



# Wild Berry™ Additive Kit

## Before You Begin

Please read all instructions carefully and follow them exactly as written. It's very important that all equipment is thoroughly cleaned and sanitized before making your wine. Everything that touches your wine must be sanitized and rinsed.

## Required Equipment

Primary Fermentor: A food grade plastic container with cover (25 - 46 Litres) • 23 Litre glass or plastic carboy • Air Lock and rubber stopper • Siphon hose and racking tube • Long handled plastic stirring spoon • Sanitizing powder • Measuring cup • Strainer or cheesecloth • Floating thermometer • Hydrometer and sample jar • Wine thief • Bottle filling tube • 30 Bottles & closures.

## Package Contents

Your kit contains: **Packet #1:** Potassium Metabisulphite & Pectin Enzyme • **Packet #2:** Acid Blend, Nutrient Blend & Tannin • **Packet #3a:** Potassium Metabisulphite • **Packet #3b:** Potassium Sorbate • **Packet #4:** Bentonite • Yeast Packet • Finings Packet • Some kits may also contain the following: elderberries, oak powder or chips, citric acid packet.

## Let's Get Started

From the chart below find the kit you have purchased then choose the quantities of fruit, grape base and sugar required.

**Important: Freeze the fruit for at least 24 hours before you are ready to use it. Thaw completely before using.**

Choose your Wild Berry additive kit	Litres of fruit required	Grape base required	Corn sugar Required
Bakeapple	8	1 Litre white	4.5 kg
Big Blue Blueberry	14	1/2 Litre red	5.5 kg
Blueberry	10	1 Litre red	4.5 kg
Blueberry/Partridgeberry	10 + 2*	1 Litre red	4.5 kg
Cherry	14	1/2 Litre red	4.5 kg
Gooseberry	8	1 Litre white	4.5 kg
Partridgeberry or Cranberry	8	1 Litre red	4.5 kg
Plum or Damsons	14	1/2 Litre red	4.5 kg
Rhubarb	14	1/2 Litre white	4.5 kg
Rhubarb/Strawberry	10 + 4*	1/2 Litre white	4.5 kg
Strawberry or Raspberry	12	1/2 Litre red	4.5 kg

\*Blueberry/Partridgeberry requires 10 Litres of blueberries and 2 Litres of partridgeberries. Rhubarb/Strawberry requires 10 Litres of rhubarb and 4 Litres of strawberries.

**Sugar quantities shown in the chart are for corn sugar. If you substitute table sugar use 1/2 kilogram less.**

## Day 1 – Preparing the Fruit

- (1) Sanitize and rinse all equipment that will come in contact with your fruit. (2) Crush the berries or fruit. *If you are using Rhubarb or Plums chop them into 1/2 inch pieces.*
- (3) Put 10 Litres of cold water into a large sanitized bucket. Add the crushed fruit and **PACKET #1**.
- (4) Stir and cover loosely, then move to a cool area (20° C or less). (5) Stir twice daily for the next 3 days.

## Day 4 – Starting the Fermentation

- (1) Add 4 litres of hot water to a clean Primary fermentor then add the required amount of sugar listed in the chart. Stir well to dissolve. (2) Dissolve **PACKET #4** (Bentonite) into one cup of hot water. Pour the bentonite solution into the fermentor and stir vigorously. (3) Stir the berry mixture then strain the liquid from it into the Primary fermentor. Squeeze the fruit to get most of the juice then discard the pulp. (4) Add the *Wild Berry Grape Base™* and **PACKET #2**. If necessary, top up to the 23 Litre mark with cold water. **Stir vigorously**. Take a specific gravity reading. It should read between 1.070 and 1.090. If your kit contains elderberries and oak you should add them now. Sprinkle them on top and stir into the juice.
- (5) Before moving on to the next step check the temperature. It should be between 20° - 30° Celsius.
- (6) Sprinkle the yeast on top of the juice. **DO NOT STIR**. Cover and let ferment until Day 10 at 23° - 25° Celsius.

## Day 10 – Transferring the Wine

Transfer the wine into a carboy leaving most of the sediment behind. If necessary top up the carboy to within 3 inches of the opening with cold water. The specific gravity should read between 1.010 and 0.990. Attach the rubber stopper and air lock. Remove the cap from the air lock and fill it to the halfway mark with cold water then replace the cap. Leave it to ferment until Day 31 at 23° - 25° Celsius.

## Day 31 – Degassing, Stabilizing & Clearing

**IMPORTANT: The specific gravity should be between 1.000 and 0.990 before starting this process.**

- (1) Siphon the wine into a sanitized bucket and add **Packet #3a** and stir vigorously for 2 minutes.
- (2) Add **Packet #3b** to the bucket and stir vigorously for 2 minutes. (3) Carefully read the instructions on the finings packet then add it to the wine. Stir vigorously for 2 minutes.

**If your wine contains a citric acid pack you should add it now and stir vigorously for 2 minutes.**

- (4) Siphon the wine back into the carboy and attach the air lock. Let the wine stand at 20° - 25° Celsius until day 45.

## Day 45 – Conditioning & Bottling

Your wine should now be clear and ready to bottle. If the wine is not clear please contact your retailer for advice. You can also filter your wine at this time if desired. Filtering will give your wine a professional look and will help prevent sediment from forming in your bottles. Fruit wines often taste better if sweetened. You can use the chart below as a guide but please use your own judgement to make final adjustments.

<b>1 cup of wine conditioner = semi-dry wine</b>
<b>1 1/2 cups of wine conditioner = medium sweet wine</b>
<b>2 cups of wine conditioner = sweet wine</b>

A special Wild Berry Blueberry Sweetener is available for our kits. It enhances the flavour and aroma of blueberry wines but it also works great with all other berry and fruit wines.