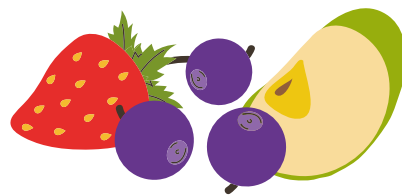


FRUIT WINE KIT

This kit includes the essential winemaking agents you need to transform almost any fruit into a one-of-a-kind, fruity wine. Whether your fruit is home-grown, shop-bought, or freshly foraged, all you need to do is provide the right amount of fruit and sugar required for your recipe, and use the sachets included to create your very own wine.

The instructions below serve as a guide – you can get creative and make the wine your way. But if you're just getting started, we recommend following these steps to help ensure everything goes smoothly.

We've also included some popular recipes on the back – feel free to adapt them to suit your preferences. Winemaking is all about experimenting and creating something truly unique to you. This kit simply ensures you've got everything you need for a successful and enjoyable winemaking experience.



KIT CONTENTS (FOR 6 BOTTLES/4.5 L WINE)

- Wine Yeast & Nutrient
- Pectolase Enzyme
- Citric Acid
- Wine Tannin
- Campden Powder Blend
- Wine Stabiliser
- Wine Finings (2-part)

YOU WILL ALSO NEED:

- Fruit and sugar as per your recipe requirements
- Primary fermenter (min 5 L)
- Mixing spoon
- Fruit straining bag
- Syphon
- Secondary fermenter or Demijohn (5 L)

INSTRUCTIONS

Note – Clean and sanitise any equipment that comes into contact with your fruit or wine, following the instructions on the packaging. We recommend Handcraft Supplies Cleaner & Sanitiser.

1. Prepare your fruit as indicated in the recipe.
2. Put the prepared fruit inside a sanitised straining bag – tie loosely and place into a sanitised fermenter and crush/mash the fruit to squeeze out the juices.
3. Dissolve all the sugar required for your recipe in 1 L boiling water and pour the solution over the fruit.
4. Top up to 4 L with cold water.
5. Add the contents of the Pectolase, Wine Tannin*, Citric Acid*, and Campden Powder Blend sachets and stir. Fit sanitised lid and airlock half-filled with boiled and cooled water and leave overnight. Store the remaining sachets somewhere safe as these will be used later.
*Only include if recipe requires it.
6. Add the contents of the Wine Yeast & Nutrient sachet and stir.
7. Leave wine to ferment for 7 days. 'Punch down' the fruit bag once a day using a sanitised mixing spoon.
8. After 7 days, remove the fruit from the fermenter, extracting as much juice as you can by gently squeezing the bag on the fermenter wall using the back of your mixing spoon.
9. Top the fermenter up to 4.5 L with cold drinking water, and fit the lid and airlock.
10. Leave the wine to ferment for 2–3 weeks at room temperature, until the airlock stops bubbling completely.
11. Rack the wine into a sanitised demijohn or secondary fermenter and add the contents of the Stabiliser sachet and Finings A. Stir and leave for 24 hours.
12. Add the contents of Finings B and leave for 5 days or until the wine is completely clear.

13. **Optional step to sweeten your wine.** Add the desired amount of sugar to back-sweeten your wine to your clean and sanitised primary fermenter.

50 g =	75 g =	100 g =	150 g =
Barely Sweet	Semi-Sweet	Sweet	Very Sweet

14. Rack the wine off the sediment, back into your clean and sanitised primary fermenter.
15. Transfer back into the demijohn (clean and sanitise first) to bulk age, or bottle immediately and age. The wine can be drunk immediately but we would advise ageing for at least 3 months, ideally 6–12 months.

This kit contains ingredients with the following hazard information:

SAFETY DIRECTIONS

WINE STABILISER (POTASSIUM SORBATE)

WARNING: Causes eye and skin irritation. Wash hands thoroughly after handling. If in eyes: Rinse cautiously with water for several minutes. If eye irritation persists, get medical advice/attention.



CITRIC ACID

WARNING: Causes eye irritation. If in eyes: Rinse cautiously with water for several minutes. If eye irritation persists, get medical advice/attention.



PECTINASE

DANGER: May cause allergy or asthma symptoms or breathing difficulties if inhaled. If inhaled: If breathing is difficult, remove victim to fresh air and keep at rest in a position comfortable for breathing.



CAMPDEN POWDER (SODIUM METABISULPHITE)

Keep out of reach of children.

DANGER: Harmful if swallowed. Causes serious eye damage. Contact with acids liberates toxic gas.



TIPS AND TRICKS

Freeze Your Fruit!

Once you've prepared your fruit, freeze it before use – freezing breaks down the cell walls to release more fruit juice. Let frozen fruit thaw for at least 4 hours before using.

Water Quality

Most of your finished wine will consist of water, so it's a good idea to use the highest quality water you can. There are many ways to treat your tap water using filters or Campden Tablets (which remove chlorine and chloramine), or you can use store-bought spring or mineral water.

Bottling

Standard wine bottles are 750 ml which means you'll get 6 bottles out of the 4.5 L of wine you're making. You might consider using smaller bottles e.g. a 'demi' which is half the size of a standard, which will allow you to share more of your creation, while keeping more for yourself! Alternatively, you might want to fill one 5 L bag-in-box once the wine has aged, so you only need to fill one vessel.

