other things, and some people sanitize their equipment individually from a bottle of prepared solution. With practice, you will find the best method to suit your own style of winemaking.

Sodium Metabisulphite is traditionally used in winemaking, but the winemaker can also use Diversol (pink powder) as well. Both are effective sanitizing solutions. Use what you feel the most comfortable with. If the smell of Sodium Metabisulphite\* prevents you from sanitizing thoroughly, use Diversol.

#### IMPORTANT NOTE:

*However, DO NOT use Diversol for sanitizing corks, wooden barrels or filter pads.*



#### \*WARNING – REGARDING SODIUM METABISULPHITE:

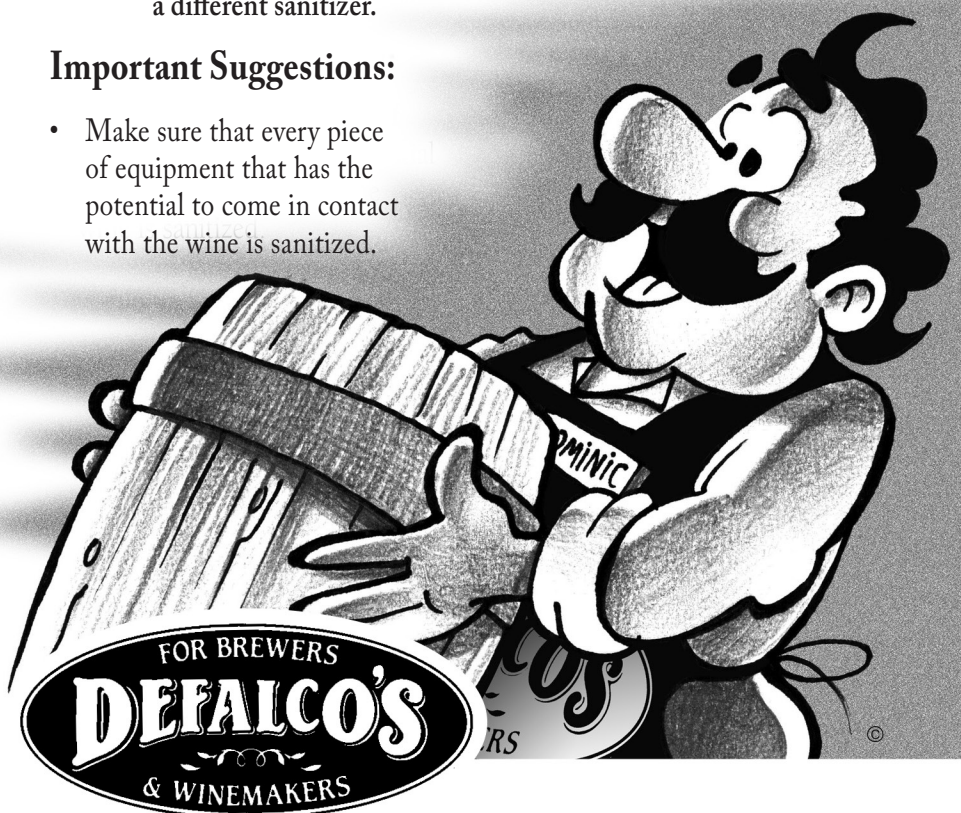
Avoid contact with eyes and prolonged contact with skin. Avoid excessive inhalation. If you suffer from respiratory problems, it is advisable to use a different sanitizer.

- You should sanitize immediately before making your wine.
- Do not use high temperatures when sanitizing equipment.
- After sanitizing, rinse well with cold water.

Remember, at first the sanitizing procedure may seem tedious, but once you establish a routine, it will seem like second nature. The excellent wine you make will be worth your effort.

#### Important Suggestions:

- Make sure that every piece of equipment that has the potential to come in contact with the wine is sanitized.



## 2. Getting started (the instructions)

At this point you are probably at home with your recently purchased Winemaking Kit feeling a little intimidated. Don't be! Making your own wine is very easy.

All grape wine kits come with their own set of instructions and additive packages. Each brand will offer instructions with a step-by-step timetable. The timetables might vary from one brand to another. Just remember to follow the instructions that come with the wine kit you bought.

These instructions that DeFalco's provides are designed to accompany the instructions provided with your wine kit.

## 3. Primary fermentation (plastic pail)

*Note: "must" is the term for unfermented grape juice.*

Empty the bag of juice into your sanitized plastic pail, then rinse the empty bag with warm water and add to the pail along with the grape juice. (If the recipe requires, add sugar.) Now add enough cold water to top up to the 23 litre (5 gallon) mark (inside ridge of pail, approx. 7 cm from the top).

With a sanitized spoon (not wooden), make sure the must is well mixed.

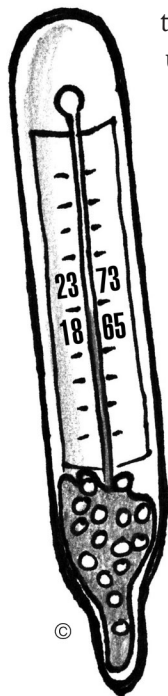


## 4. Temperature (thermometer)

Take your sanitized floating thermometer and gently place it into your must. Ideally, you want your mixture to fall into the temperature range of 18°C to 23°C (65°F to 73°F). Remove the thermometer from the must and record the reading. If the must is too warm let it cool down, if it is

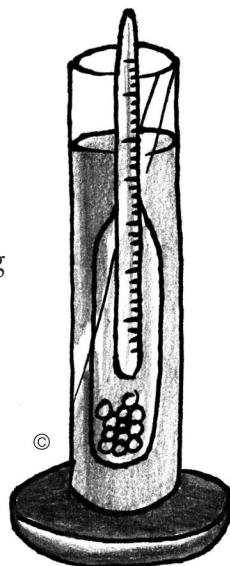
too cool let it warm up.

