



Young's Wine Buddy 6 Bottle 7-day Fruit Wine Kit

**Before starting your kit, check all sachets and read instructions thoroughly before starting your wine.
In the unlikely event of any issues with this kit,
please contact Customer Services on 01902 353352**

The following ingredients are included in this kit:

Tick ✓

- | | |
|--------------------------------------------------------------------------------|------------------------------------------------------------|
| <input type="checkbox"/> 1 x Concentrate Pack | <i>from which the wine will be made</i> |
| <input type="checkbox"/> Pack A: Yeast/Nutrient | <i>to start the fermentation process</i> |
| <input type="checkbox"/> Pack C: Stabiliser | <i>to stop the fermentation process</i> |
| <input type="checkbox"/> Pack D: F-Pack(s) | <i>to enhance the varietal characteristics of the wine</i> |
| <input type="checkbox"/> Pack E: Finings 1/Pack F: Finings 2/Pack G: Finings 3 | <i>to clear the wine</i> |

You will also need the following:

- | | |
|--------------------------------|-------------------------------------------------------------------------|
| Young's Steriliser | <i>to clean and sterilise all equipment</i> |
| 2 x 5L Fermentation Vessels | <i>one to brew in, another to syphon fermented wine into</i> |
| 900g of white sugar | <i>to assist the fermentation process (Brewing Sugar recommended)</i> |
| Spoon | <i>to stir your brew</i> |
| Hydrometer | <i>to check that the fermentation process. (Very Important)</i> |
| Airlock (with grommet / bung) | <i>to allow the release of gas produced during fermentation</i> |
| 1 x 5L Fermentation Vessel lid | <i>to cover fermentation container and prevent contamination</i> |
| Syphon Tube and Vessel Clip | <i>to transfer the wine to the second container</i> |
| 6 x Wine Bottles & closures | <i>to store the wine in once it is made</i> |

Day 0 – Fermentation

1. Clean all equipment with **Steriliser** (follow instructions on Steriliser).
2. Fill a **Fermentation Vessel** to 1 litres with hot water. (temperature less than 53°C)
3. Add the **Sugar** into the hot water, stirring until completely dissolved.
4. Add the **Concentrate Pack** into the Fermentation Vessel and stir for 30 seconds. Rinse using a small amount of cold tap water then add to the Vessel. **In the case of the grape juice crystallising, immerse the pack in warm water to clear for 5 minutes**
5. Top up the Fermentation Vessel with cold tap water to 4.8 litres and stir for 30 seconds. Check the Starting Gravity using an **Hydrometer**.
6. Add **Pack A: Yeast/Nutrient** into the liquid, stir for 30 seconds then tightly fit the lid..
7. Leave the Vessel to ferment at room temperature (20°-25° C) for 6 days. We recommend the Vessel is placed on a tray or work surface in case of excessive Fermentation. After 6 days, check the specific gravity using a Hydrometer. If the specific gravity is less than **0.996** - proceed to instruction 9. Fermentation can take longer than 6 days if the temperature fluctuates below 20° C – do not continue to step 9 until the gravity has reached less than **0.996**.

Day 6 – Clearing

8. Once fermentation is complete, add **Pack C: Stabiliser** into the wine and stir vigorously over the next few hours to help dissolve and remove the Co2/Gas from the wine. This will also aid clearing later on.
9. Add **Pack D: F-Pack** into the wine and stir for 30 seconds (for **Sauvignon Blanc** - add parts **A & B.**) If the F-Pack contains any sediment or "bits", this will be removed by the finings and will not affect the quality or appearance of your wine.
10. Add **Pack E: Finings 1** into the wine then stir gently for 10 seconds and leave to **stand for 1 hour**. Refit the lid.
11. Add **Pack F: Finings 2** into the wine then stir gently for 10 seconds and leave to **stand for 1 hour**. Refit the lid.
12. Add **Pack G: Finings 3** into the wine then stir gently for 10 seconds then refit the lid and leave for 24hrs. The Vessel should be stood on a raised surface (like a kitchen Worktop) to allow the wine to be syphoned / transferred later.

Day 7 – Syphoning & Finishing-off

- After 24hrs the wine should be clear, if not leave for a further 24 hrs or until clear before proceeding.
- Once clear, rinse the second Vessel with hot water and syphon the wine into this using the **Syphon Tube** and **Vessel Clip**. See Beginners Syphoning Instructions below.
- If you wish to sweeten your wine it should be done at this stage. When sweetening, add 1 tablespoon of Sugar, stir to dissolve then taste. Repeat per tablespoon until desired sweetness is achieved.
- Finally, rinse & Sterilise **6 x Wine Bottles** and **Closures** thoroughly with hot water. Syphon the wine into the bottles and seal with the Closures.

Your wine is now ready to serve, drink and enjoy....

Other Types available : Apricot, Blackberry, Blackcherry, Elderflower, Peach, Strawberry.

Serving suggestion

White wine: Serve chilled

Red wine: Serve at room temperature

Storage suggestion

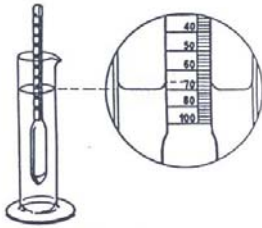
Special maturing ingredients have been included to allow immediate serving. Wine will continue to improve during the first 3 months of storage. Consume within 12 months.

Beginners Hydrometer Instructions

If you have not used a hydrometer before, please take time to follow these instructions carefully.

IMPORTANT Always use the hydrometer to test the progress of the wine and definitely prior to bottling.

- Fill a test jar to within 20 mm of the top.
- Put the hydrometer into the test jar, pushing it down to the bottom then allowing it to float up and find it's own level.
- The S.G. will be the mark on the hydrometer at the level of the liquid.



*With the eye at the level of the surface of the liquid,
the correct reading is 70, and NOT 66.*

Beginners Syphoning Instructions . If you have not syphoned before, please take time to follow these instructions carefully.

- Place the empty container sufficiently so that the top of this container is below the bottom of the original fermentation container.
- Submerge the end of the syphon tube so that the sediment trap is about half way down into the wine. Attach the syphon tube to the container using the clip provided. Be careful not to disturb the sediment at the bottom of the container. You will not need to touch the original fermentation container again until instruction d).
- Crouch down to a level below the original fermentation container and continue to suck the end of the syphon tube (in one go...do not stop!) until you see the wine flow past the bottom of the original fermentation vessel – then quickly put the syphon tube into the second empty container. The wine should now be flowing from the first to the second container. If the wine does not flow but returns to the original container it means you did not suck for long enough – liquid will only flow downhill! You can now forget about the second container providing it was positioned correctly in a) above.
- As the liquid level drops in the original container, carefully and slowly lower the syphon tube further into the wine by gently pushing the syphon tube through the clip (do not remove the clip). Keep an eye on the other end of the syphon tube to ensure it is still well inside the second container.
- To get the maximum amount of wine transferred, if you are very careful, you can lower the sediment trap of the syphon tube slightly into the sediment – but it takes skill to avoid sediment being also transferred.

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