

# *Magnum*

*Ultimate - 23L*

*Mini - 5L*



*Wine Kit*  
**INSTRUCTION**

# Magnum

*Mini - makes 5 litres*

*Ultimate - makes 23 litres*

**M**agnum wine kits are made from highest quality raw materials allowing you to make an outstanding wine in less than three weeks.

## Necessary Equipment

- **Fermenter:** For Magnum 23 litre kits, a **33 litre bucket** is best. For the 5 litre kits, use a **Better Brew 5 litre glass demijohn** for best result.
- An **extendable syphon** 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 33L bucket** for racking off is very helpful (for Magnum Mini you can use a cheap 5L plastic demijohn). The **hydrometer** is the most important tool for monitoring the fermentation progress.

Bottle your wine with quality corks using a **twin lever corks** or buy a **5L inner bag with tap** for serving straight out of the wine kit box.

## START

1. Empty the grape juice into fermenter.
2. Top up with lukewarm water (20-30C) to 5 litres for Magnum Mini, or 23 litres for Magnum Ultimate.
3. Add **Sachet no.1** (Wine Yeast/ Nutrient) and mix well.
4. Fit airlock, half filled with water.
5. Place your fermenter somewhere safe in case of a leak, or if it froths over. Best temperature is slightly above normal room temperature. You should notice fermentation starting (bubbles in airlock, froth on surface) within a day in normal cases.

If you can see froth on the surface but no bubbles in your airlock, it means there is a leak somewhere. It will work anyway, but it will be more difficult to see when fermentation is over so you should replace the leaking item as soon as possible.

**TIP:** Make a note of the batch number found on the box for the unlikely case a problem occurs.

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## FERMENTATION-15 DAYS

After approximately 15 days at room temperature, or just above, fermentation should be over. Best indication of this is no more foam on surface and almost no bubbles in the airlock.

## STABILISER, FININGS-3 DAYS

6. First make sure your wine is not too sweet. Best is to use a hydrometer which should show 1000 or below. If you don't have a hydrometer, simply taste the wine and make sure it is dry.  
NOTE! If your wine is too sweet DO NOT add stabiliser yet, wait a day or two and test again.

7. Rack off your wine into another vessel using an extendable syphon and make sure most of the sediment is left behind.

8. Add **Sachet no.2** (Stabiliser). Then shake or stir until there is no more CO2 gas. Repeat 2-3 times with a few minutes in 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 1 day.

10. One day after the addition of finings A, it is time to add **Sachet no.4** (Finings B). Shake or stir carefully for 15 seconds but no longer. Then leave to clear at table height so you can rack off next day.

WARNING: Do not try to "shake out" CO2 and do not rack off at this stage, or your wine may take a long time to clear (you can find a full explanation on our website, [www.hambletonbard.com](http://www.hambletonbard.com)).

## RACKING OFF, BOTTLING

11. Rack off your wine into another vessel and this time make sure to discard ALL sediment. After racking off, shake or stir to remove all remaining CO2.
12. DONE! Now use your syphon to bottle your wine into well cleaned wine bottles and seal with good quality cork, best with a twin lever corker. Your wine is ready but will improve further if stored for a few weeks.

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**Sachet Contents:**

- 1. Wine Yeast / Nutrient**
- 2. Stabiliser (E202, E224)**
- 3. Kieselsol (Finings A)**
- 4. Chitosan (Finings B)**

**Allergens: Contains sulphites  
and a product of crustacea.**

**[www.hambletonbard.com](http://www.hambletonbard.com)**

Sachet set item code 11375

Instruction item code 11395