

INSTRUCTIONS: MIST DRUM

DRUM INCLUDES:

- Juice base drum, 152 L / 40.2 US gallons. Yields 900 L / 237.8 US gallons.
- 6 flavor packs (F-packs), 8 L / 2.1 US gallons each. Total F-pack volume: 48 L / 12.7 US gallons.

NOTE: All instructions regarding time frames are approximate. The use of proper testing instruments and commercial-grade winemaking equipment should be used at every stage of the winemaking process.

Please ensure that all equipment is clean, sanitized and thoroughly rinsed with potable water.

WAIVER: These instructions are basic guidelines for the winemaker when using Global Vintners Inc drum products to make wine. There is no implied wine style or character of the wine. The final finished wine is the sole responsibility of the winemaker/winery owner.

STEP 1: PRIMARY FERMENTATION

Ensure your fermenting vessel has a capacity larger than 900 L / 238 US gallons to allow for foaming.

Add the following ingredients in the following order:

1. Add drum juice base contents into the fermenter. Rinse bag with warm water and add water to fermenter.
2. Add hydrated bentonite. Recommended ratio: 1 g/L, diluted 1:4 warm water.
3. Fill primary fermenter with cool (20°C–25°C / 68°F–77°F), good-quality water to 900 L / 238 US gallons.
4. Vigorously agitate wine to ensure thorough mixing.
5. Record the specific gravity (S.G.) reading. The starting range will be between 1.050 and 1.055.
6. Hydrate yeast according to yeast package instructions. Refer to yeast package instructions for usage amount and hydration method.
7. Ensure adequate ventilation.
8. Fermentation will start within 48 hours. Monitor fermentation progress using a hydrometer.

STEP 2: RACKING/STABILIZING/DEGASSING

When the S.G. is <0.996, rack the wine into a clean and sanitized clearing vessel. During this transfer, avoid disturbing the sediment at the bottom of the fermenter and take care to avoid aeration.

Perform the following steps:

1. Test wine for sulfite level with appropriate testing device and calculate addition rate to raise free sulfite to 25–35 ppm. You may wish to use an online sulfite calculator.
2. Dissolve sulfite in wine at a ratio of 2:1 (wine to sulfite). Add to vessel.
3. Dissolve sorbate in warm water at a ratio of 4:1 (warm water to sorbate). Add to vessel. Recommended dosage: 0.24g/L.
4. Fully degas wine.

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STEP 3: CLEARING

1. Add contents of F-packs. Rinse bags with small amount of wine and add to vessel.
2. Mix to ensure contents of F-packs are thoroughly incorporated into the wine.
3. The specific gravity should now read between 1.010 and 1.018.
4. Add clearing agent(s). Recommended: Kieselsol 0.54 mL/L and Chitosan (*Aspergillus niger*) 2.2 mL/L, added one hour apart.
5. Wait at least 14 days.

STEP 4: BOTTLING

1. Remove a sample to ensure the wine is clear. If the wine is not clear, recheck in 48 hours.
2. Without disturbing the sediment, rack the clear wine into a vessel and cover with an appropriate lid.
3. Test wine for sulfite level with appropriate testing device and calculate the addition rate to raise free sulfite to 25–35 ppm. You may wish to use an online sulfite calculator.
4. Filter and bottle.