

# Master Vintner®

## TROPICAL BLISS™ FRUIT WINE

WINE VARIETY:

DATE:

STARTING SPECIFIC GRAVITY AT 6 GALLONS:

PRODUCT CODE (5 digits found on the box & juice bag):

### EQUIPMENT REQUIRED

- Primary Fermenter  
Plastic 6.5 Gallon Big Mouth Bubbler®
- Degasser or Long-Handled Stirring Spoon
- Hydrometer & Test Jar
- Wine Thief
- Racking Tube & Hose
- 6-Gallon Carboy (Glass or Plastic)
- Bung & Airlock
- One-Step Cleaner
- Metabisulfite Powder for Sanitizing
- Bottle Filler
- Thermometer
- 30 Wine Bottles, 30 Corks & Corker

### INCLUDED IN YOUR KIT

- Juice Bag
- Wine Yeast
- Yeast Nutrient – Added to the Wine when Specific Gravity is Between 1.025 and 1.035
- Kieselsol & Chitosan (Clarifiers)
- Potassium Metabisulfite – For the Degassing, Clearing and Stabilizing step. (Not for Use on Equipment.)
- Potassium Sorbate – Prevents Refermentation
- Fruit Essence Bag

### BEFORE YOU BEGIN

- Before anything else, **clean all equipment** & rinse thoroughly with hot water. Use an official equipment cleanser. DO NOT use a household cleaner.
- **“How do I sanitize?”** Make a metabisulfite solution: dissolve 3 tsp metabisulfite powder in 1 gal. cool water. Dip or spray equipment with solution. Rinse thoroughly. Store leftover solution in a tightly sealed container for up to 2 months.
- **Water:** Use good quality drinking water to make wine. If uncertain, simply use bottled water.
- **Starting temperature** is critical. Juice temp must be 65°F–75°F before adding yeast.
- **Take hydrometer readings** at each step to chart the conversion of grape sugars into alcohol. Read hydrometer by floating it in a sample of wine in the test jar.
- **Specific Gravity (SG):** found by matching the level of the wine to the stem of the hydrometer.
- Your wine will taste quite good as soon as it is bottled, but you can store it in a cool, dark, temp-stable place for up to a year for a more mature wine.

## PRIMARY FERMENTATION DAY (1–5)

Ensure primary fermenter is capable of holding at least 6.5 gallons before beginning. This extra volume is necessary to contain any foaming during primary fermentation.

Clean and sanitize primary fermenter and lid, spoon, hydrometer and test jar, wine thief, bung, airlock and thermometer, as described above. Rinse thoroughly.

1. Carefully pour contents of the juice bag into primary fermenter.
2. Top up fermenter to 6-gallon mark with lukewarm water and stir vigorously for 30 secs.
3. Take specific gravity reading. Target SG is 1.080 or higher. Record on front.
4. Check temp of juice. If not between 65°F–75°F, cover primary fermenter and move to a suitable environment for 1 – 2 hours.
5. Open yeast package and sprinkle onto juice. Do not stir yeast into wine.
6. Place lid on fermenter. Assemble airlock and bung, fill with water and place in hole in lid.
7. Store fermenter at 65°F–75°F.
8. Check specific gravity until it reaches 1.025 –1.035. Open Yeast Nutrient and stir into half cup lukewarm water. Once completely dissolved, add mixture to juice and stir thoroughly.

## SECONDARY FERMENTATION DAY (6–14) TARGET SG: 1.010–1.020

Primary fermentation is mostly complete. Clean and sanitize siphon rod and hose, hydrometer and test jar, wine thief, carboy or jug, bung and airlock. Rinse well.

1. Carefully remove bung and airlock and then lid from the primary fermenter. Record specific gravity.
2. Place secondary fermenter directly below primary and siphon wine. Transfer all liquid, including any sediment that flows through the siphon. Attempt to leave sediment behind.
3. Attach airlock and bung to carboy or jug. Remember to fill airlock halfway with water.
4. Leave carboy in fermentation area for 10–12 days to complete fermentation.

## STABILIZING, CLEARING & DEGASSING DAY (15–27) TARGET SG: 0.998 OR LOWER

At day 15, all active fermentation is complete with no consistent bubbling. Check specific gravity, do not proceed until at or below 0.998. You may need extra time, especially if winemaking area is cooler than 72°F.

Clean and sanitize siphon rod and hose, hydrometer and test jar, wine thief, and long-handled spoon or degasser, as well as carboy or primary fermenter. Rinse well.

1. Record specific gravity.
2. Place wine on a sturdy table or shelf at least 3 feet off ground. Use siphon rod to rack wine into sanitized carboy. If you don't have one, rack wine into primary fermenter. Rack vigorously, allowing carbon dioxide bubbles to escape. Leave thick sediment, but transfer all liquid.
3. Mix Potassium Metabisulfite into 1/4 cup (50ml.) cool water until dissolved. Add to wine and stir.
4. Stir vigorously. If using degasser, stir 60 secs. If using spoon, stir 2 mins. You must stir hard enough to drive off all the CO<sub>2</sub> gas, or wine will not clear.
5. Add Kieselsol pouch to wine and stir 2 mins.
6. Add Chitosan pouch to wine and stir 2 mins.
7. Mix Potassium Sorbate in 1/4 cup (50ml.) cool water. Dissolve. Add to wine. Mix thoroughly.
8. Ensure carboy is full to within 2 inches of the airlock. If you need to top up add a similar finished wine, not water. If you used a primary fermenter for this step, you will need to rack back into the freshly rinsed carboy.
9. Replace bung and airlock on carboy. Move to a cool area (50°– 68°F) for 10 days to clear.

## BOTTLING

Wine should be completely clear. Clean and sanitize primary fermenter, 30 wine bottles, corks, corker, bottle filler, siphon rod and hose. Rinse well.

1. Rack wine into primary fermenter. Take only clear wine. Leave all sediment behind.
2. Add the contents of the Fruit Essence bag to the primary fermenter now. Stir for 1 minute.
3. Use siphon rod and bottle filler to rack wine from fermenter into your bottles. Leave 1½ inches (about 2 finger-widths) of space between bottom of cork and top of wine.
4. Insert corks into bottles with corker.
5. Stand bottles upright for 3 days. Then turn them on their side for aging.
6. Store bottles in dark, cool, temp-stable place.