Fermentation Temperature

During primary and secondary fermentation, a consistent temperature between 18–25°C will produce the best wine. Below 18°C fermentation will take much longer and will stop altogether below 15°C. Wine quality will be reduced above 25°C. In cold conditions, it is recommended to use a temperature-controlled heat pad.

Recording Specific Gravity

Taking a Specific Gravity (SG) reading (using a hydrometer) at the start of fermentation gives a good indication of sugar content, but it won't accurately predict the final ABV due to the removal of fruit and dilution of sugars in steps 8 and 9. For the most accurate ABV, take an SG reading after topping up the wine (step 9). Then, once fermentation is complete, take a final gravity reading and use the difference to estimate your ABV.

RECIPES

APPLE WINE

FRUIT & WEIGHT

APPLES – 3 KG
USE 500 G DRIED FRUIT OR 2 KG
TINNED FRUIT (INCLUDING LIQUID)
IF FRESH IS UNAVAILABLE.

PREPARATION

USE A MIX OF SWEET, SOUR AND COOKING APPLES FOR OPTIMAL RESULTS. WASH APPLES WITH COLD WATER THEN CHOP INTO SMALL PIECES, DISCARDING ANY BRUISED PIECES OR MAGGOT COVES. IF USING TINNED FRUIT, RINSE THE FRUIT FIRST OR ADJUST THE SUGAR ADDITION ACCORDINGLY IF ADDING THE SYRUP.

SUGAR 1 KG

WINE TANNIN NONE

CITRIC ACID 1 SACHET



BLACKBERRY WINE

FRUIT & WEIGHT

BLACKBERRIES – 2 KG
USE 400 G DRIED FRUIT OR 1.7 KG
TINNED FRUIT (INCLUDING LIQUID)
IF FRESH IS UNAVAILABLE.

PREPARATION

BLACKBERRIES SHOULD BE RIPE FOR OPTIMAL RESULTS. WASH WITH COLD WATER BEFORE USE. IF USING TINNED FRUIT, RINSE THE FRUIT FIRST OR ADJUST THE SUGAR ADDITION ACCORDINGLY IF ADDING THE SYRUP.

SUGAR 1 KG

WINE TANNIN 1 SACHET

CITRIC ACID 1 SACHET



STRAWBERRY WINE

FRUIT & WEIGHT

STRAWBERRIES – 2.5 KG
USE 450 G DRIED FRUIT OR 2.2 KG
TINNED FRUIT (INCLUDING LIQUID)
IF FRESH IS UNAVAILABLE.

PREPARATION

STRAWBERRIES SHOULD BE RIPE FOR OPTIMAL RESULTS. REMOVE AND DISCARD LEAVES AND STALKS, THEN WASH WITH COLD WATER. CHOP LARGER STRAWBERRIES INTO SMALLER PIECES. IF USING TINNED FRUIT, RINSE THE FRUIT FIRST OR ADJUST THE SUGAR ADDITION ACCORDINGLY IF ADDING THE SYRUP.

SUGAR 1 KG

WINE TANNIN 1 SACHET

CITRIC ACID 1 SACHET



ELDERBERRY WINE

FRUIT & WEIGHT

ELDERBERRIES – 1.5 KG
USE 300 G DRIED FRUIT IF FRESH
IS UNAVAILABLE.

PREPARATION

ONLY USE RIPE, BLACK ELDERBERRIES. STRIP THE BERRIES FROM THEIR STALKS USING A FORK AND DISCARD THE STALKS. WASH WITH COLD WATER BEFORE USE.

SUGAR 1 KG

WINE TANNIN NONE

CITRIC ACID 1 SACHET



PEAR WINE

FRUIT & WEIGHT

PEARS – 3 KG
USE 500 G DRIED FRUIT OR 2.5 KG
TINNED FRUIT (INCLUDING LIQUID)
IF FRESH IS UNAVAILABLE.

PREPARATION

WASH PEARS WITH COLD WATER THEN CHOP INTO SMALL PIECES, DISCARDING ANY BRUISED PIECES OR MAGGOT COVES. IF USING TINNED FRUIT, RINSE THE FRUIT FIRST OR ADJUST THE SUGAR ADDITION ACCORDINGLY IF ADDING THE SYRUP.

SUGAR 1 KG

WINE TANNIN NONE

CITRIC ACID 1 SACHET



PLUM WINE

FRUIT & WEIGHT

PLUMS – 2.5 KG
USE 500 G DRIED FRUIT OR 1.8 KG
TINNED FRUIT (INCLUDING LIQUID)
IF FRESH IS UNAVAILABLE.

PREPARATION

WASH PLUMS WITH COLD WATER THEN REMOVE AND DISCARD THE STONES. IF USING TINNED FRUIT, RINSE THE FRUIT FIRST OR ADJUST THE SUGAR ADDITION ACCORDINGLY IF ADDING THE SYRUP.

SUGAR 1 KG

WINE TANNIN 1 SACHET

CITRIC ACID 1 SACHET



For these recipes and more, visit www.sgwinesonline.com/fruitwinekit/ or scan here:

