

## WHITE GRAPES

Pick – crush and destem.

Add Sulphite – 2ccs / litre of must using a 10% solution of Potassium Metabisulphite will produce 100ppm.

Add Pectic Enzymes 1/2tsp / 5 litres.

Let stand 24 to 36 hours.

Press.

Let pressed juice stand overnight to settle.

Rack [siphon] or decant carefully to separate the clear juice from the sediment. Discard the sediment.

Add 1tsp / 5litres Yeast Nutrient [DAP – Diammonium Phosphate] – this is NOT Fermaid K. [NOTE: NOT required if adding Go-Ferm].

Rehydrate the selected yeast using about 100ml warm water [temp about 100F]. Dissolve 0.25 grams / litre Go-Ferm in the rehydration water before sprinkling the yeast. Don't stir the rehydrating yeast until you add it to the juice.

After 1/3 of the sugar content has been consumed [after about two days of active fermentation] add 0.25 grams / litre Fermaid K.

Rack [siphon] into carboys while the fermentation is still active but not foaming and add air locks.

Cold stabilize

Rack off sediment as soon as fermentation is complete, and allow to clear before bottling

## RED GRAPES

Pick – crush and destem.

Add Sulphite – 2ccs / litre of must using a 10% solution of Potassium Metabisulphite will produce 100ppm

Add Pectic Enzymes 1/2tsp / 5 litres

Let stand up to five days to allow a cold soak to extract colour and flavours

Add 1tsp / 5litres Yeast Nutrient [DAP – Diammonium Phosphate] – this is NOT Fermaid K. [NOTE: NOT required if adding Go-Ferm].

Rehydrate the selected yeast using about 100ml warm water [temp about 100F]. Dissolve 0.25 grams / litre Go-Ferm in the rehydration water before sprinkling the yeast. Don't stir the rehydrating yeast until you add it to the must.

After 1/3 of the sugar content has been consumed [after about two days of active fermentation] add 0.25 grams / litre Fermaid K

A "cap" of skins will form on top of the fermenter so this should be knocked down and stirred into the must twice per day.

After the major fermentation activity has died down the must should be pressed and the wine returned to the fermenter. After 24 hours settling period, rack off the wine to carboys and add the malo-lactic inoculum. Install an air lock. Store in a warm location – about 70F – to promote the malo-lactic conversion

If not undergoing malo-lactic conversion the wine should be racked again after all signs of fermentation have stopped, and sulphited with 1 cc / litre stock solution.

If undergoing malo-lactic conversion you should see a ring of bubbles round the neck of the carboy. Once this ring has disappeared and there appear to be no further signs of activity rack the wine to a clean carboy and sulphite 1cc/litre stock solution and allow to clear