



Young's Wine Buddy 5-gallon 7-day Wine Kit

**Please read these instructions before starting your wine
In the unlikely event of any problems with this kit.
Please contact Customer Services on 01902 353053**

The following ingredients are included in this kit:

1 x Concentrate pack	<i>from which the wine will be made</i>
Pack A: Yeast/Nutrient	<i>to start the fermentation process</i>
Pack B: French Oak Chips	<i>to add a barrel-aged quality to your wine</i>
Pack C: Stabiliser	<i>to stop the fermentation process</i>
Pack D: F-Pack(s)	<i>to enhance the varietal characteristics of the wine</i>
Pack E: Finings 1/Pack F: Finings 2/Pack G: Finings 3	<i>to clear the wine</i>

You will also need the following:

4 kg of white sugar	<i>to assist the fermentation process</i>
2 x 5-gallon fermentation vessels	<i>one to brew in, another to siphon fermented wine into</i>
1 x 5-gallon fermentation vessel lid	<i>to cover fermentation container and prevent contamination</i>
1 x airlock (with bung)	<i>to allow the release of gas produced during fermentation</i>
Spoon	<i>to stir your brew</i>
Hydrometer	<i>to check that the fermentation process is complete</i>
Syphon tube and bucket clip	<i>to transfer the wine from original container to the second container</i>
30x wine bottles & stoppers	<i>to store the wine in once it is made</i>
1 x Steriliser	<i>to clean and sterilise all equipment</i>

Day 0 – Fermentation

1. Clean all equipment with sterilising solution (full instructions on pack).
2. Fill your fermentation vessel to 5 litres with hot water. (no hotter than 53°C)
3. Pour 4 kg of sugar into the hot water, then stir for 30 seconds to completely dissolve the sugar.
4. Pour the contents of the concentrate pack into the fermentation vessel and stir for 10 seconds, then rinse out the pack using a small amount of cold tap water then add this to the vessel. **In the case of the grape juice crystallising. Please immerse in warm water to clear.**
5. Top up the fermentation vessel with cold tap water to 22.7 litres and stir for 20 seconds.
6. Pour the contents of **Pack A: Yeast/Nutrient** and **Pack B: French Oak Chips** into the liquid, stir for 10 seconds then tightly fit the lid.
7. Attach the airlock to the bung then half-fill the airlock with cold water, replace the cap and, insert the airlock into the hole in the fermentation vessel lid.
8. Leave the vessel to ferment at warm room temperature (20°-25° C) for 6 days. We recommend container is placed on a tray or work surface in case of excessive frothing. After 6 days, check the specific gravity using a hydrometer. If the specific gravity is less than 0.996 (or -4) proceed to instruction 9. Fermentation can take longer than 6 days if the temperature has dropped below 20° C – do not continue to instruction 9 until the gravity has reached less than 0.996.

Day 6 – Clearing

9. Once fermentation is complete, pour the contents of **Pack C: Stabiliser** into the wine and stir vigorously for 1 minute to dissolve the stabiliser and remove the majority of gas from the wine.
10. Pour the contents of **Pack D: F-Pack** into the wine and stir for 10 seconds (for Sauvignon Blanc add parts A & B.) Do not worry if the F-Pack contains any sediment or bits as this will be removed by the finings and will not affect the quality or appearance of your wine.
11. Pour the contents of **Pack E: Finings 1** into the wine then stir gently for 10 seconds and leave to stand for 1 hour.
12. After 1 hour, pour the contents of **Pack F: Finings 2** into the wine then stir gently for 10 seconds and leave to stand for 1 hour.
13. Pour the contents of **Pack G: Finings 3** into the wine then stir gently for 10 seconds then refit the lid and leave to stand for 24hrs. The container should be stood on a raised surface (like a kitchen cupboard) to allow the wine to be siphoned later.

Day 7 – Syphoning & Finishing-off

14. After 24hrs the wine should be clear, if not leave until clear before proceeding.
15. Once clear, rinse the second vessel with hot water and syphon the wine into this using the syphon tube and bucket clip. It is important to syphon-off as much liquid as possible while taking care not to disturb the sediment at the bottom of the container. If the sediment is disturbed at any point during the syphoning process, pour any syphoned wine back into the original container, cover and leave the sediment to re-settle for a further 24hrs or until clear. Please see beginners syphoning instructions at the bottom of this page for more details.
16. If you wish to sweeten your wine it should be done at this stage. When sweetening, add five dessertspoons of sugar, stir to dissolve then taste. Repeat until desired sweetness is achieved.

17. Finally, rinse 30x wine bottles and stoppers thoroughly with hot water, siphon the wine into the bottles and seal with the stoppers (if you are using second-hand or pre-used wine bottles/stoppers, these should first be sterilised using a suitable homebrew cleaner/steriliser.)

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

Think Drink.....Think Young's

**Types available
Chardonnay
Sauvignon Blanc
Cabernet Sauvignon
Merlot**

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.

Beginner's instructions for using a hydrometer to measure the specific gravity of a wine

If you have not used a hydrometer to measure the specific gravity of a wine before, please take time to follow these instructions carefully.

Beginners Syphoning Instructions

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

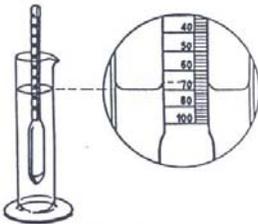
- Place the empty container sufficiently so that the top of this container is below the bottom of the original fermentation container.
- Submerge the end of the syphon tube so that the sediment trap is about half way down into the wine. Attach the syphon tube to the container using the clip provided. 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 container – 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.

Beginners Hydrometer Instructions

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

IMPORTANT Always use the hydrometer 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.*

**Young's Group, Cross Street, Bradley, Bilston, West Midlands, U.K.
Tel +44 (0)1902 353352
www.youngsgroup.co.uk**