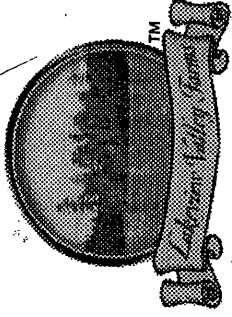


This Kit is intended for the
Adults over the age of 21 ye:

Make Your Own Merlot Wine



Instructions

Complete Wine Making

6107

Dear Customer,

NSI is the manufacturer of this kit. We hope you enjoy our Merlot Wine Making Kit. If you find that made an error or if something is missing or damaged, let us know so that we can correct the problem for you. Please include the following:

- Name of item
- Date of Purchase
- Model number
- Place of Purchase
- Purchase Price (please include sales slip)
- Brief description of the problem

FOR TECHNICAL ASSISTANCE, PLEASE SEE PAGE 3.

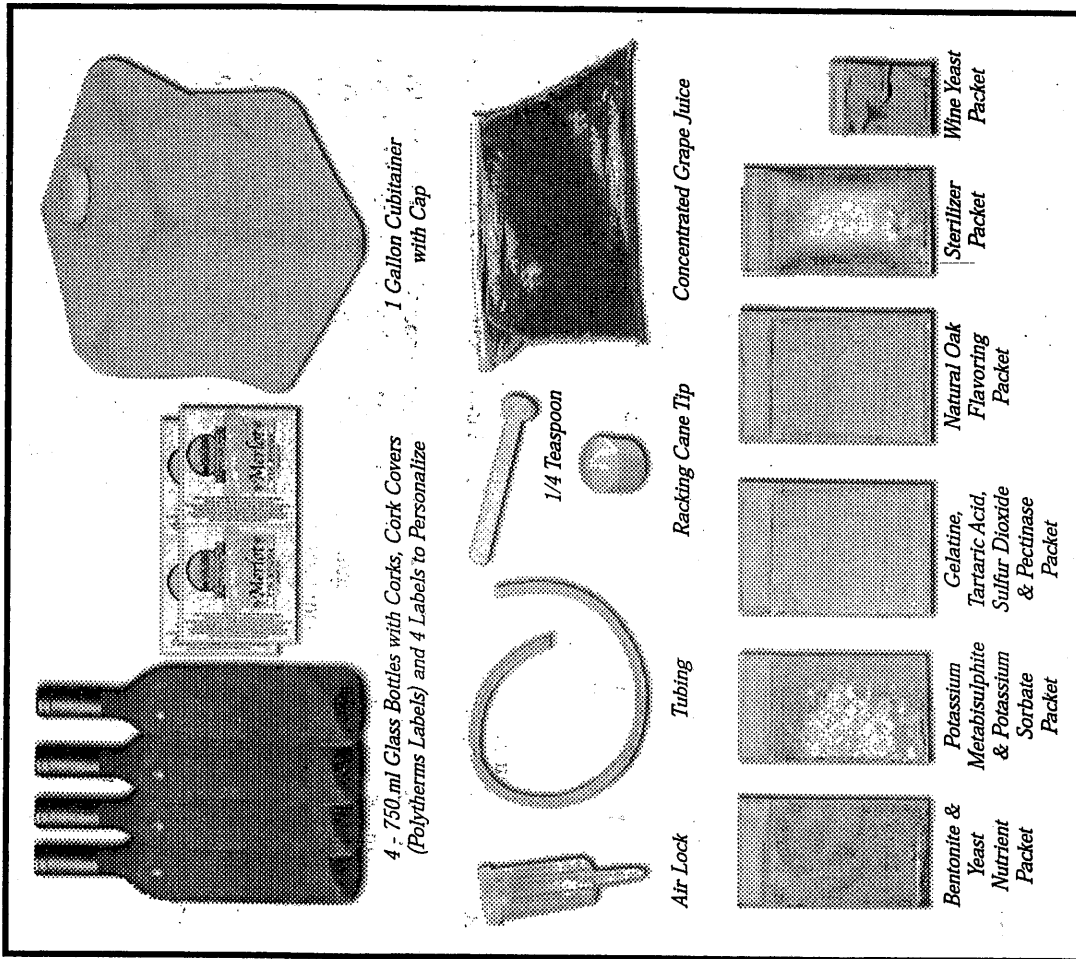
Do not return the kit to the store where you purchased it. They will not have the replacement parts!
Send all correspondence to: Natural Science Industries • 910 Orlando Avenue • West Hempstead, NY 115
Attn: Quality Control Department

WARNINGS & INFORMATION

- For personal consumption only. Not for Sale.
- Government Warning: (1) According to the surgeon general, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects. (2) Consumption of alcoholic beverages impairs ability to drive a car or operate machinery, and may cause health problems.
- Federal Law permits adults over the age of 21 to make 100 gallons of beer or wine per year for personal use and not for sale. This kit is intended for personal use only.
- Although this kit contains no alcohol, the fermentation process will produce a product containing alcohol. This product should be used responsibly. Keep out of reach of children and all persons under the age of 18.
- Potassium Metabisulphite can be an irritant. Keep away from skin and eyes. Do not swallow and keep away from children. If a child should ingest call 1-800-468-6942 for further instructions.
- Sterilizer can be an irritant. Keep away from skin and eyes. Do not swallow and keep away from children. If a child should ingest call 1-800-468-6942 for further instructions.
- Do not store packets containing yeast and pectinase near a heat source. Doing this can lessen their effectiveness.
- Wine Bottles can be used again. Sterilize bottles and corks for each new batch.
- Be careful handling concentrated grape juice, as it will stain fabrics, furniture, clothing, etc.

