

How **you** can make **your own** **Wine** without **owning** a **vineyard**



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the online division of Bett-A-Brew Australia

Imagine your wine racks stocked with pure Australian varietal wine, that you have actually made yourself!

'Austro Vino' 100% grape concentrates are produced by experts for the sole purpose of making quality wine.....so even without owning your own vineyard you can become a master winemaker by following traditional techniques of grape fermentation in the convenience of your own home.

'Austro Vino' selected grape varieties purchased from leading Australian Vineyards, are concentrated via a large capacity Spinning Cone Column, the most advanced extraction and concentrating system in the world.

This advanced system produces a concentrate that keeps the varietal characteristics of the grape intact which ensures that a wine of high quality can be made consistently every time. There are no other syrups or sugar syrups in the concentrates...only pure grape.

Personal tastes satisfied.

Using 'Austro Vino' winemaking concentrates heralds just the beginning of a very rewarding hobby. You will learn the skills first hand that professional winemakers use. While the concentrates

by incorporating fresh seasonal fruit like strawberries or apricots there is no limit to the exotic wine blends you could make.

Easy to learn

Winemaking skills are easy to learn and our simple but comprehensive instructions will guide you through the learning process. You will immediately be captivated by the fermentation process as grape sugars are converted into alcohol.

The results will impress you and your friends

What equipment will I need?

The quantity of wine you are making governs the equipment required. you will need either a 5, 15 or 30 litre polyethelene fermenter or glass demjohn fitted with a bung and airlock. The fermenter must match the amount of wine fermented to eliminate excess air contact.

To complete your home winery you will also require the following equipment:

- Wine Hydrometer.
- Sterilising powder.
- Bottle brush/brewers detergent.
- Syphoning / racking system to fit

your chosen fermenter.

- Two handle corking Tool or larger floor model corker depending on the quantity of wine to be bottled.
- Wine corks.

OPTIONAL EXTRAS

- Buon Vino mini jet or super jet wine filter and pump
- Glass demijohns fitted with silicone bungs for longer maturing of the wine in bulk.
- Buon Vino automatic Bottle filler
- Bottle draining tree

Australia's Favourite winesyours for the making

You can choose from an excellent selection of grape varieties and wine styles including:

Pinot

Merlot

Shiraz

Chardonnay,

Riesling,

Moselle.

Premium Cabernet

Sparkling White

The range is seasonal and subject to availability.

The 3 litre concentrates (net weight 4.5kg) are priced between \$55.00 to \$59.00 for the still wines and \$65.00 for Sparkling White... including yeast. which is sufficient to make 15 litres (20 bottles) of wine .

Each concentrate is matched with a quality SIHA German or lallemand pure yeast strain to compliment your chosen grape variety and all you have to do is add sugar, ferment, clear and bottle.

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WINEMAKING INSTRUCTIONS

For the fermentation of 'Austro Vino' Australian Grape concentrates:

To make 5 litres of wine:

Each 1 litre of grape concentrate will make 5 litres of wine with the addition of 280gms of white sugar. Brew in 5 litre glass demijohns. Divide your 3 litre concentrate into 3 x 1 litre lots and store any unused concentrate in either a glass or plastic bottle in the refrigerator until needed.

To make 15 litres of wine:

The 3 litre container of concentrate is the right amount to make 15 litres of wine. For RED or WHITE wine you will need to add 800gms of white sugar. Ferment in a 15 litre glass demijohn or PE food grade fermenter.

To make 30 litres of wine:

2 x 3 litre grape concentrates are required plus DOUBLE the quantity of sugar listed above. Ferment in either a 30 TO 34 litre glass demijohn or 30 litre PE food grade brewing fermenter.

Always store your concentrate refrigerated if not using immediately to maintain its quality.

Fermentation Instructions

1. Dissolve grape concentrate in hot (just off boiling) water with appropriate amount of sugar. Pour this liquid into the fermentation vessel of your choice (5, 15, or 30 litre) and top up with cold water leaving some space from the top for initial fermentation frothing to take place.
2. Sprinkle wine yeast over the surface when the liquid temperature is 26C or below and allow several days for fermentation to commence. The fermenter should be sealed at all times with an airlock (and water in the lock.)

3. When fermentation commences, frothing can be seen on the surface and gas will escape through the airlock. During fermentation it is advisable to agitate the fermenter occasionally to keep the yeast in suspension and hasten fermentation time.

4. When the initial vigorous fermentation is slowing down and there is less frothing on the wine, (approx after 1 week) top up your fermenter with cold boiled water.

5. Allow the wine to continue to ferment until complete. Overall fermentation time will vary depending on the temperature. The hydrometer will come down to S.G. 990 to 1000 when fermentation is complete and bubbling will cease through the airlock. The wine will now start to clear and a sediment form. (you may get the odd bubble but ignore this)

6. Allow the wine to settle for at least 1 week then Rack (syphon off) the wine leaving behind the sediment. Discard the sediment and if using only 1 fermenter, return the wine and replace the airlock.

7. Add 1 crushed campden tablet for every 5 litres of wine during this first racking process.

8. Allow the wine time to clear and when a further sediment forms, rack the wine again. Add another 1 crushed campden tablet per 5 litres. Always replace the airlock after each racking. You may need to rack again several times until NO MORE sediment forms. (do not add more campden tablets).

Prior to bottling add stabilising liquid at the rate of 1ml per each litre of wine). Once the wine is crystal clear it is then ready for either drinking or for bottling, corking and maturing. Commercial clarity and stability can be achieved quicker if using a filter system.

TO MAKE A SWEETER WINE

All wine will ferment out to a dry finish if following the previous instructions. If you prefer a sweeter wine there are two ways of achieving this:

1. Allow the wine to completely finish then sweeten to taste with some sugar syrup or grape concentrate



2. OR allow the wine to come down to S.G.1010 and then STOP the fermentation early by racking the wine off the sediment. This is the preferred method as the remaining sweetness is from natural unfermented grape and gives a superior finish.

IN ALL CASES the wine must be stopped from further fermentation by adding campden tablets (as instructed previously, and ALSO some K40 WINE STABILISING LIQUID. Together, these will prevent a secondary fermentation taking place and ensure that the grape sugar or added sugar desired for sweetening does not ferment out.

NOTE: We have recommend in earlier instructions to use K40 stabilising liquid if corking and bottling even a DRY wine for maturing as this ensure the stability of the wine in the bottle.

Bottling the Wine

Always ensure your wine is crystal clear and stable prior to bottling. Select suitable wine bottles, which should preferably be either green or amber glass to filter out excess light.

If the bottles are dirty, clean thoroughly with Brewers detergent hot bottle wash and rinse well with warm water. If bottling immediately after cleaning then further sterilising is not necessary however if the bottles are clean, or been standing for a while, then sterilise with Sodium Metabisulphite solution before bottling.

Always syphon the wine into the bottles. Use a good quality corking tool, one which does not damage the cork on insertion and after corking allow the bottles to stand upright for 24 hours (to allow the cork to seal) before laying down to mature.