

Congratulations on the purchase of your Cellar7 starter set.

Contents:

- 1 x 25L Brewing Vessel & Lid
- 1 x Steriliser
- 2 x Airlock System
- 1 x Hydrometer Wine Tester
- 1 x Trial Jar Tester
- 1 x Wine Mixing Spoon
- 1 x Temperature Thermometer
- 1 x Syphon System
- 1 x 25L Bottling Vessel & Lid
- 1 x Bottling System

What does everything do? How do I use it?

Hopefully the below hints and tips will help produce outstanding wines, but please read carefully individual product instructions. (where applicable)



### Steriliser

The most important tip is to sterilise **EVERYTHING** before use, using the Steriliser provided.



### 25 litre Brewing Vessel

Please use the one **without the hole** – This is used to start your initial fermentation.



### Airlock System

Once you have made your wine, insert your airlock into the orange grommet inside the fermentation bin lid. Remove the cap off the airlock and fill to half way with water. This will show you when your wine is fermenting.





### **Hydrometer Wine Tester**

Used to measure the Starting Gravity / Finishing Gravity of your wine. Also known as “SG/FG”. It is also used to indicate where your wine is in the “fermentation process”, before moving on to the “next stage”.



### **Trial Jar Tester**

Used with the Hydrometer, Fill the jar with your wine leaving around 2 inches space at the top, then put Hydrometer in to read the Specific Gravity.



### **Wine Mixing Spoon**

Food grade mixing spoon used for stirring wine ingredients.

16 18 20 22 24 26 28 30 32 34 36 38 40

### **Temperature Thermometer**

Lets you know whether your wine is warm/cold enough to add yeast and monitor the temperature to give you a healthy fermentation. Place / stick on the outside (in the middle) of the Brewing Vessel. Wine is best fermented at around 20-25c.



### **25-litre Bottling Vessel**

The one with the hole. Used / fitted in conjunction with the Bottling System (see below)



### **Bottling System**

Used to transfer wine from the Bottling Vessel, to bottles.



### **Syphon System**

Once wine is finished transfer to bottling vessel with this syphon. Submerge the syphon into your wine and gently pump the syphon two or three times and your wine will now flow through to your bottling vessel leaving the sediment behind.