

Young's Definitive Country Wines

In addition to this wine kit you will require the following items:

Required

1. Young's Steriliser
 2. 500g (18 oz) of brewing sugar or 450 g (16 oz) ordinary white granulated sugar
 3. 1 x 4.54 litre fermentation container (glass or plastic that will accommodate a bung and airlock).
 4. **Young's Bung and Airlock**
 5. Young's Siphon
 6. 6 wine bottles with corks or plastic stoppers
- Optional
7. Funnel
 8. Young's wine labels and plastic shrinkable capsules
 9. Wine Corker
 10. Thermometer - to test the temperature of your wine during and after fermentation
 11. Hydrometer and Trial Jar - to check the gravity of your wine

Instructions

1. Empty the contents of the can into a sterilised fermentation container; add 1.8 litres (3 pints) of cold water using a little of the water to rinse out the can.
2. Boil 0.6 litres of water. Dissolve sugar in the hot water; stir to dissolve; add to the fermentation container using a funnel.
3. Add pack A/B - Wine Yeast Compound to the liquid and agitate the fermentation vessel well to disperse all the ingredients. Seal with a bung and airlock and half fill the airlock with cold water. Transfer the fermentation vessel to a constantly warm place between 20 - 25°C (77°F). Within 12 hours fermentation will commence. Should you have difficulty in maintaining a constant temperature your local retailer will be able provide you with a Young's Heater Tray/Belt.
4. On day three, remove the bung and airlock and top up 4.54 litres with tepid water. **Agitate the fermentation vessel and reft the bung and airlock allowing fermentation to proceed to completion.** This could be over a period of 7 to 20 days depending on temperature. Completion of fermentation is indicated when "bubbles" have stopped passing through the airlock. We recommend that you check the specific gravity with a hydrometer; a constant reading of 1.000 or below over two consecutive days will confirm that fermentation is complete.
5. At the end of fermentation, empty the contents of pack C - Wine stabiliser into a clean cup. Add two tablespoons of cold water and mix to dissolve. Add to the wine: rinsing out the cup with a little wine from the fermentation container.

Depending on your palate, follow the specific gravity (hydrometer reading) for

Dryness - Sweetness

Black Cherry - 1000 to 1006

Peach - 1004 to 1010

Strawberry - 1002 to 1008

White Gooseberry - 1004 to 1010

Elderflower - 1004 to 1040

Elderberry - 1000 to 1006

Apricot - 1004 to 1010

Blackberry - 1000 to 1006

If your readings are not as suggested or as your required to taste you can sweeten your **wine by using Young's Wine Sweetener.**

Add pack D - Wine Finings into the container and agitate well.

During the next 24 hours agitate the container at least 6 times. The more often the container is agitated, the quicker the wine will clear.

6. Transfer the container to a cool place (not in direct sunlight), and leave undisturbed to clear. Clearing should take between 7 to 10 days. When the wine is perfectly clear, siphon it into sterilised bottles and seal with corks or plastic stoppers.

If using standard straight wine corks you will need to purchase a Wine Corker to insert the corks. Young's shrinkable capsules and labels can also be applied to give a truly professional finish.

7. Your wine is now ready to drink, but will improve considerably if left to mature. If you decide to store your wine, use only straight corks and keep bottle upright for 24 hours before laying the bottles on their sides in a wine rack, as this will prevent spoilage of the wine caused by shrinking corks. **Do not store bottled wine in direct sunlight.**