

# VinClasse



VinClasse® - Black Box Kits Are A No Sugar Required Ingredient Kit And Take Around 7 Days.

Available In The Following Varieties.

Cabernet Sauvignon - Chardonnay - Liebheimer - Merlot - Montecino - Piesporter - Pink Chardonnay - Pinot Grigio - Pinot Noir - Red Rioccho - Riesling - Rose - Sauvignon Blanc - Shiraz Merlot

## 7 Day Fermentation & Quality

Your 7 day wine kit is one of today's fastest fermenting homebrew wine kits - and yet it will produce a very high quality wine.

Speed and quality do not normally go together, but with our new highly specialised yeast/nutrient we have managed to retain all the natural qualities of the grape throughout the fermentation.

We have used 100% high quality varietal grape juice concentrate in this kit in order to achieve a well balanced wine, near the commercial equivalent.

## Useful Equipment

The best vessel to use for 23 litre kits is a plastic clear bucket with a large lid. It will allow you to see the level inside and you can easily access the surface. It is also the easiest vessel to clean. Once you have got started with your hobby, a second bucket is very handy to have when racking off your wine kits.

The hydrometer is a very good instrument for all home brewing. You can use it to check the alcohol content and to check if fermentation is over.

The use of high quality wine corks is highly recommended. A twin lever corker of good quality is a good investment, it will insert the corks without damaging them and it is easy to use.

For a professional finish, use wine bottle labels and shrink caps for your bottles, all available from your retailer.

## Instruction - Day 1

**1)** Clean and sterilise your fermenter and other equipment using a good homebrew sterilising agent. Rinse well afterwards.

**2)** Pour the grape juice, rinse out the bag using a little hot water and add this to your fermenter. Top up to the full volume (23 litres/5 gallons) with a mix of hot and cold water to achieve a temperature between 25°C - 30 °C.

Mix well. Check temperature before adding yeast. **NOTE:** For a higher alcohol wine with more body you may wish to add less water at this stage (21 Litres).

**3)** Add yeast/nutrient sachet (**Sachet no 1**), mix well then fit your airlock (half filled with water). Leave to ferment in constant temperature between 20°C - 30 °C.

Fermentation will normally take 5-6 days and a little longer if you have a low room temperature. Try to find somewhere with fairly constant temperature for your fermentation and always consider the risk of frothing over, or even worse - a leak.

**4)** Take a hydrometer reading if possible. This is your start value and it is very useful if you want to monitor your fermentation and/or calculate your alcohol content later. Online home brew calculators can be helpful for this.

## **After 5-6 days of fermentation** (6-8 if temperature 20°C or lower)

**5)** Check that fermentation is over; if in any doubt wait another day or two before proceeding. Check with any of these methods:

**a)** Check gravity with a hydrometer. If you have the same reading over 2 days, your fermentation has stopped. If it is below 998 everything is ok. If it is above, your wine has stopped prematurely and it is best to try and start it again - shake it, try to raise the temperature a bit and in difficult cases try to add a new yeast sachet. Contact your homebrew shop for advice.

Typical final gravities (on your hydrometer): White wines: 997, red wines: 994 (it may vary a few units).

**b)** Check bubbles in airlock. If no more bubbles then your fermentation is likely to be over. It is not as accurate as the hydrometer test so you need to leave it 1-2 extra days to be absolutely sure. Taste it to make sure it is dry enough - if not, follow the procedure above.

Important: If your wine is still fermenting (even just a little) or contains residual sugar - it will clear slowly or not at all.

**6)** Rack off to another sterilised vessel using a syphon tube. Add stabiliser (**sachet no 2**) and shake/stir very thoroughly to remove CO<sub>2</sub>. Repeat a 3-4 times with at least 1 hour in between.

**7)** Add Finings A (**sachet no 3**) and mix well. Wait a few hours or even better, up to one day before next step.

**8)** After 3 hours - 1 day: Add Finings B (**sachet no 4**). Leave the wine to clear for 1 day, preferably in a cool place on a table or similar so you can rack it off later without moving it first.

Important: Do not rack off before adding Finings B.

**9)** After 1-2 days your wine should be clear (in rare cases you may have to wait another day). Time to bottle!

If you feel brave you can bottle it directly from the vessel with a syphon now. If you want to play it safe, rack off first to another vessel, shake out last CO<sub>2</sub> and then bottle your wine.

Your wine is ready to drink immediately but it will improve if left bottled for a few weeks.