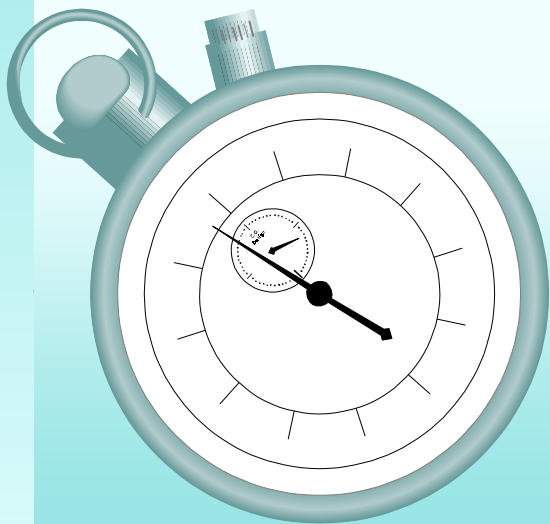


HAMBLETON

24 hrs



SUPERKLAR

Superfast Wine Finings • Clears 25 Litres

How it all works - The natural process

So what is fermentation really? Well, slightly simplified, it is when yeast cells are eating sugar and (unfortunately for themselves) produce alcohol as a byproduct. Alcohol is poisonous to yeast cells and in the end it will kill them. But it turns out that yeast cells are cleverer than you would expect. They can't stop eating sugar, it is just too yummy, so they have to do something else to stay alive for as long as possible.

When they sense that the food supply is getting low (and the alcohol level high) they start to grow a lot of hairs (filaments). After swimming around for a while these hairy yeast cells get tangled up with each other and form large "clouds" that will eventually get so heavy that they sink down and form a sediment.

The cells in the upper layer of the sediment will work as "life guards", protecting the others with their own bodies. This enables some cells to stay alive for a long period in a poisonous environment. And this is the reason your wine will clear - eventually - even without fining agents.

Using Hambleton Superklar to speed it up

Hambleton Superklar is made from natural products and works a bit like "hair extensions" for the yeast cells. It is a two step process where the first sachet (kiselsol) will speed up the natural hair growth so the "clouds" appear sooner and the second sachet contains very long molecules (chitosan) that will be the "extra hair" which tie up the "clouds" more firmly.

So in short: Add the first sachet to speed up natural hair growth, then add the long molecules of sachet no 2 to bind the yeast cells more firmly to each other. They will of course then drop down very quickly and your wine will clear.

Obviously, you need to be careful when adding sachet B - if you shake/stir too much you will break up the clouds when you really want to bind them together. You should only shake/stir enough to distribute the content in the liquid (so all "clouds" bind together).

Start: Sachet A

Rack off your wine and discard the sediment. It does not matter if a small amount of sediment is left so you can rack off with no "safety margin". Add stabiliser, campden tablets etc (if you use a wine kit it will normally be included there) if you have not done it already.

Then add the contents of sachet Finings A and shake vigorously for 3-4 minutes or until all CO2 is gone. If you want to be on the safe side you can repeat this an hour later as well.

Leave for at least 3 hours (or until next day) before you continue.



3-24 hours later: Sachet B

Add the contents of sachet Finings B, then shake or stir carefully for 15 seconds, just enough to mix it in and stir up the sediment but no more. Leave to fine (cool if possible) in suitable height for racking off in the next step.



24-48 hours later: Done!

When your wine is crystal clear it is time to rack off again and bottle it (best done in two steps).

HAMBLETON SUPERKLAR

- + Works with all homemade wines or wine kits!
- + Wine kits made from juice will normally clear in 24 hours!
- + Wine kits with fruit parts will normally clear in 48 hours!



*Instruction is printed on
environmentally friendly
paper.*



Ingredients:

Sachet A: Kiselso 15 g, Sachet B: Chitosan 95 g.

Hambleton Bard, UK

www.hambletonbard.com