

Cabernet Kit

5 Gallon Packing List:

- 1 Pouch Concentrate
- 1 Pack Y44 Wine Yeast
- 1 Potassium Metabisulphite Tablets
- 1 Toasted Oak Pack

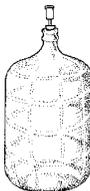


1. First sanitize a 6 to 7 gallon fermenter and mark it at the 5 gallon level. Now pour the **Cabernet Concentrate** into your 6 to 7 gallon fermenter, and rinse the pouch to get it all out. Stir in the **Granulated Oak Pack**. Add cold water to make 5 gallons and stir again.

2. Rehydrate the **Yeast Pack** per the instructions on the pack, and mix the yeast into the 5 gallon mix with a sanitized spoon.

3. Seal the lid on your fermenter with an airlock, and leave an area with a temperature of 68° to 75° F. for 25 days. Fermentation will start in 1 to 3 days, as evidenced by a mild sulfur smell and foaming.

4. After 25 days, sanitize your secondary 5 gallon fermenter. Siphon the wine into the secondary fermenter, leaving the heavy sediment behind. Now add 1-2 pints of cold water to close up the airspace to prevent oxidation, leaving 3-4 inches of airspace (you can also CO2 purge the airspace with a Keg Charger or Kegging System to avoid dilution). Seal with an airlock and stopper. Leave in a dark place with a steady temperature of 65° to 72° F. for 90 days (three months).



5. After 3 months in the secondary at a temperature no lower than 65° F., the wine should be ready to bottle. Take a hydrometer reading to be sure the final gravity of 1.005 or less has been reached (usually below 1.000).

Transfer the wine to a bottling bucket. Break up the **Potassium Metabisulphite Tablets** per pack directions, and stir the powder thoroughly into your wine.



Now sanitize twenty four 750ml wine bottles or equivalent (you can also use beer bottles and caps, push in corks, and screw caps depending on what you have). Siphon into each bottle, filling to about 1½" of the neck. Cork, cap, or seal depending on your equipment.

6. Cabernet likes a little age, so age your sealed bottles for a minimum of 6 months, ideally in a dark place with a temperature of around 55° F. If corked, make sure your bottles are sideways to keep the cork from drying out. You can age this one for years and find it will greatly improve in 2 to 3 years time.

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Final Inspection by #5