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BRAND

winexpert

BRAND

VINECO
Andrew Peller Limited

- 60 years of winemaking experience, founded in 1961
- Publicly traded, Peller family controlled
- Largest Canadian-owned wine company; 1,500 employees
- 9 Estate wineries in Canada and 1 distillery/brewery
- Makers of wine, spirits, beer and cider
Global Vintners Inc.

- Global Vintners Inc. is the recognized global leader in personal winemaking

- Over 40 million bottles of wine, made with Global Vintners products, are enjoyed by consumers each year
WHAT IS IN A WINEMAKING KIT?
**Top of Box**

<table>
<thead>
<tr>
<th>Barcode (Barcode location – Top of the box)</th>
<th>Description</th>
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<tr>
<td></td>
<td>a – Brand</td>
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<td>b – Wine style</td>
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<td>c – Manufacturer item number</td>
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<td>d – Work order number</td>
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<td></td>
<td>e – Kit number</td>
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<tr>
<td></td>
<td>f – Lot number: 2 – Last digit of year 134 – Julian date (May 14) 002 – Batch sequence (2nd batch of the day)</td>
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<td>g – QR (Quick Response) Code (For GVI internal use only)</td>
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A **production sticker** is located on the top of every kit box.

Peel and stick to the instruction sheet for future reference.

Best practice is to make a wine kit within one year of the date of production.

Age your wine, not your wine kit.
Production Sticker

- Peel off the top of the box and place on the instructions for future reference.
Juice Base Bag

- White
- Red
- Blush

- White and blush juice base will look darker than the finished wine.
Reserve and Flavour Pack

- Kit may contain a reserve, which adds sweetness and (may contain) juice to enhance the aromatics and flavour profile of wine after fermentation.

- Only off dry and sweeter wine kits will contain a reserve.

- All Island Mist wine kits contain a flavour pack (f-pack), which adds sweetness and gives each style its distinct fruit flavour.
Grape Skin Pack & Muslin Bag

- Private Reserve and Limited Release red wine kits may contain grape skins and a muslin bag.

- Grape skins add flavour and tannin to the finished wine and are found only in our most premium brands.
Additive Packet

- One addpack contains all additives needed for each stage of winemaking.
- The instructions are in there too!
Bentonite Packet

- Bentonite helps yeast propagate, removes proteins and aids in the clearing process.
Oak Packet

- Found in most red wine kits and some white wine kits

- Packet will contain one or more of the following oak types: granules, chips, or cubes

- Gives wine structure and tannin

- Adds true-to-style aromatics and flavours

- Mimics oak barrel ageing
Yeast Packet

- Our kits exclusively use Lalvin yeast.
- Depending on wine style, different yeast strains may be included.
- Occasionally, a kit will contain two yeast, and both are added on Day 1.
Combined Sulphite/Sorbate Packet

- Added on Day 14 to stabilise wine and kill any lingering microbials
Chitosan & Kieselsol

- Clearing agents used as a team in the wine clearing process
- Chitosan is derived from crustaceans.
- Kieselsol is silica based.
• A. The WM-RE revision date indicates the generation of the instructions.

• B. The production sticker is important to keep for reference should further detail be needed.

• C. The front of the box will indicate the length of kit processing time.

• D. Bentonite will be clumpy when mixed with water. This is typical.

• E. Oak chips and granules are added on Day 1. Oak cubes are added later.

• F. Yeast is added dry as per the wine kit instructions.
The combined sulphite/sorbate packet is stirred in dry.

If the kit contains two Kieselosol packets, only one is stirred in now.

The reserve or f-pack are stirred in on Day 15.

If the kit contains a second Kieselosol packet or oak cubes, they are stirred in now.

A good winemaking practice is to add an extra ¼ teaspoon of sulphite to all cleared carboys of wine before bottling.
Frequently Asked Questions
#1 Question
Why is my wine cloudy?
Clearing Tips & Fix

Before adding a fix to the wine
- Give it more time
- Riddle carboy
- Use a flashlight to check for clarity in reds
- Keep room warm during the clearing process

Fix
- Carefully rack wine, leaving sediment behind
- Stir in ¼ teaspoon of sulphite
- Stir in one packet of kieselsol
- Repeat clearing time
- No extra chitosan
8 How come my wine isn’t fermenting?

9 What kind of water should I use when making my kit?

10 Can I age and develop my wine in a plastic bucket?

11 Can I age and develop my wine in a plastic bucket? (continued)

12 Can I use a homemade or commercially available yeast?

13 Can I use a homemade or commercially available yeast? (continued)

14 Can I use a homemade or commercially available yeast? (continued)

15 Tips, Tricks, & Troubleshooting Techniques for Kits

Common kit winemaking pitfalls

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Common kit winemaking pitfalls
How do I clean and sanitize my equipment?

• Keeping your equipment clean is the number-one rule for winemaking success! Cleaning and sanitizing is a two-step process. First, clean your equipment by removing soil and stains. Use a wine equipment cleaner and follow the manufacturer’s instructions.

