

Super Quality
Wine Making Kit

From the House of
Hambleton



INSTRUCTIONS

From the Vines of
Hambleton

Super Quality Wine Making Kits

The House of Hambleton Wine Kits come in 2 different sizes; 23 litres (30 bottles) and 4.5 litres (6 bottles). We hope that the smaller size will encourage you to try all the different varieties to find your own personal favourite.

The House of Hambleton Wine Kits are made from 100% pure varietal grape concentrate and 100% natural ingredients . These are the same grapes that make the famous vines from the best vineyards in Europe and around the world.

Your House of Hambleton Wine Kit is made from more grapes than any other wine kit you have tried before. The amount and quality of grapes used also allows you to make this wine kit with a minimum of chemicals and you will not even need to add any sugar.



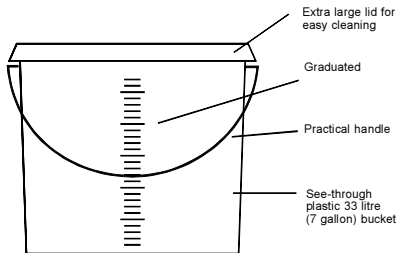
House of Hambleton ...

- 100% Super Quality Grapes!
- No sugar required!
- Just add water!
- Available in 4.5 and 23 litre versions!

NECESSARY EQUIPMENT

The minimum equipment is:

- A 23 litre (or 5 litre) fermenter, a transparent bucket is best.
- An airlock
- A siphon for racking off



There are many other optional accessories which can help you achieve a more professional result. Some of these are presented on page 7.

INSTRUCTION

1. Start

- A. Clean and sterilize your fermenter using a good homebrew cleaner/sterilizer. Rinse thoroughly afterwards. Campden tablets, washing up liquid etc will not do the job properly.
- B. Empty the contents of the container (the grape juice) into your fermenter and top up to the full volume (23 litres or 4.5 litres depending on the size of your kit). Use tepid water (30C/86F).
- C. Make sure that the liquid temperature is below 30C (86F), then sprinkle sachets 1 (wine yeast), 1d (bentonite) and 1g (oak chips) onto the surface. Leave for 15 minutes, then mix well. NOTICE: Bentonite is used in white/rose wines only.

D. Fit the airlock and leave to ferment at room temperature, ideally around 20C (68F). Lower temperature will increase fermentation time.

Place fermenter on a chair, table etc to simplify racking off later. Always consider the risk of a leak or frothing over when you choose where to put the fermenter. Fermentation should commence in 1-2 days and as a result there will be bubbles in the airlock.

2. Fermentation 3 weeks

Leave to ferment for 3 weeks at room temperature (ideally 20C/68F). Always leave your wine to ferment the full 3 weeks even if fermentation seems to have stopped sooner.

It is good practise to check sweetness with a **hydrometer** a few times during fermentation to see that it is proceeding well. Gravity (sweetness) should drop day by day until it reaches its final value between 995 and 1000 (see table page 5).

Wait until fermentation is over (no more gravity drop, no foam, no bubbles in airlock) before adding stabiliser. *NOTE! Do not add stabiliser if wine is too sweet (see 3).*

3. After fermentation

When you are absolutely certain that fermentation is over:

- A. Use a **wine siphon** to siphon the wine off the yeast deposit into a clean and sterilized fermenter.
- B. Check sweetness (gravity) with a **hydrometer** - or taste. If wine is too sweet, let it ferment a few days more - *in this case do not add stabiliser*. Check our website, www.hambletonbard.com for tips if there seems to be a problem.

C. If the wine is dry, add sachet no 2 (*stabiliser*) and stir or shake well for at least 5 minutes to remove all gas, repeat a few times if necessary. Then add sachet 3 (*finings*) and stir gently for 30 seconds.

4. Wait 1 day (pre-fining) then...

Add sachet 4 (*finings*) and stir gently for 30 seconds, make sure you stir up the sediment. Do not try to shake out CO₂ at this stage and do not rack off the wine here. Leave wine to clear in a cool place until crystal clear.

5. Wait 5-6 days (fining) then...

Your wine is ready! Rack off a final time and shake out the remaining CO₂. If your wine is too dry you can add sugar at this point (see pages 5&7). You may find it better to sweeten some white wines but normally not red wines. Bottle your wine using wine bottles and good quality wine corks. Use a good corker, a twin lever corker is best.

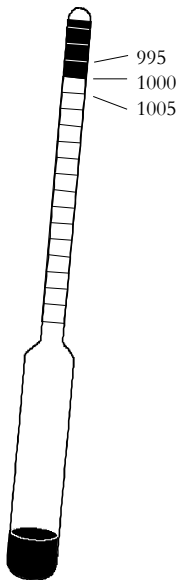
Although your wine is quite acceptable for drinking after 3-4 weeks you may prefer to allow it to mature for a further 3 months.



SWEETNESS

The table below indicates gravities (sweetness) for different types of wines. The best way of checking gravity of your own wine is to use a **hydrometer** (see picture). A high value (hydrometer floats high) indicates a sweet wine. A dry wine will have a low value (most part of the hydrometer sinks down into wine).

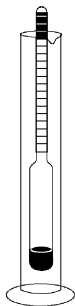
The **hydrometer** will be best used in combination with a glass cylinder (or plastic) as shown on next page.



Red wines	994 - 998
Dry white	996 - 1000
Medium white	999 - 1003
Sweet white	1003 - 1005

EQUIPMENT

The absolute minimum equipment you need to have is a 23 litre fermenter (a plastic bucket with a large lid is best) or a 5 litre fermenter (like a gallon glass jar), an airlock and a siphon for racking off. Below is some optional equipment that will be of great assistance when you make your House of Hambleton Wine Kit.



Hydrometer

Cleaner & Sterilizer

It is of great importance to clean and sterilize all equipment well. One of the best ways of doing this is to use a good quality homebrew cleaner/sterilizer.

Hydrometer

Use a hydrometer to check if fermentation is over, to check alcohol content and to calculate exact amount of sugar to add if you sweeten your wine.



*Hambleton Bard Hand
Corker*

Wine Corks

Good quality wine corks will help your wine to mature in the bottles. Use a good corker to insert the corks in wine bottles. The plastic Hambleton Bard Hand Corker is a good economy corker and for the experienced brewer there is a twin lever metal corker.

HINTS & TIPS

Wine is not fermenting

If you can not see any bubbles in your airlock there may be a leak somewhere. Check if there is foam on the wine surface - in that case your wine is fermenting and you have a leak somewhere (check the bung and the airlock). If there is no foam, fermentation has probably not started. You will find a comprehensive troubleshooting guide on our website www.hambletonbard.com.

Sweetening your wine

If your wine is too dry you can add sugar just before bottling. To increase 1 unit on the hydrometer (1 s.g.) you simply add 2.5 g per litre wine. Do it in two or three steps - you can not remove sugar if your wine gets too sweet.

Example: You have a white wine with a final gravity of 995 and you would prefer a sweeter wine. Increase gravity to 1000 (medium dry) by adding $5 \times 2.5 \times 25 = 300$ g (approximately) to the entire wine kit. To be on the safe side, add 150 g first and then another 100 if necessary etc.

If you prefer a sweet white wine, increase gravity to 1005 instead. You will then have to add $10 \times 2.5 \times 25 = 600$ g (approximately).

You can of course also add sugar to each bottle and make different types of wine from one wine kit.

