

SODA CENTRE & HOME BREWER'S RETAIL

Wine Instructions:

Stage One: Fermentation

1. Pour wine concentrate into brew pail and mix
 - a. Add $\frac{3}{4}$ pail of water and yeast
2. Put on lid, fill airlock halfway (to line) and insert into bung, in lid.
3. Leave it sit somewhere with consistent temperature, ideally in a warm place for 2 weeks.
4. Use the hydrometer to test the dryness/readiness of the wine. It should read around 990.

Stage Two: Transferring

5. Attach siphon hose with to the racking cane. Make sure tip is on the end of the cane.
6. Transfer to secondary fermenter carboy; fill hose with water, stick the racking cane in the pail, hose in the carboy and let it flow.
7. Let settle for 2 weeks.

Stage Three: Filtering

8. Clarify your wine through either
 - a. Do a secondary transfer back into the pail/carboy and let it sit for 1 week. Without filtering it will settle well and have clear wine with a small amount of sediment in the bottle. OR
 - b. Filter wine using electric or gravity filter. This will result in crystal clear wine with no sediment.

Stage Four: Bottling

9. Attach bottle filler to the end of the hose. Fill hose with water and stick into bottles to get the flow started. When the bottle filler is pushed down it will fill, and when you lift up it will stop.
10. Cork or cap your bottles.
11. Add labels and shrinks to personalize.

Stage Five: ENJOY!

If you have any trouble check out our FAQ at www.sodacentre.com or call John at 416-284-0007.