

Basic Wine Kit

1. Sanitize Equipment

- Clean and sanitize your primary fermenter (bucket), lid, spoon, measuring cup, and airlock using a homebrew sanitizer.
- Ensure all surfaces touch the sanitizer for at least 1 minute and air dry. [[1](#), [2](#), [3](#), [4](#), [5](#)]

2. Mix Primary Ingredients

- Pour the 1.32-liter Chardonnay juice/concentrate into the primary fermenter.
- Rinse the concentrate bag with warm water and add it to the bucket.
- Add warm water up to the 1-gallon (3.8-liter) mark, stirring well to mix.
- Check the starting specific gravity with a hydrometer if desired (target ABV is around 12.5%). Add any included bentonite or oak additives as specified in your exact package instructions.

3. Pitch Yeast & Ferment

- Sprinkle the included wine yeast packet over the top of the must (juice mixture).
- Snap the lid onto the primary fermenter and fix the sanitized airlock (filled with a little water) into the hole.
- Keep the bucket in a warm, dark place (ideally 20°C to 25°C or 68°F to 77°F) for about 10 to 14 days until primary fermentation slows and specific gravity drops. [[1](#), [2](#), [3](#), [4](#), [5](#)]

4. Rack and Stabilize

- Siphon (rack) the wine off the bottom sediment (lees) into a clean, sanitized secondary jug or temporary bucket.
- Stir the wine vigorously for several minutes to degas it (remove excess carbon dioxide).
- Add stabilizing agents (sulfite and sorbate) and any included fining agents (like chitosan or kieselsol) to clear the wine, stirring thoroughly as directed.
- Leave the jug under an airlock for another 10 to 14 days until the wine is completely clear.

5. Bottle

- Siphon the clear Chardonnay into five sanitized 750ml wine bottles.
- Insert corks using a manual corker.
- Let the bottles stand upright for 3 days, then store them cool and sideways. The wine is ready to drink, though a couple of weeks of bottle aging will improve the flavor.