

NIAGARA Mist™

4 WEEK WINE INSTRUCTIONS

IMPORTANT: Please read all instructions before beginning.

Please fill in the style of wine and the Production Code located on the top of the kit package before proceeding.

Wine Style: _____

Production Code: _____

STAGE #1 - PRIMARY FERMENTATION

DAY 1: Remember to sterilize your container and equipment before proceeding. See “Hints for Success” Item 1. Most municipal water supplies are chlorinated which can interfere with yeast leading to incomplete fermentation. It is strongly recommended that make up water be drawn off the day before use and allowed to sit overnight at room temperature to allow chlorine to dissipate. Alternatively you may use still bottled water.

Date: _____ Initial S.G.: _____ (Target 1.050-1.060)

- ☐ Pour contents of larger unmarked bag containing the **Wine Base** into your primary fermentor.
- ☐ Rinse bag to fermentor using 2 to 3 litres (8 - 10 cups) of warm water.
- ☐ Add sufficient water to bring contents of primary fermentor to the **23L** (6 US gal.) mark and stir well. The resultant temperature should be 22-25°C (72-77°F). If the temperature is not in this range, cover container and allow to stand in suitable environment until it is achieved.
- ☐ Sprinkle contents of **Packet No. 2 (Bentonite)** into the must and mix thoroughly.
- ☐ Add **Wine Yeast** (sprinkle on top or carefully follow instructions on yeast package), cover loosely with lid or sealed lid with fermentation lock.
- ☐ Leave container in a warm spot (22-25°C / 72-77°F) to ferment for 7 days. If temperature is lower than recommended, allow 2 or 3 extra days. See “Hints for Success” item 2.

STAGE #2 - SECONDARY FERMENTATION

DAY 8: Most of the fermentation will be complete. The specific gravity should be less than 1.010 but if not, wait a few more days before proceeding to the next steps. **IMPORTANT:** This is a Fruit Wine and may leave residual flavours or aromas in plastic fermentors. A glass carboy is recommended to be used as a secondary fermentor before the Fruit Flavour Pack is added.

Date: _____ S.G.: _____ (Target <1.010)

- ☐ Siphon wine into sterilized carboy leaving sediment behind. **We strongly recommend not topping up to ensure a properly balanced wine and to leave room for the addition of the Fruit Flavour Pack in Stage #4.**
- ☐ Attach bung with fermentation lock.
- ☐ Leave carboy in a warm area for 5 days to complete the fermentation.

STAGE #3 - DEGASSING

DAY 14: All fermentation should be complete. Do not execute the next steps until fermentation is completed (the specific gravity should be less than 1.000 and no yeast activity is seen). Allow extra time if required. Residual carbon dioxide gas **must** be removed from the wine prior to final clarification for the fining agent to be effective. Gently stirring or shaking the carboy will de-gas the wine.

Date: _____ S.G.: _____ (Target <1.000)

- ☐ Siphon wine into a sterilized GLASS carboy. Do not top up as you need to allow room for the addition of the Fruit Flavour Pack in Stage #4.
- ☐ Sprinkle the contents of **Packet No.3 (Potassium Metabisulphite)** into the wine and mix thoroughly.
- ☐ Stir the wine in the carboy for 1 minute using sterilized spoon to remove the unwanted carbon dioxide gas.
- ☐ Stir the wine several times (at least 6 to 8) over the next 2 days. (Remember to replace the fermentation lock after stirring).

STAGE #4 - STABILIZING & CLARIFICATION

DAY 17: At this stage, the wine must be completely degassed or the fining agent will not be effective.

Date: _____ S.G.: _____ (Target <1.000)

- ☐ To 125 ml (1/2 cup) of warm water add the contents of **Packet No.4 (Potassium Sorbate)**. Stir to dissolve. Add to wine and mix thoroughly.
- ☐ Syphon 1 litre of wine into a sterilized container to allow adequate room for the addition of the Fruit Flavour Pack into the glass carboy.
- ☐ Add contents of the smaller bag marked as the **Fruit Flavour Pack** to the wine & mix thoroughly. Rinse bag with small amount of wine removed in previous step & add to carboy.
- ☐ Add the contents of **Package No. 5 (Fining Agent)** into the wine and top up the glass carboy to 23 litres with the wine syphoned earlier. Mix thoroughly.
- ☐ Position the carboy on a table so that no further movement is required prior to bottling.
- ☐ Re-fit fermentation lock and leave the wine undisturbed to clear for up to 10 days.

STAGE #5 - BOTTLING

DAY 28: Wine should be ready to filter and bottle. If the wine has not clarified yet, leave for a few more days. It is recommended that you filter the wine prior to bottling.

Date: _____ S.G.: _____ (Target 1.010-1.020)

- ☐ Siphon wine into a clean sterilized carboy, leaving any remaining sediment behind.
- ☐ Filter the product using a medium or sterile pore size filter that has been properly prepared. Follow your filter instructions.
- ☐ Siphon the clear wine to sterilized 750 ml. cork finish wine bottles allowing 2.5cm-3.5cm (1” – 1 1/2”) head space between cork and wine.
- ☐ Insert sterilized wine corks using a hand corker. See “Hints for Success” Item 1.
- ☐ Wait 24-48 hours before inverting the bottles once corked. This will allow expansion time for the corks, and will decrease the chances of leaking bottles.

This wine is very acceptable to drink at bottling time and it is strongly recommended that you serve it very cold or on ice.

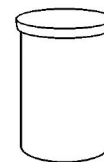
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Niagara Mist™ General Instructions

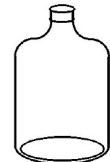
It is imperative that you follow the instructions in the correct sequence. Failure to do so will result in unsuccessful wine. Your wine kit includes the following:

- Wine base – unlabeled large bag
- Fruit Flavour Pack – labeled small bag
- Yeast
- Packet #2 Bentonite - helps yeast activity and removes proteins.
- Packet #3 Potassium Metabisulphite - used to prevent oxidation & improve shelf life.
- Packet #4 Potassium Sorbate - used as an anti-microbial agent to prevent re-fermentation.
- Packet #5 Fining Agent - removes proteins, which results in a clear stable wine.

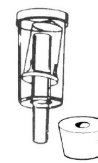
REQUIRED EQUIPMENT



Primary Fermentor -
A food grade plastic container calibrated to 23L. (6 US Gal.).



Secondary Fermentor -
A glass carboy to hold 23L. (6 US Gal.) and will fit a fermentation lock.



Fermentation Lock & Bung -
Fits into the carboy, and is half-filled with water or sterilizing solution. Allows CO₂ to escape and prevents oxygen and spoilage organisms from entering the wine.



Siphon Hose & Rod -
Approximately 6ft long flexible, food grade tubing with a rigid plastic siphon rod.



Hydrometer -
Used to check Specific Gravity of your wine at different stages of the fermentation process.



Wine Bottles -
30 x 750ml.

HINTS FOR SUCCESS

1. CLEAN & STERILIZE ALL EQUIPMENT AND BOTTLES: Clean stained or dirty equipment using Stericlean and rinse thoroughly prior to sterilizing. Failure to properly sterilize all equipment and bottles may result in an unsuccessful wine. To sterilize equipment dissolve 50g of metabisulphite in 4L (1 US gal.) of water (retain for future use). Be certain to rinse all traces of sterilant from your equipment and bottles before proceeding. Corks may be sterilized by soaking 15 minutes in sterilizing solution.

2. FERMENTATION TEMPERATURES: Your Wine Kit has been designed to ferment at 22°C (72°F). Temperatures above 30°C (85°F) will inactivate the yeast while temperatures below 20°C (70°F) will prolong the time required to make the wine. The correct fermentation temperature can be assured with the help of a heating pad or brew belt. Be sure to carefully monitor your wine temperature.

3. USING THE HYDROMETER: A wine hydrometer is a tool that reads relative specific gravity. As the fermentation progresses, the specific gravity decreases as the sugar is converted to alcohol and carbon dioxide. We have included target readings for you to follow the progress of your wine. To use, immerse the sterilized hydrometer into a cylinder of wine or juice so that it is free floating. To read the hydrometer, the level at which the liquid intersects the stem is your specific gravity.

4. CARBOY SEDIMENT: When racking, try not to splash the wine to minimize the incorporation of oxygen into your wine. Care must be taken not to mix the sediment with the clear wine at the bottling stage. Should this inadvertently occur it will be necessary to let the sediment re-settle for a few days before proceeding. Using a rigid plastic racking tube and clamp in conjunction with the siphon hose is very helpful.