

Mondego 6.8kg Wine Range



Brewing Instructions

1. Empty the grape concentrate from the jerry can into a sterilised fermenting vessel. Rinse out the jerry can with a little cold water and add to the fermenter.
2. Boil 3 litres (about 5 pints) of water, allow to cool slightly, and then add to the fermenter. Top up the fermenter to 23 litres (40 pints) with cold water. *If using glass do not pour boiling water directly a glass vessel.*
3. Sprinkle the Wine Yeast directly into the fermenter (on to the surface of the grape 'must'). Gently agitate the fermenter to disperse the wine yeast. Seal the fermenter with the lid and fit an airlock and bung. *(Ensure that the air lock is half filled with cold water).*
4. Place the fermenter in a constantly warm place between 20°C and 25°C (68° - 77°F). Fermentation will start after approximately 24hrs. Leave the wine to ferment to completion (usually 10 days at the recommended temperature). Fermentation will be finished when bubbles have stopped passing through the air lock or, if using a hydrometer, when the reading is below 1002 for medium dry wines or below 996 for dry wines, on two consecutive days. *Please ensure fermentation has finished before proceeding to the next stage.*
5. If you have a second, sterilised fermenter syphon the wine into this taking care not to disturb the yeast sediment. Then add the Stabiliser sachet to the fermenter and stir well for 30 seconds. If you do not have a second fermenter simply add the Stabiliser sachet to the fermenter and stir well for 30 seconds. Stir the wine for about a minute to release the unwanted carbon dioxide gas. Leave for 1hour.
6. Add the Finings A sachet directly to the wine, stir vigorously for 2 minutes then leave for 1 hour before adding Finings B sachet, stir in gently until all contents are mixed well. Then move the fermenter to a cool place and leave undisturbed until the wine is perfectly clear. This will take about 7 days. *Please do not leave the wine in direct sunlight.*
7. Syphon the clear wine, taking care not to disturb any sediment, into clean, sterilised bottles and seal with corks or plastic stoppers. You may choose to add shrinkable capsules and wine labels to give your bottles a professional feel.
8. Your wine is now ready to drink, however it will improve considerably if stored in a cool dark
9. Place and allowed to mature for several months.

