

Muntons Premium Cellar

30 bottle Range 1.7kg



1. Empty the contents of the can into a sterilised 5 gallon wine fermenter.
2. Dissolve 3.5 kilos of brewing sugar in 3 litres (5 ¼ pints) of boiling water, stir to dissolve, add to the fermenter. Top up the fermenter to 23 litres (5 gallons) with cold water.
3. Add the contents of the wine yeast and yeast nutrient sachets and shake the fermenter thoroughly to disperse all the ingredients. Seal with a bung and airlock, half filling the airlock with cold water. Transfer the fermenter to a constantly warm place between 20°-25°C and leave to ferment.
4. Because fermentation is so fast, care has to be taken to ensure that the temperature of the liquid does not rise above 30°C. Above this temperature fermentation may stop. Check the temperature of the liquid 2 days after adding the yeast. If the temperature is above 30°C, move the fermenter to a cooler place for the next 2 days, then move it back to a warm place for the last 3 days of fermentation.
5. Allow fermentation to proceed to completion. If the correct temperature has been maintained fermentation should be complete in 7 days.

Take a hydrometer reading 7 days after adding the wine yeast. If your reading is within the range of 988 to 995 proceed to instruction 6. If your reading is higher than 995 re-check the reading at 24 hour intervals until it is within range, then proceed to instruction 6.

If you do not have a hydrometer:

Wait until the bubbles have stopped passing through the airlock then proceed to instruction It is quite common to find a poor seal between the airlock and fermenter; this means the wine could still be fermenting even though the airlock is not bubbling. If in doubt, taste the wine to ensure it is not sweet before proceeding to instruction 6 (tasting cloudy wine will not harm you).

6. At the end of fermentation, empty the contents of the wine stabiliser sachet into a clean cup. Add a little cold water and mix to dissolve. Add to the wine, rinsing out the cup with a little more cold water. Pour the contents of the wine finings (A) sachet directly into the fermenter, shake thoroughly then leave to stand for 1 hour. Now add the contents of the wine finings (B) sachet and shake for only 5 seconds. Transfer the fermenter to a cool place and leave undisturbed to clear. Clearing will take up to 7 days depending on the temperature.
7. When the wine is crystal clear, syphon it directly from the fermenter into sterilised bottles and seal with corks or plastic stoppers.

Your wine is now ready to drink.

