

• O R C H A R D •
BREEZIN'^{TM/MC}
 MIST WINES

Welcome to Winemaking the simple and easy way. You can produce top quality wines in just four short weeks with little cost and effort by following our simple step by step instructions. We will guide you through the process of kit winemaking, even if this is your first batch.

If you have made your own wine before, you will find that our process varies little from standard winemaking procedures.

Please read the instructions carefully before you begin.

Important:

Please Read All Instructions Carefully Before Proceeding

Before you begin, the importance of sanitation in the winemaking process can not be stressed enough. Everything that touches your wine (all equipment) must be sanitized with a recognized sanitizing solution. Just as important is thoroughly rinsing off all equipment after the sanitation procedure. Please use the following instructions as outlined taking care to measure the specific gravity. This allows the wine to tell you when to proceed to the next step. If you have any questions beyond these instructions please contact your local winemaking supply store or call our help line.

Now, let's begin!

Required Equipment

Primary Fermenter: Food-grade plastic container (27-46 litre) with cover. Fermenter should be well-marked at the 23 litre (5 imp gal/6 US gal) level. To do this, fill Carboy with water, pour into Fermenter, mark water level on outside of Fermenter.

Carboy – 23 litre (5 imp gal/6 US gal): Either glass (recommended) or food-grade plastic.

Airlock & Rubber Bung: One-way valve to seal Carboy at neck. Airlock must be half-filled with water and attached to Carboy when it is filled with wine.

Siphon Assembly: 4 feet of food-grade plastic tubing attached to a rigid acrylic rod.

Hydrometer & Test Cylinder: Measures specific gravity to monitor fermentation & sugar levels.

Spoon: Food-grade plastic, approximately 28in./70cm. long.

Package of Cleaner

Package of Sulphite

Suggested Equipment

Measuring Cup: 2 cup/500 ml.

Floating Thermometer: Tracks fermentation temperature.

Wine Thief: To remove wine samples from primary or carboy.

30 Wine Bottles: 750 ml.

30 Wine Bottle Closures: Synthetic or high grade corks are recommended to maintain the integrity of the wine.

Corker: Used with corks only. This can be rented from a retailer.

Bottle-filling Wand

Additives (included in kit)

Package 1: Bentonite

Also in Kit:

Package 2A: Sulphite

RJ Spagnols wine yeast

Package 2B: Potassium Sorbate (may contain 2 packages)

Oak Chip Infusion Bag (optional)

Package 3: Isinglass

NOTE: Your kit may include any of the following: sweetening blend or finishing blend. Do not use or substitute additive packages from other wine kits!

Brand: _____

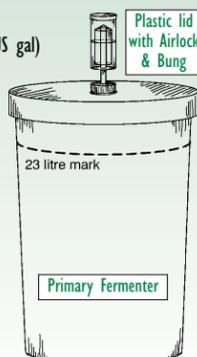
Wine Style: _____

Product Date Code: _____

Primary Fermentation

DAY 1 Date _____ SG _____

- Clean and sanitize **Primary Fermenter, Lid, Hydrometer, Test Cylinder & Spoon**. Make sure everything is well-rinsed before you begin.
- Add 4 litres of **warm water** (20-30°C/68-86°F) to the **Primary Fermenter**. Stirring constantly, slowly add **Pkg. #1 Bentonite** to water until dispersed.
- Empty contents of **juice/Concentrate Bag** into mixture in **Primary Fermenter**.
- Rinse **Bag** with **hot water** and add to **Primary Fermenter**.
- Add **cool water** to **Primary Fermenter** up to the 23 litre (5 imp gal/6 US gal) mark. Check to make sure the water temperature in **Primary Fermenter** is between **20-25°C/68-77°F**. Stir vigorously.
- Using the wine thief, fill the **test cylinder**. Record specific gravity (S.G.). For a mist wine it should be **1.050-1.060**.
- Sprinkle **yeast** over the surface of the juice. Do not stir.
- Place cover (or lid with **Airlock and Rubber Bung**) onto **Primary Fermenter**. If Airlock and bung are used fill the Airlock half-full of water or mild sulphite solution.



- Place **Primary Fermenter** in a warm, raised area about **3-4** feet high, where it will be undisturbed. Once the specific gravity has reached 1.010 at 20-24°C/68-75°F (approximately 6-10 days) proceed to the next step.

