



Vinfoerm® MAXI starters kit

Congratulations with your purchase of the VINFOERM® MAXI-STARTERS KIT. At the moment several thousand fervent fruit-wine makers make their delicious 'house wines' each year. No, not grape wine...but fruit wine! Would you like to see several examples? Wine made from apples and pears, plums, red berries, black cherries and cherries, elderberry and elderflower, rhubarb...and even wine from medlar, parsley, oak leaves, dandelions, birch sap ... You see: The choice is well nigh endless! And practically all of them give fantastic results. Of course expertise is necessary and there are books for that. But above all the wine maker must have patience! Patience to let the wine ripen to a fully fledged nectar. . .

But, you want to start immediately, and that's why we give you a summary of wine making in this brochure.

If you follow the instructions for one of the recipes carefully you can rightfully be proud of your results!



1. What is in this starters pack?

- 2 fermenting buckets of 30 litres
- 2 air locks and 2 taps with backnut
- filler pipe
- 30 corks to seal the wine bottles
- corker
- spoon for stirring (40 cm)
- a hydrometer, to measure the sugar
- a measuring jug
- an acidity meter, to measure the acidity of the juice
- a bottle brush
- CHEMIPRO® OXI to clean materials
- a packet of yeast Bioferm Rouge, for red wine
- a packet of yeast Bioferm Blanc, for white wine
- 100 g Nutrisal or yeast nutrition salt
- 25 g Zymex to break down the pectin
- 100 g Mixacid (mixed acid)
- 100 g Campden or sulphite powder
- 100 g Desacid to de-acidify acid wine
- Mixed acids (mixacid)
- instructions with recipes

2. What is not in this starters pack?

- fruit juice
- sugar

3. Summary of wine making

Before we really get started, we must pay attention to the importance of hygiene. EVERYTHING you use, must be free of mildew, bacteria etc.

This 'sterilizing' needs a special product such as CHEMIPRO® OXI, a cleaner/sterilizer/odouriser all in one.

You can also clean the materials with sulphite. In this case you must also add an acid (mixacid).

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**a) The FOUR ways of JUICE EXTRACTION:**

- You can prepare must by bruising the ingredients (fruit, vegetables) and then soaking the pulp in water for several days.
- Preferably a pectin degrading enzyme (Zymex) is added, to give more juice and a clearer wine. After a few days the colour, aroma and taste are dissolved into the water sufficiently and you can sieve the pulp and crush it out by hand.
- The most traditional way to make 'must' is perhaps by crushing. Most fruits are suitable. To do this you must use a fruit-crusher and a fruit-press. This method has a greater rendition of juice, but requires a greater investment to begin with. Fruit-presses are available in the shops in different sizes and prices. A very interesting and relatively easy way of extracting juice is the steam extractor or juicer.
- This is a special apparatus with which you can derive pasteurised juices in a short time from practically all fruits, vegetables or herbs. And still it retains most of the aromatic substance. Afterwards you can decide the end result: to keep as fruit juice or make into wine.
- In some cases boiling down the ingredients is the best option. We are thinking especially of carrots, rosehips, bananas... In this case the fruits will lose some of their aroma in the process. Sometimes the boiling will give a funny taste. A pectin degrading remedy is always necessary.

b) The YEAST STARTER:

Now you can make the yeast starter. For this you can best take dry yeast that is allowed to swell in a glass of tepid water (30°C) for 15 minutes. Then you simply add the yeast to the must! The dry yeast will quickly start the fermentation.

c) MEASURING SUGAR AND ACID:

The alcohol fermentation must take place in the best possible circumstances. The must should have both sufficient sugar and acid levels. There are 2 handy ways of measuring this: the DENSITY METER and the ACID METER.

After these two measurements you must eventually adapt the must, with sugar, water and/or addition of another juice. These measurements are of course all extra work, but ensure you of good results. However the beginner can save himself the work of these extra measures by sticking to a recipe.

d) The FERMENTATION:

We distinguish from two types of fermentation: must fermentation and pulp fermentation.

- With pulp fermentation you allow the bruised fruit to ferment for several days. The yeast is added to the water and crushed fruit 1 day after crushing. The alcohol created by the fermentation brings out much more taste, colour and aromas, which results in a tastier wine. The carbonic acid drives the pulp to the surface where it creates a thick mass.
- This 'hood' should be stirred regularly. This fermentation should take place in a bucket however, covered by a partly closed lid or cloth. After 3 to 5 days the pulp is sieved, pressed and sugar is added to the must.
- If you use pure juice then you begin fermentation immediately. During the first days (the first fermentation) a lot of foaming will occur. It is therefore advisable to only fill the bucket $\frac{3}{4}$ full. If you do not do so it will foam over. During the first days you must stir regularly, so that the yeast can develop properly.
- The fermentation is closed off with an air lock. This is a sort of swan neck that is attached to the bucket by means of a rubber seal. It is half filled with water. This way no air from outside can get into the bucket while at the same time the carbonic acid that forms can escape.

