

Muntons Cedars Gold

Wine Range



Makes 15 bottles

1. Sterilise all equipment, bucket, lid, paddle and syphon tube.
2. Empty the contents of the cans into a sterilised bucket and rinse out the cans with a little cold water and add to the bucket.
3. Boil a half full kettle of water (about half a litre) and pour this into the sterilised bucket. Then top up the bucket to 12 litres with cold water (up to the mark) and mix thoroughly.
4. Add the wine yeast and yeast nutrient sachets directly to the liquid. Gently stir with the sterilised paddle.
5. Loosely place the lid on the bucket and leave to ferment at room temperature for approximately 10 days.
6. Sterilise the fermenter and syphon the wine from the bucket into the fermenter being careful not to disturb the sediment. Once transferred to the fermenter, add a little water into the air lock. Leave for a further 6 days for the fermentation to finish, then add the stabiliser sachet to the fermenter and stir really well for 2 minutes to remove any gas trapped by the wine.
7. Add the finings (A) sachet directly to the wine, stir for 2 minutes then leave for 1 hour before adding Finings (B) sachet, stir in gently until all contents are mixed well.
8. Place the fermenter in a cool place (not in direct sunlight) and leave undisturbed until the wine is perfectly clear. This should take about 7 days.
9. Dispense the clear wine, without disturbing and sediment, into sterilised wine bottles.
10. Your wine is now ready to drink, however it will improve considerably if laid down in a cool dark place and allowed to mature for several months.