NOTE: Within 2 days the wine will show signs of fermentation (bubbling or foaming). If this does not happen, call your retailer.

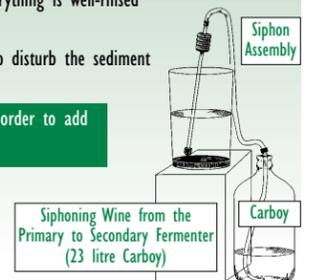
Secondary Fermentation (Specific Gravity 1.010)

DAY 6-10 (approx.) Date _____ SG _____

- Clean and sanitize **Siphon Assembly** and **Carboy**. Make sure everything is well-rinsed before you begin.
- Gently siphon wine from Primary Fermenter into Carboy. Be careful not to disturb the sediment on the bottom of the Primary Fermenter. Discard sediment.

NOTE: Do not top up your wines at this stage. This space is required in order to add all the additives in the clearing and stabilizing stage.

- Place **Airlock** and **Rubber Bung** back onto **Carboy** and let sit undisturbed for 5-10 days until specific gravity is **0.998** or lower at 20-24°C/68-75°F.



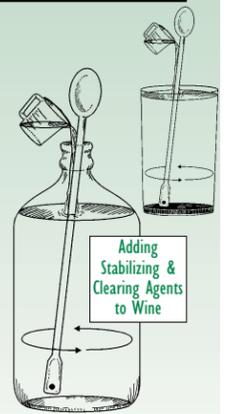
Stabilizing & Clearing (Specific Gravity 0.998 or lower)

DAY 14-19 (approx.) Date _____ SG _____

- Clean and sanitize **Siphon Assembly, Primary bucket or 23L (6 US Gal) carboy** and **Long Handled Spoon**. Make sure everything is well-rinsed before you begin.
- Siphon 2L of wine from the carboy and reserve.**
- Continue siphoning remainder of wine into the sterilized primary bucket or 23L (6 US gal.) carboy. Do not disturb the sediment (called "lees" in winemaking terms) during this racking.
- Add **Pkg. #2A Sulphite** to the wine and stir vigorously.
- Add **Pkg. #2B Potassium Sorbate** (if your kit contains 2 packages add both) to the wine and stir vigorously.
- If your wine kit includes finishing blend or sweetening blend, please refer to label instructions and add now.
- Shake **Pkg. #3(liquid Isinglass)** well before addition and add to the wine. **Stir vigorously for 5 minutes to degas. Wait 15 minutes and stir for 5 minutes again.**

Note: Any carbonation left over from the primary fermentation will decrease the effectiveness of the fining (or clarifying) regime.

- If in primary bucket rack back into carboy. Attach bung and airlock.
- Top up **carboy** to within 2 inches of the bottom of the airlock with reserved wine.
- Let wine stand until **day 28** in an elevated place (table or counter top). This allows the wine to clear.



Bottling & Corking

DAY 28 (approx.) Date _____ SG _____

NOTE: Only crystal clear wine is suitable for bottling. If wine is cloudy, wait an additional few days for wine to clear. It is recommended that you filter (polish) your wine prior to bottling.

- Clean and sanitize the **Primary Fermenter, Siphon Assembly, Wine Bottles** and the **Spoon**. Make sure everything is well-rinsed before you begin.
- Siphon the wine into **Primary Fermenter**. (Filtering optional)
- Siphon the wine into **Wine Bottles**, leaving an inch from estimated bottom of inserted **Cork**.
- Insert **Corks** using proper corking machine.
- Keep Wine Bottles upright for 1 day. Then age Wine Bottles on their sides to keep Corks moist.
- Keep your wine in a temperature-controlled environment (**less than 16°C/60°F**) out of direct light, for 2-3 months prior to consuming.

Enjoy!

QUESTIONS OR COMMENTS?

Please contact your local home winemaking shop or in Canada and the United States call our toll-free help line

1-800-663-0954
 or fax us toll-free at
 1-888-557-7557
 www.rjspagnols.com

Please use good judgement
 in the consumption of alcohol.
 Do not drink and drive.

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 25566 INST ORCHARD BREEZIN MIST



Bottle the experience™