\*Before starting, you should determine at what part of your house or apartment the fermentation is going to take place. Pick a spot where there is a consistent temperature between 18°C to 23°C (65°F to 73°F).



## 5. Hydrometer reading (Stage I)

Syphon a small amount of must into your test jar (about 1 1/2 inches from the top). Record your reading from the specific gravity scale. (*Refer to the hydrometer instructions.*)



## 6. Fermentation (adding the yeast)

If you have determined that the temperature of your must lies within the 18°C to 23°C (65°F to 73°F) range, it is time to add (pitch) the yeast. In the small plastic bag included with your wine kit, you will find a package of yeast. Before the yeast is added to your must, the instructions suggest that it should be rehydrated. Simply add 1/4 cup of warm water (between 35°C to 38°C or 95°F to 100°F) to a sanitized jar and pour in the contents of the yeast packet. Let sit for 10 to 15 minutes then add to your must. Now, gently put the lid of the pail in place (**DO NOT SNAP IT SHUT**) and relax.

Within 8 to 24 hours you should see some sign of fermentation (i.e. foaming or bubbling). If you don't notice any fermentation within this time, it is **CRUCIAL** that another packet of yeast be added (pitched). Be sure to rehydrate it. More yeast won't hurt your wine, but inaction could prove costly.

Once fermentation has started, relax. You needn't continuously monitor the wine. It's okay to check it from time to time but try to respect its privacy.

After 5 to 7 days of fermentation it should be time to proceed to the next step.



## 7. Hydrometer reading (Stage II)

Take another specific gravity reading. (*Refer to the hydrometer instructions*).

## 8. Secondary fermentation

Now is the time to transfer your wine from the pail to the glass carboy. With your sanitized syphon tubing and racking tube, start a syphon and gently transfer your wine into the glass carboy. There is a plastic cap at the end of the racking tube, this will allow you to syphon most of the wine without disturbing the sediment that has accumulated at the bottom of your pail. *Remember, you might syphon a little bit of the sediment but that's okay as long as you try to leave as much behind as possible.*



Once your wine has been transferred, add water to the air lock (up to the 2 halfway marks) and affix the rubber stopper with the air lock into the neck of the carboy.

### IMPORTANT NOTE:

*At this point you may or may not see action in the air lock. Regardless, follow the timetable indicated in the instructions provided with the wine kit.*

Now it is time to relax and let your wine stand for the time that is specified in the instructions (approximately 2 to 3 weeks).

At approximately week 3 into the provided timetable, you will be instructed to add a combination of additives. They are intended to stabilize, sanitize, and clarify your wine. Although the instructions with the wine kit do not indicate, we suggest that you rack (the term racking means to transfer

liquid from one vessel to another) your wine off the sediment before adding these packages. This way, the sediment will not be agitated back into the wine once the stirring procedure is started (the stirring procedure is described in the instructions).

If you do not have another carboy, simply transfer your wine into the primary fermentor (sanitized of course) leaving the sediment behind. Clean and sanitize the carboy, then rack back into the carboy.

At this point, your wine is beginning to clarify and should be ready to bottle within 7 to 14 days. (If you have a cool dark place between 10°C and 16°C or 50°F to 60°F in which to store your wine during this time, you will see improved results.) Remember, do not bottle if your wine is not perfectly clear. Sometimes an extra week or an additional fining is needed to complete the clarification process. If so, ask one of the consultants at DeFalco's for some advice on how to select the appropriate fining.

## 9. Topping up

Some instruction booklets tell the winemaker to top-up the carboy with water after racking. While topping up is good practice, we have found that the four-week wines are in the carboy for such a short period of time that the air space will not affect the end product at all. So relax and leave the air space.



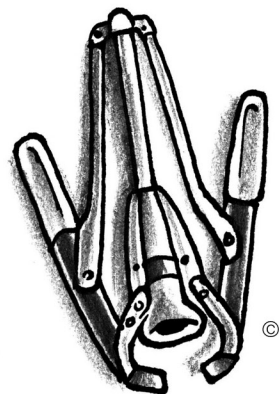
## 10. Bottling

When your wine is crystal clear it is time to bottle. You will need approximately 28 to 30 750 ml wine bottles and the same number of corks. Bring a sufficient amount of water to a boil, remove from heat and submerge the corks for 15 minutes (do not boil the corks). It is good practice to add 1 level tsp of Sodium Metabisulphite to the water to ensure that your corks are sanitized. When the corks are ready, spread them out on a paper towel to absorb the excess moisture. Line up your sanitized bottles and fill them with wine, leaving 1 inch of air space between the bottom of the cork and the surface of the wine. After each bottle is corked, your final result should be 28 to 30 bottles of finished wine. Leave the bottles standing upright for 3 to 5 days prior to resting them on their side so the corks will have a chance to re-expand and make a seal.



*Note:*

*We sell various sizes of corks. #8's and #9's are the corks most commonly used. #9's are longer and wider than #8's. The size of cork you choose is determined in part by the type of corks you own and what you feel the most comfortable with. Most corks will work well with both #8's and #9's. Floor corks have enough leverage to insert any size cork*



*The best choice is to ask one of the consultants at DeFalco's, they will be happy to help you choose the right cork and corks for your needs.*

Now that your wine is bottled, you are probably wondering when is it ready to drink. We have found that the 4-week wines are quite drinkable at bottling time, but they improve dramatically by aging them in a cool dark place. Remember, the wine is ready when you think it's ready.

# Cheers!



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