

INSTRUCTIONS

Cantina

5

DAY WINE KIT

- MAKES 21 LITRES!
- READY IN 5 DAYS!!
- NO SUGAR REQUIRED!

Cantina

- Superfast fermentation and quality

Cantina wine kits are made from grape juice, just like commercial wines. The wine yeast is especially developed to retain all the qualities of the grape while fermenting many times faster than a standard wine yeast.

We use high quality grape juices from the north western Italian region Emilia and Romagna. The result is a high italian type table wine, ready to drink in only five days!

NECESSARY EQUIPMENT

- Fermenter 25–30 litres (5 gallons or more). A clear plastic bucket with a large opening is best.
- Siphon for racking off and bottling.

OPTIONAL EQUIPMENT

It is very important to sterilise bottles and all fermentation equipment. Use a specialised homebrew *cleaner/steriliser*. An extra *25–30 litre bucket* for racking off is very useful.

A *hydrometer* is useful for checking if fermentation has started or finished, for determining the alcohol level and when sweetening. This is the most useful instrument for the homebrewer. Bottling and storing you wine is problem free if you use good quality *wine corks* and a *twin lever corkscrew*.

For a professional touch, use matching *bottle labels*.

START

1. Empty the grapejuice into your fermenter.
2. Top up with lukewarm (20-30 C) water to 21 litres in total.
3. Then add *sachet no 1 (Wine Yeast/Nutrient)* and mix well.
4. Fit the airlock, half filled with water.
5. Place your fermenter somewhere safe in case fermentation froths over or in case of a leak. Best temperature is slightly above normal room temperature. You should notice that fermentation has started (bubbles in airlock, froth on surface) within one day in normal cases. If you can see froth on the surface but no bubbles in your airlock it means you have a leak somewhere. It will work anyway but it is more difficult to see when fermentation is over so you should try to find and replace the leaking item if possible.
6. **TIP:** If you make a note of the batch number (on the box or on the grape juice container) before you dispose of the packaging it may be of great help if you have a problem later.

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FERMENTATION (4 DAYS)

After approximately 4 days at room temperature or slightly above, your fermentation should be over. The best indications are that you can no longer see foam on the surface and you have only an occasional bubble in the airlock.

STABILISER AND FININGS (1 DAY)

6. First make sure your wine is not too sweet. The best way is to use a hydrometer which should read 1000 or below. If you don't have a hydrometer, simply taste the wine to make sure it is dry. NOTICE! If your wine is too sweet – DO NOT add stabiliser yet, wait a day or two first.
7. Rack off your wine into another vessel, using a syphon and make sure most of the sediments is discarded.
8. Add *sachet no 2 (stabiliser)*. Shake or stir your wine very thoroughly until there is no more CO² gas. Repeat 2–3 times with a few minutes between. You must get rid of all CO² or your wine may not clear properly.

9. Add *sachet no 3 (Finings A)*.

Mix well, then leave for 3 hours or more.

10. Finally, add *sachet no 4 (Finings B)* and shake or stir carefully for only 15 seconds. Then leave to clear at table height so you can rack off next day.

WARNING: Don't try to "shake out" CO² here and don't rack off at this stage. If you do, your wine may take a long time to clear. Why? Have a look at our website www.hambletonbard.com for the full explanation.

RACKING OFF AND BOTTLING

11. Rack off your wine into another vessel, this time make sure that all sediment is left behind. After racking off, shake or stir to remove CO².
12. Done! Now use your syphon to bottle your wine into well cleaned wine bottles and seal with good quality wine corks. Your wine is ready to drink but will improve if stored for a few weeks.



5 DAY WINE KIT

Sachet Ingredients:

1. Wine Yeast / Nutrient

For foodstuffs – Restricted Use
2. Stabiliser (E202, E224)

3. Finings A (Kiselsol)

4. Finings B (Chitosan)

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HAMBLETON BARD – UK

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