

“New Millennium” Wine Kit

INSTRUCTIONS

BEFORE YOU BEGIN

- Please read all instructions before starting.
- This kit makes 11.5 litres (3 U.S. gallons) of sparkling wine.
- Clean all of your equipment with an unscented winemaking detergent (recommended by your retailer). Rinse thoroughly with hot water to remove all residues.
- Sanitise all equipment by rinsing it with metabisulphite solution. Dissolve 50 grams (3 tablespoons) of metabisulphite powder in 4 litres (1 U.S. gallon) of cool water. Dip or spray all equipment with this solution. Rinse thoroughly. Every piece of equipment must be treated with sulphite. Store leftover solution in a tightly sealed container for up to 2 months.
- Use good quality drinking water with this kit. If you are not sure of your water quality, consider using bottled water.
- This kit may contain more than one package of each ingredient. Please add all packages when directed.
- The starting temperature of the wine is critical. If yeast is added to a kit that is too cold, it will not ferment or clear properly. Double check that the juice temperature is between 22–24°C (72–75°F) before adding the yeast.
- Please remove the code number sticker from the box top and attach it to either these instructions or your winemaking record book. Your retailer will require the information from this sticker should you have any questions or comments. Also record the type of wine and the date started.

Type of Wine: _____



Date started: _____

supply list

Your New Millennium Kit includes:

- Large juice bag
 - Yeast
 - Package #2 (Bentonite)
 - Package #3 (Metabisulphite)
 - Package #4 (Sorbate)
 - Package #5 (Fining agent)
 - Package of priming sugar (dextrose)
- If you have more than one of any packet, please add all of them when directed.



Equipment required:

- Primary fermenter minimum 15 litres (4 U.S. gallons) capacity, with lid, pre-marked at 11.5 litre level
- Long stirring spoon (plastic or stainless steel)
- Measuring cup
- Hydrometer and test jar
- Wine thief
- Racking tube and hose
- Siphon Filler
- Carboy (glass or plastic) 11.5 litre (3 U.S. gallon) capacity
- Bung and airlock
- Unscented winemaking detergent for cleaning
- Metabisulphite powder for sanitising
- Fifteen sparkling wine bottles, 15 caps and a capper, or 15 sparkling wine stoppers, 15 wire hoods and a wire twister.
- Your kit will require between 4 and 6 weeks to produce, and 4 to 6 weeks afterwards to carbonate.

IMPORTANT NOTES: READ BEFORE YOU BEGIN

1. These are the basic instructions for producing a bottled sparkling wine. When your wine is ready to drink, there will be a small amount of yeast in the bottom of the bottle. If you wish to remove this sediment you will need to follow either the méthode traditionnelle or artificial carbonation instructions, found at www.winexpert.com
2. Package #3(Sulphite) and #4 (Sorbate) are provided for the artificial carbonation procedure only. Please discard these packages if you are following these instructions—do not add them to the kit.
3. You must use proper Champagne-style sparkling wine bottles no matter which procedure you follow. The carbonation that provides the 'fizz' in sparkling wine creates tremendous pressure: bottles are subjected to over 90 pounds per square inch—up to five times the pressure found in beer or soft drinks! Only proper Champagne-style sparkling wine bottles can be used. Other bottles may shatter, causing injury. Proper Champagne-style sparkling wine bottles are very heavy. Made from thick glass, with a deep punt (indentation in the bottom of the bottle), they also have a lip to accommodate a crown cap or Champagne stopper and wire hood. Your retailer can help you find the bottles you need.

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1 primary fermentation

Ensure that your primary fermenter is capable of holding least 15 litres (4 U.S. gallons) of volume. Pre-mark the primary fermenter at 11.5 litres (3 U.S. gallons) by filling your 11.5 litre carboy up to the neck with cool water. Rack, or pour, the water into the primary. Draw a line in permanent marker at the water level. Discard the water.



Clean and sanitise primary fermenter and lid, spoon, thermometer, hydrometer and test jar, and wine thief. Rinse thoroughly.

1. Add 2 litres (½ U.S. gallon) of hot water to the bottom of the sanitised primary fermenter. Stir the water vigorously while slowly sprinkling the contents of package(s) #2 (bentonite) onto the surface. Stir for 30 seconds to break up clumps and ensure even dispersal.
2. Grasp the neck of the bag firmly. Carefully remove the cap. Pour the contents into the primary fermenter with the bentonite solution. Add 2 litres (one-half U.S. gallon) of warm water to the bag to rinse out any remaining juice. Add this mixture to the fermenter.
3. Top up fermenter to the 11.5 litre (3 U.S. gallon) mark with warm water. Stir very vigorously for 60 seconds.

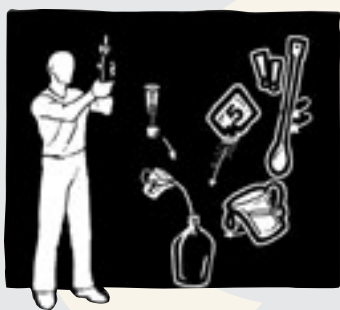
NOTE: Making the kit to a full 11.5 litres (3 U.S. gallons) is crucial to the functioning of the fining agents and stability of the finished wine. If you make it to any other volume, it will not turn out correctly, and any problems you may experience may not be solvable. Vigorous stirring is necessary to prepare for yeast growth. Stir for the full 60 seconds.

