

Muntons Country Wine

Brewing Instructions



Makes 6 bottles

1. Empty the contents of the can into a sterilised demijohn, add 1.9 litres (3 pints) of cold water using a little of the water to rinse out the can.
2. Dissolve 450g (16oz) of granulated white sugar in 0.6 (1 pint) of boiling water, stir to dissolve, add to the demijohn using the funnel.
3. Pour the contents of the wine yeast (A) and Nutrafine (B) sachets and shake the demijohn gently to disperse the ingredients. Seal the bung and airlock (half fill the airlock with cold water), then transfer the demijohn to a constantly warm place 25°C (77°F). (Do not allow the wine to go below 20°C and above 30°C). Within 12 hours fermentation will commence. If you have difficulty in maintaining a constant temperature, you will need to purchase a suitable heating device from your local homebrew retailer.
4. On day 3, remove the bung and airlock and top up to 4.5 litres (1 gallon) and cooled boiled water – this is about 1.25cm above the demijohn shoulder. Refit the bung and airlock and allow fermentation to carry on until completion. Fermentation is finished when bubbles have stopped passing through the airlock and the wine begins to clear – this usually takes about another 7 days. (A constant SG reading of less than 1006 over two consecutive days will confirm that fermentation is complete).
5. At the end of the fermentation, empty the contents of the Flavouring sachet (D) to the demijohn, then gently shake and leave for 24 hours. After this time empty the wine stabiliser (C) sachet into a clean cup, add two tablespoons of cold water and mix to dissolve. Then add this to the wine. Rinse out the cup with a little wine from the demijohn. Pour the contents of the wine finings (E) sachet into the demijohn and gently swirl. Over the next 24 hours regularly shake the jar gently to remove the unwanted carbon dioxide gas formed during fermentation.
6. Move the demijohn into a cool place and leave to clear (not in direct sunlight). This should take about a week. When the wine is perfectly clear, syphon it into sterilised bottles taking care not to disturb the sediment and seal with corks, plastic stoppers or screw caps.
7. Your wine is now ready to drink, but will improve considerably if left to mature. If you decide to store your wine, lay the bottles on their side in a wine rack as this will prevent spoilage of the wine caused by shrinking corks. Do not store bottled wine in direct sunlight. Plastic shrinkable caps and labels can be applied to give a truly professional finish.

