



Cellar Master

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.

Important:
Please read all instructions carefully before proceeding

Before you begin, the importance of cleaning and sanitation in the winemaking process cannot be stressed enough. Everything that touches your wine (all equipment) must be cleaned and then sanitized with a recognized cleaning sanitizing solution. Just as important is thoroughly rinsing off all equipment after the sanitation procedure. If you have any questions beyond these instructions, please contact your local winemaking supply store, visit www.rjscraftwinemaking.com or call our help line.

Your Wine kit includes:

- Juice Concentrate (Bag)
- Wine Yeast
- Package 1: Bentonite
- Package 2A: Potassium Metabisulphite
- Package 2B: Potassium Sorbate (may contain 2 packages)
- Package D1: Kieselsol (may contain 2 packages)
- Package D2: Chitosan

Your kit may include any of the following: oak infusion bag, oak powder, finishing blend, dehydrated fruit. Do not use or substitute additive packages from other wine kits.

Supply List

- Primary Fermenter: Food-grade plastic container (30-46 litre) with cover. Fermenter should be well-marked at the 23 litre (6 US gal) level. To do this, fill Carboy with water, pour into Fermenter, mark water level on outside of Fermenter.
- Carboy – 23 litre. (6 US gal) Either glass or food-grade plastic.
- Airlock & Rubber Bung: One-way valve to seal Carboy at neck. Airlock must be half-filled with water, attached to the bung and bung inserted into Carboy when it is filled with wine.
- Siphon Rod & Hose: 4 feet of food-grade plastic tubing attached to a rod.
- Hydrometer & Test Cylinder: Measures specific gravity to monitor fermentation.
- Spoon (Food grade plastic 28 in /70 cm long.) or a Drill Mounted device:
- Winemaking Cleaner/Sanitizer (ask your local retailer for recommendations)
- Measuring cup: 2 cup/500 mL
- Thermometer: Tracks fermentation temperature.
- Wine Thief: To remove wine samples from primary or carboy.
- Thirty (30) Wine Bottles: 750 mL.
- Thirty (30) Corks: Synthetic or high grade corks are recommended to maintain the integrity of the wine.
- Corks and Corking machine: Available for rent from a retailer.

Wine Style:

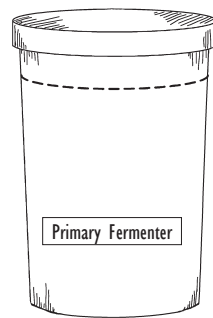
Product Date Code:
(on box label)

1 Primary Fermentation

(Brix: 18 – 21.6, Specific Gravity 1.074-1.09)
(Cellar Master MIST: Brix: 12.4-14.7, Specific Gravity 1.05-1.06)

Date _____ SG _____

1. Clean and sanitize Primary Fermenter, Lid, Wine Thief, Test Cylinder & Spoon, following manufacturer instructions.
2. Add 4 litres of warm water (20-25°C/68-77°F) to the Primary Fermenter. Stirring constantly, slowly add Pkg. #1 Bentonite to water until dispersed.
Option: Add oak and elderberries after you have added Bentonite.
3. Empty contents of Juice concentrate bag into mixture in Primary Fermenter.
4. Rinse Bag with warm water and add to Primary Fermenter.
5. Add warm water (20-25°C/68-77°F) to Primary Fermenter up to the 23 litre (6 US gal) mark.
6. Double Check to make sure the water temperature in Primary Fermenter is the correct temperature before adding yeast. Stir vigorously.
7. Using the wine thief, fill the test cylinder. Record specific gravity (S.G. or Brix).
8. Sprinkle yeast over the surface of the juice. Do not stir.
9. 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.
10. Place Primary Fermenter in a warm raised area about 3-4 feet high where it will be undisturbed.



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

2 Stabilizing & Clearing

(approx. Day 14)

(Brix: -0.5 or lower, Specific Gravity 0.998 or lower)
(Cellar Master Mist: Brix: -0.5 or lower, Specific Gravity 0.998 or lower)

Date _____ SG _____

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

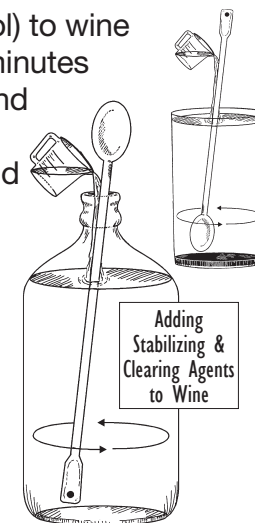
1. Clean and sanitize Siphon Assembly, Primary bucket or 23L (6 US Gal) carboy and Long Handled Spoon following manufacturer instructions.
- Siphon 2L of wine from the primary and reserve. (Cellar Master Mist only)
2. Siphon wine into a sanitized 23 L (6 US gallon) Carboy. Do not disturb the sediment (lees) during this racking. Discard sediment in Primary Fermenter.
- Option: Remove oak and elderberries prior to racking
3. Add Pkg. #2A Potassium Metabisulphite to the wine and stir vigorously.
4. Add Pkg. #2B Potassium Sorbate (if your kit contains 2 packages add both) to the wine and stir vigorously.
5. If your wine kit includes finishing blend, please refer to label instructions and add now.
6. Important: De-gas wine vigorously for 5 minutes by stirring with the handle of a spoon or with a drill mounted stirring device. Insufficient stirring will prevent the wine from clearing adequately.
7. Add ONE Packet D1 (Kieselsol) to wine and stir for 1 minute. Wait 5 minutes and then add D2 (Chitosan) and stir. If your wine kit contains a second D1 (Kieselsol), add 2nd package now and stir.

Important: Do not reverse the order of Kieselsol and Chitosan.

Top up with water (CELLAR MASTER only) to within two inches of the airlock. Attach bung and airlock.

Top up with reserved wine (Cellar Master MIST only) to within two inches of the airlock. Attach bung and airlock.

8. Let wine stand until approximately Day 28 in an elevated cool area (below 20°C/68°F).



3 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. This wine contains residual sugar so it is recommended that you filter your wine prior to bottling. This will significantly reduce the probability of renewed fermentation in the bottle.

1. Clean and sanitize the Primary Fermenter, Siphon Assembly and Wine Bottles. Make sure everything is well-rinsed before you begin.
2. Siphon the wine into Primary Fermenter. Do not disturb the sediment during this racking. Discard the sediment in the bucket/carboy. (Filtering recommended)
3. Siphon the wine into Wine Bottles, leaving an inch from estimated bottom of inserted Cork.
4. Insert Corks using proper corking machine.
5. Keep Wine Bottles upright for 1 day. Then age Wine Bottles on their sides to keep Corks moist.
6. Keep your wine in a temperature-controlled environment (less than 16°C /60°F) out of direct light.

Enjoy!

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

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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.rjscraftwinemaking.com info@rjspagnols.com