4. Use your wine thief to draw a sample of the juice. Use your hydrometer and test jar to check the specific gravity. The specific gravity should be between 1.080–1.090.
5. Ensure that the temperature of the juice is between 22–24°C (72–75°F). Do not proceed unless the juice is in this range.
6. **ADD YOUR YEAST NOW.** Open the yeast package(s) and sprinkle contents onto the surface of the juice. Do not rehydrate the yeast. Do not stir it in. It will activate on its own.
7. Cover the primary fermenter and place in a location with a temperature of 22–24°C (72–75°F). If your primary fermenter uses an airlock, insert it now. Remember to fill airlock halfway with water.

3 clearing

Clean and sanitise hydrometer, test jar and wine thief. Rinse well.

After 10 days, check specific gravity. It should be 1.006 or less. Verify a stable gravity by re-checking the next day. If the gravity has changed, leave the wine until the reading is stable on two consecutive days. If you do not verify this reading, your wine may not clear properly!



When you have confirmed a stable gravity reading, clean and sanitise your spoon. Rinse well.

NOTE:

1. **DO NOT rack the wine before clearing.** Winexpert kits require the sediment to be stirred back into suspension. Racking the wine off of the sediment prior to fining will permanently prevent clearing. Please be sure to stir all of the sediment up from the bottom.
2. **Vigorous stirring is required during this stage.** Without violent stirring, gas in the wine will prevent clearing. At each stirring, whip the wine until it stops foaming. Drill-mounted stirring devices (see your retailer) can save labour.
3. **If you are following these instructions for bottle carbonating, you must discard packages #3 and #4.**

Do not add them to the wine. If you add them, your “New Millennium” wine will never carbonate.

1. Shake contents of package(s) #5 (isinglass clarifier). Carefully cut open the corner of the pouch(es). Pour contents into carboy. Stir vigorously for 2 minutes to drive off CO2 gas. (See note above).
2. Top up carboy to within 2 inches of the bottom of the bung with cool water. Ensure airlock is filled halfway with water. Reattach bung and airlock. Leave the wine 14 days in your 22–24° (72–75°F) fermentation area to finish clarifying.
3. After 14 days, check the wine for clarity by drawing a small sample into a wineglass and examining it in good light. If it is not completely clear, leave for another 7 days. Do not bottle cloudy wine: it will not clear in the bottle. Do not attempt to filter the wine. Filtered wine will not carbonate in the bottle.

If wine is clear after 14 days,
you are ready to proceed to Stage 4.

Once your “New Millennium” Sparkling wine is carbonated you should store it in a cool, dark place. It will keep (and improve) for 2 to 3 years, and will add a wonderful ‘sparkle’ to all of your celebrations.

enjoy!

Questions? Comments? Contact us at info@winexpert.com
www.winexpert.com

2 secondary fermentation

Clean and sanitise wine thief, hydrometer and test jar. Rinse well.

After 5–7 days draw a sample of the juice. Use the hydrometer and test jar to check the specific gravity. The specific gravity should be 1.010 or less. (Note: the lower the fermenting temperature, the longer the specific gravity will take to reach this stage.) If the specific gravity is not at or below this level wait, testing it each day until it is. When it reaches 1.010 or less, rack (transfer) the wine into an 11.5-litre (3 U.S. gallon) carboy.

Clean and sanitise siphon rod and hose, carboy, bung and airlock. Rinse well.

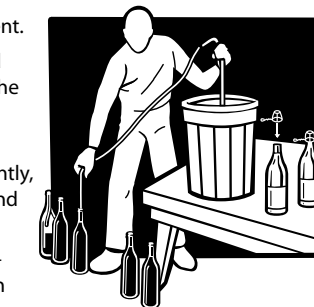
1. Put the primary fermenter on a sturdy table at least 3 feet high
2. Carefully siphon wine into a clean, sanitised 11.5-litre (3 U.S. gallon) carboy. Leave most of the sediment behind. This will leave a space at the top of the carboy. Do not top up at this stage. This space is required for stirring and additions during clearing (below).
3. Attach airlock and bung to carboy. Remember to fill airlock halfway with water.
4. Leave carboy in fermenting area at 22°–24°C (72°–75°F) for 10 more days.



4 bottling

Clean and sanitise primary fermenter, 15 sparkling wine bottles and caps or stoppers, siphon rod, hose, siphon filler and spoon. Rinse well.

1. Place carboy onto a sturdy table at least 3 feet high. Try not to disturb the sediment.
2. Carefully rack your wine into the cleaned and sanitised primary fermenter. Leave the sediment behind.
3. Cut open the package of priming sugar. Add it to the wine. Stir thoroughly but gently, until the sugar is completely dissolved and distributed throughout the wine.
4. Siphon your wine into your Champagne-style sparkling wine bottles and seal with bottle caps or plastic stoppers. Use wire-twister to tighten wire hoods to stoppers. Be sure to leave two finger-widths of space between the bottom of the closure and the level of the wine in each bottle.
5. Store bottles standing upright in a dark, temperature-stable place between 22–24°C (72–75°F) for 4 to 6 weeks. During this time the remaining yeast will consume the priming sugar and carbonate the wine.



After 4 to 6 weeks, chill a bottle of wine in the refrigerator overnight. Open it to check carbonation levels. There will be a small amount of sedimented yeast in the bottom of the bottle. Pour carefully, leaving it behind. If the wine is not yet carbonated, move the rest of the bottles to a warmer area [24–26°C (75–80°F)] for 2 more weeks. After 2 weeks have passed, check the wine's carbonation levels again.