• Next, sanitize your equipment with sanitizer solution or potassium or sodium metabisulfite (sulfite). These are inexpensive and easy-to-use wine-friendly sanitizers. To make a sanitizer solution, mix 3 tablespoons of sulfite powder into 1 gallon (4 L) of cool water. Dip or spray each piece of equipment that will touch your wine, then rinse with cool water. Be sure to do this before each use. Leftover solution can be stored in a tightly sealed container for two months.

• Proper preparation will pay off when you enjoy that first taste from your perfectly crafted wine.
Why is my specific gravity low on Day 1?

- Check that the juice base and water mix is filled to the correct primary fermenter measurement. If your kit has a grape skin pack, make sure to add it after reaching the proper fill level. Stir, stir, then stir some more! You can even use your wine whip to mix the juice base and water. For an accurate reading, it is important to take the specific gravity reading right after stirring. Sugars are heavier than water and will naturally sink. This will not affect your fermentation but might skew your day 1 reading.

- **If your kit has grape skins, it is important to wait 5 to 6 hours after the grape skin addition before taking a reading.** This allows time for the sugars in the skins to incorporate into the must. Again, make sure to stir very well before taking your reading. It is nearly impossible to stir too much on Day 1!

- Adding extra sugar is never recommended. As long as the fill level is correct, the sugars will be at the right level to reach the prescribed alcohol content. While adding extra sugar will bump the alcohol, this can lead to a stuck fermentation and an unbalanced wine that might not have the character and complexity you are expecting.
Can I top up my carboy of wine with water?
Topping up is usually not necessary. As long as the wine reaches the “shoulders” of the carboy, the fill level will be fine during the clearing time as indicated in your instructions. If your wine is going to remain in a carboy longer than the recommended clearing time in the instructions, it can be topped up into the neck of the carboy with a similar style of wine. Water is never recommended for this because the result can be a watery, weak and unbalanced wine.

What kind of water should I use when making my kit?
Excellent quality drinking water makes excellent quality wine. Good quality tap water works well, as long as it is not overly chlorinated. Well water can be great as it often has a natural minerality, which is helpful for a healthy fermentation and can add a subtle complexity to your wine, but there is always the concern of other microorganisms negatively impacting your wine. It is crucial that the water have no off-flavors or aromas. If you are unsure, bottled spring water is a good choice. Distilled and reverse osmosis waters are not ideal for winemaking, as the lack of minerals does not offer a thriving environment for yeast propagation.
How come my wine isn’t fermenting?

“My airlock is not bubbling — help!”

• This is probably the most common concern I hear from winemakers. Staring at the airlock is not an accurate way to monitor fermentation. Sometimes, fermentation is quiet, and you will not see much action in the airlock or on the surface of the must, particularly if the fermentation area is cool. Other times, the CO₂ may be escaping through another way.

• If you have concerns, monitor your fermentation using a hydrometer. The reading should be lower than it was on Day 1 and should continue to drop as the fermentation progresses.

• Depending on the temperature of the room and the must, it can take up to 48 hours for fermentation to become noticeable. Wine kits are already balanced with the correct dosage of energizer and nutrient to ensure a complete fermentation. Sometimes, cleaners and sanitizers can impede fermentation; so, always make sure to rinse your equipment well after cleaning and sanitizing it.

• It is best to make your wine within a few months of purchasing your kit. Do not leave kits in your basement for a year or two, as the yeast and other components will expire. Age your wine, not your wine kit!
Why is fermentation still happening?

Once again, do not monitor your fermentation by looking at the airlock. CO₂ is a by-product of fermentation and the wine will naturally off-gas through the airlock even after fermentation has completed.

Use your hydrometer. If the specific gravity has not changed after taking readings 48 hours apart, the fermentation is considered complete. Checking the specific gravity with a hydrometer is always the best way to determine what stage you are at in the winemaking process.
Is my wine ruined if additives are added out of order?

• It is very important to add the yeast on Day 1. If yeast addition is forgotten or delayed, mold or bacterial infections can develop in the must.

• Chitosan and Kieselsol work best when added in the correct order but should still be fine if added out of sequence. You might need to give your wine a few extra clearing days.

• It is important that the sulfite/sorbate packet be added after fermentation is completed to ensure a dry, stable wine. If the sulfite/sorbate is added on Day 1, yeast may struggle to propagate and cause a sluggish or incomplete fermentation.

• Bentonite can be stirred in after the onset of fermentation with no issue.

• For most wines, if the Flavor Pack or Reserve is added on Day 1, the wine should still ferment successfully. Give the must a good stir and keep it warm. However, the alcohol will be higher, and the wine will have a drier profile. The wine can be back-sweetened to taste at clearing, if desired.

• If oak chips or granules are forgotten, they can be added at clearing. It is a good idea to put them in a muslin bag to help the clearing process.
Please contact me any time with your winemaking questions.

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winemakerschool.com
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