

**THE
BREW
SHOP**

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HOW TO....

MAKE YOUR OWN WHITE WINE....

Making your own wine is very rewarding and a pleasurable hobby for many people. Before you begin there are a few small tasks you need to carry out.

Before you buy your grapes, you need to collect and check all your equipment to make sure it is in good working order. Next you need to make a list of all the consumables you will be using when preparing to make your wine. E.g. Detergents, sterilizers Campden Tablets, yeast e.t.c.

Always buy good quality fruit that is suitable for the style of wine you wish to make. For a white wine, some of the more popular choices are Waltham Cross, Muscatel, Semillon and Chardonnay.

It is always a good idea to measure your sugar level of the grapes to find a potential alcohol percentage. The sugar content of the grapes can be measured by squeezing a small amount of juice into a test jar and measuring the Specific Gravity with a hydrometer. A good starting gravity for a White Wine would be 1075 – 1085 which will give you approx. 10 -12% Alcohol.

WHAT TO DO.

- Remove the stalks then crush and press the grapes.
- Strain the juice into your cleaned and sterilized demijohn or barrel.
- Discard the skins.
- Add 1 crushed Campden tablet for each 5 Litres of juice.
- Fit the Airlock and leave for 24 Hours.
- After 24 Hours, add wine yeast and pectinase to the juice.
- Leave to ferment.
- Keep the containers nearly full to prevent oxidization, allowing only a small space for gas to collect above the wine to be discharged through the airlock.
- Once fermentation is complete, syphon the wine into a clean and sterilized container. Discard the sediment.
- Make sure the container is full.
- Add 1 Campden Tablet per 10 Litres of wine before sealing.