



Makes
23
Litres

Bards Blends

7 Day Wine Kit

INSTRUCTIONS

Superfast Fermentation & Quality

Your Bards Blend wine kit is one of today's fastest fermenting homebrew wine kits - and yet it will produce a very high quality wine. Speed and quality normally does not go together but with our new highly specialised superyeast / nutrient we have managed to retain all the natural qualities of the grape.

We use only the best quality grapes for the Bards Blends kits - the same grapes that are used in the normal wine production.

For the Italian style kits we use grapes from the Toscana and Emilia regions and for the French and German style kits we use grapes from the north of Italy, the Veneto and the Trentino regions.

Useful Equipment

The best fermenter to use is a clear plastic bucket with a large lid. It will allow you to see the level inside and you can easily access the surface. It is also the easiest vessel to clean.

The hydrometer is a very good instrument for all home brewing. You can use it to check alcohol, sweetness of your wine and to check if fermentation is over. You will find more details on our website www.hambletonbard.com.

For a professional finish, use wine bottle labels available from your retailer (again, check our website for the range available).

Instruction - Day 1

1. Clean and sterilize your fermenting vessel and other equipment using a good homebrew sterilising agent. Rinse well afterwards.

2. Add a few litres of hot water to your fermenter (use only lukewarm if fermenter is glass), then add 4 kgs of white sugar and mix well until completely dissolved.
3. Add the grape juice, rinse out and add any remaining juice from the bottle using hot water. Top up to the 23 litre (4.5 litre for 1 Gallon Kits) mark on your fermenter with a mix of hot and cold water to achieve a temperature between 25 - 30 C.
4. Sprinkle contents of sachets 1 and 1g (yeast/nutrient and oak chips) onto the surface, leave for 15 minutes then mix well and finally fit your airlock (half filled with water). Leave to ferment in constant temperature between 20-30 C (best over 25 C). Fermentation will normally take 5-6 days and a little longer if you have a low temperature.
5. Take a hydrometer reading if possible. This is your start value and it is very useful if you want to monitor your fermentation and/or calculate your alcohol content later.

During fermentation

6. Check gravity with a hydrometer once a day if possible. This is very helpful if there are any problems later.

After 5-6 days of fermentation (6-8 if temperature 20C or lower)

7. Check that fermentation is over, if in any doubt - wait another day or two before proceeding. Check with any of these methods:
 - a) Check gravity with a hydrometer. If you have the same reading at least 2 days, your fermentation has stopped. If it is below 998 everything is ok. If it is above, your wine has stopped prematurely and it is best to try and start it again - shake it, try to raise the

temperature a bit and in difficult cases try to add a new yeast sachet. Contact your homebrew shop for advice.

Ideal final gravities (on hydrometer):

The white wines: 997, The red wines: 994

b) Check bubbles in airlock. If no more bubbles then your fermentation is likely to be over. It is not as accurate as the hydrometer test so you need to leave it 1-2 extra days to be absolutely sure. Taste it to make sure it is dry enough - if not, follow the procedure above.

Important: If your wine is still fermenting (even just a little) or contains residual sugar - it will clear slowly or not at all.

8. Rack off to another sterilized vessel using a syphon tube. Add stabiliser (sachet no 2) and shake/stir very thoroughly to remove CO₂. Repeat a 3-4 times with at least 1 hour in between.
9. Add Finings A (sachet no 3) and mix well. Wait a few hours or up to one day before next step.
10. After 1 day: Add Finings B (sachet no 4) and the Extract sachet. (marked X), carefully stirring up the sediment, for only 15 seconds. Leave wine to clear for 1 day, preferably in a cool place on a table or similar so you can rack it off later without moving it first. Important: Do not rack off or try to remove CO₂ before adding Finings B.
11. After 1-2 days your wine should be clear (in rare cases you may have to wait another day). Time to bottle!

If you feel brave you can bottle it directly from the vessel with a syphon now. If you want to play it safe, rack off first to another vessel, shake out last CO₂ and then bottle your wine.

Your wine is ready to drink immediately but it will improve if left bottled for a few weeks before use.