



Petite Sirah Kit

3 Gallon Packing List:

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

1. To make this kit, first sanitize a 5 gallon fermenter and mark it at the 3 gallon level. You can also use a wide mouth 3 gallon fermenter, as long as it has 3" or so of headspace above the wine level to accommodate foaming. Dump in the **KCO Oak Pack**. Now pour the **Concentrate** into your fermenter (use a large funnel if needed), and add cold water to make 3 gallons. Shake to stir.



2. Then rehydrate the **Yeast Pack** per the instructions on the pack, and pour the yeast into the mix. Shake gently to mix.

3. Seal the lid on your fermenter with an airlock, and leave an area with a temperature of 62° 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 3 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 C02 purge the airspace with a Keg Charger or Kegging System to avoid dilution). Leave this carboy in a dark place with a steady temperature of 62° to 72° F. for 90 days (three months).

5. After 3 months in the secondary at a temperature no lower than 62° F., the wine should be ready to bottle. Take a hydrometer reading to be sure the final gravity of 1.004 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 fifteen 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.

6. Sirah 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 will find it will greatly improve in 2 to 3 years time.

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Final Inspection by #1