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- After about a week the process develops into a much slower fermentation (the second fermentation). The fermentation bucket can now be completely filled.
- Nature does its work and the wine will soon be ready. The dead yeast cells will sink to the bottom and form dregs. That's why you must decant the wine several times without allowing the dregs to accompany it.
- This is very simple thanks to the tap and the second bucket. After several months all the sugars will have fermented completely and all you have to do is allow the wine to clear and mature.

e) BOTTLING:

- You are a happy person: after a few months the wine has cleared and ripened. You bottle it with the help of the filler pipe (mounted to the tap) into the cleaned wine bottles, Seal these with a good quality cork with the help of the corker and finish everything off with a capsule and a label.
- The bottles are kept lying down to keep the cork moist. Also the wine needs to mature a little. The golden rule of every wine maker applies: patience is rewarded...

f) CHEERS!!

Now comes the moment that fills every wine maker with deep pride: a wine glass is filled... you judge together with family or friends the colour, the aroma, the bouquet and the taste. . . you have had a lot of patience, but it was worth it!

4. And now to begin ...

Would you like to start right now? A good idea...With the help of the recipe below you will surely make two delicious wines without any problem. Both recipes have been tested and are especially designed to give a good result.

Lots of fun and... CHEERS!

**BASIC RECIPE for 23 liters RED table wine***Ingredients:*

7.5 kg elderberries

5 kg sugar

5 teaspoons pectin-enzyme

2.5 teaspoons mixacid

5 teaspoons yeast nutrition salt

Dry yeast: Bioferm Rouge

To prepare :

Pick the berries and separate them from the stalks with a fork. Crush them and allow them to heat up in a small amount of water for 15 minutes to about 80°C. Dissolve half of the sugar in 5 litre water and add to the berries. Allow to cool (to 25°C!) then add the yeast nutrition salt, the pectin-enzyme and the mixacid. Stir the dry yeast in a glass of lukewarm water (max. 30°C) and add this after 15 min. to the must.

Allow everything to ferment for 2 days in a white plastic bucket, covered with a clean cloth. Stir everything vigorously at least once a day. Sieve everything through a muslin cloth, squeeze the pulp and pour the must into the fermentation bucket.

Fill with water until 3/4 of the bucket is full. Fix the air lock, half filled with water, to the bucket and leave in a warm place (25°C) to ferment for another week. Remember that during the first few days the fermentation can be strong, resulting in foam.

Add the rest of the sugar, dissolved, fill the bucket and stir thoroughly. Allow to ferment further.

Depending on the temperature the wine will have fermented completely within 2 – 4 months. Pour the wine over into the other bucket without disturbing the sediment (by way of the tap).

Allow to clear and mature for several months until the wine is crystal clear. Now you can bottle the wine. Seal with a good quality cork using the corker. Remember: The longer you allow the wine to mature, the richer it will be in body, bouquet and taste!! CHEERS!

BASIC RECIPE for 23 liters APPLE WINE*Ingredients:*

7.5 litre apple juice

1250 gram raisins

3.75 kg sugar

10 litre water

5 teaspoons pectin-enzyme

5 teaspoons yeast nutrition salt

7.5 teaspoons mixacid

Dry yeast: Bioferm Blanc

To prepare:

Make sure you have enough apples for about 7.5 litre apple juice. Usually 16 – 30 kg apples are enough.

Use preferably a tasty kind, which will improve the wine. (You can buy apple juice; just make sure there are no additives in it!)

Press, by hand or with the use of a fruit-press, the peeled apples and catch the juice in a bucket. Chop or crush the raisins and add to the apple juice.

Dissolve ¾ of the amount of sugar in the (optionally warmed up) water and add this to the juice. Allow to cool, and then add the yeast nutrition salt, the pectin-enzyme and the mixacid.

Stir the dry yeast in a glass of lukewarm water (200 ml, max. 30°C) and add this after 15 min. to the must.

Fix the air lock (half filled with water) to the bucket and stir well. Put in a warm place (25°C) and stir regularly the first few days to encourage fermentation. Remember that during the first few days the fermentation can be strong, resulting in foam. After 2 weeks dissolve the rest of the sugar and add to the wine (in the making). Depending on the temperature the wine will have fermented completely within 2 – 4 months. Pour the wine over into the other bucket without disturbing the sediment (by way of the tap). Allow to clear and mature for several months until the wine is crystal clear. Now you can bottle the wine. Seal them with a good quality cork using the corker. (*version 2014*)

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