**GROUP 6**

**WINE MAKING PROCEDURE**

**Day 1:**  
1. Pour Syrup and any DAY 1 additive packets into your clean and sanitized fermenter.  
2. Stir to dissolve.  
3. Half full the syrup bag with hot tap water\*\*twice to get all of the concentrate. Pour this into the fermenter.  
4. Keep on filling the fermenter with cold water until you get to about an inch from the 23 litre mark.  
5. Stir vigorously for 2 minutes to aerate. The yeast needs this for healthy growth.  
6. Check the temperature with your floating thermometer. If it is below 20° C., add hot water to make up 23 litres, if above 30° add cold water to make up 23 litres.   
7. Sprinkle yeast evenly over the surface\*. Do not stir in.  
8. Seal the lid and attach an air lock. Try to maintain the temperature until fermentation begins.  
9. After fermentation begins\*\*\*(usually 24 - 48 hours.), move to a cooler room at 18° - 20°C. to continue the fermentation.

**Day 6:**  
1. Siphon wine into a clean and sanitized carboy.  
2. Top up to within 3 inches of the top with cold water.  
3. Attach the air lock, making sure to half full it with cold water.

**Day 20:**  
1. Check Specific Gravity, it should be between .990 and 1.000. If not let stand for 3 or 4 more days then check again.  
2. Siphon wine off sediment into the brewing bucket.  
3. Add the day 20 additive packets (usually potassium sorbate, metabisulphite and finings.)   
4. Stir for 2 minutes to drive off CO2 gas. THIS IS IMPORTANT. All young wines contain a lot of dissolved CO2 gas. If you don't drive off this gas it will give your wine a sharp taste and can make it hard to clear.  
5. Clean the carboy and siphon the wine back into it.  
6. Top up to within 3" from the top with cool pre-boiled water.   
7. Stir or shake on and off 3 or 4 times a day for the next 2 days to make sure you drive off all of the CO2 gas.  
8. Place in a cool room. Raise the carboy on a table so you won't have to disturb it for the next step.

**Day 28:**  
Your wine should be clear.\*\*\*\* Carefully siphon it off the sediment into your bucket. Try not to disturb any sediment when you do this. Crush 2 Campden tablets and dissolve them in 1/2 cup of warm water. Add to wine and gently stir. Rinse your carboy and siphon the wine back into it. Let stand in a cool place for 2 days.

Taste your wine if it is too dry you can add wine conditioner to sweeten. You can also filter your wine if you wish. This will give your wine a professional appearance. We have wine filters available for rent. Bottle your wine in clean sanitized bottles. You can use cork finished or screw tops. Ask us for advice when you are ready to bottle. 4-week wines reach there peak after about 6 months of aging, but can be enjoyed right away.