For Nutrition Facts call 1-800-468-6942

CONTENTS INCLUDED



Your set includes the following to make 4-750 ml bottles of Merlot wine: 4 glass 750 ml wine bottles & corks, labels, thermoseals, 1 gallon cubitainer, airlock and cap to ferment your wine, tubing and racking cane tip to rack and bottle your wine, measuring teaspoon, ingredients to make wine: Merlot grape juice, wine yeast, bentonite and yeast nutrients, tartaric acid (to regulate tartness), natural oak flavoring, potassium metabisulphite*, sulfur dioxide and potassium sorbate (preservatives), pectinase and gelatin (clarifying agents). Sterilizer* included to clean and sterilize all equipment.

INSTRUCTIONS FOR MAKING YOUR MERLOT WINE

IF YOU NEED HELP OR HAVE A TECHNICAL QUESTION, PLEASE CALL (585-671-1955). MON-FRI 9:00 A.M.-5 P.M., EST.

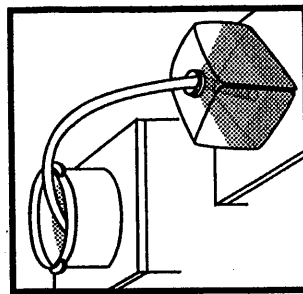
To avoid contamination, make sure all of your equipment is CLEAN AND STERILIZED! Mix half of the sterilizer packet with hot water and soak all equipment. After rinsing all equipment with sterilizing solution, rinse again using hot water.

These instructions are a guideline for making wine from this kit. The fermentation and finishing of wine is influenced by temperature. The timing of the stages listed below is therefore influenced accordingly. Screw cap and airlock should always fit securely (airtight). When airlock is placed in screw cap, it should be filled half way with water.

Use this sheet to mark in the dates when you complete each step. This will help you keep track of when the next step needs to take place. Use the area provided to mark in date.

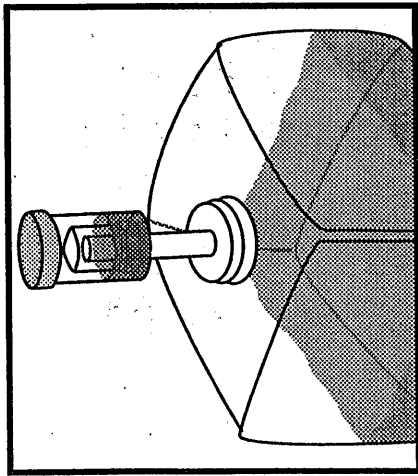
DAY 1: PRIMARY FERMENTATION

- 1) To avoid spilling the concentrate, carefully remove the cap holding the bag upright by the spout and pour the contents into a container that will hold more than 1 gallon of liquid (do not put into cubitainer yet). Always line your work area with newspaper when handling the concentrate.
 - 2) Add 1 quart of warm filtered or bottled water to the empty grape juice pouch. Shake well and empty into container with the concentrate.
 - 3) Using warm filtered or bottled water again, repeat step 2 and stir contents vigorously to ensure that the concentrate is completely mixed and pour into container with concentrate.
 - 4) Add 1 quart of room temperature filtered or bottled water to the container. Stir contents until completely mixed. Now carefully pour the concentrate into your cubitainer. You can use the siphon hose* or use a sterilized funnel. Make sure that you clean and sterilize any equipment that comes into contact with your juice. (*To start a flow with hose you place one end in the liquid you want to drain from and suck on the other end with your mouth to start a flow. The container you are emptying into must be lower than the other container. Once you start a flow place that end into the container you are emptying into.)
- Be sure to work on top of newspaper as there is a good chance for some spillage.**



To siphon wine from container into cubitainer, the cubitainer must be on a lower surface.

- 5) Take packet marked Bentonite & Yeast Nutrient and add to 1/4 cup warm filtered or bottled water, stir solution until dissolved (approximately 2 minutes). Add to cubitainer and agitate to mix thoroughly.



Place airlock in the hole of the screw cap.

- 6) Temperature of the juice should be 21-25° C (70-75° F). Sprinkle in 1/4 tsp. yeast, place screw cap on tightly on cubitainer. Place airlock in the hole of the screw cap. Remove plastic cover on air lock and fill half full with water. Replace plastic cover. Fermentation is best achieved between temperatures of 70-77° F (21-25° C). Keep this in mind when choosing a place to keep your cubitainer for the duration of the fermentation.

DAY 10: SECONDARY FERMENTATION

(Once again, make sure that all equipment is clean and sterilized.)

- 1) Fermentation of wine should be slowing down considerably by this time. Carefully siphon wine into a clean sterilized container that will hold 1 gallon of liquid. When siphoning make sure you do not stir up sediment that has occurred on the bottom of the cubitainer. Add racking cane tip to end of rigid hose included in your set. Place this tip on the bottom of the cubitainer. This will prevent sediment from being emptied out.

If a small amount of sediment is carried over, it will not harm your wine, but try to prevent this from occurring. Once you have siphoned your wine, clean out the sediment from the cubitainer with warm water. Rinse until cubitainer is clean and then siphon wine back into the cubitainer.

- 2) Replace screw cap and airlock (fill airlock half full with water).

DAY 23: STABILIZING

NOTE: If your wine is still sweet, wait a few days keeping the cubitainer in a warm place. Taste it again. When the wine is dry, proceed to the next step.

If there appears to be sediment in the bottom of the cubitainer, rack your wine once more, as in step 1 & 2 of Day 10. Move your cubitainer to a cool area (around 60° F (15° C) this will aid in stabilizing and clearing the wine.

- 1) Take 1/4 cup of wine from the cubitainer and add packet marked Potassium Sorbate & Potassium Metabisulfite. Mix in and pour back into the cubitainer and swirl it mixing well.
- 2) Replace screw cap and airlock (fill half full with water).

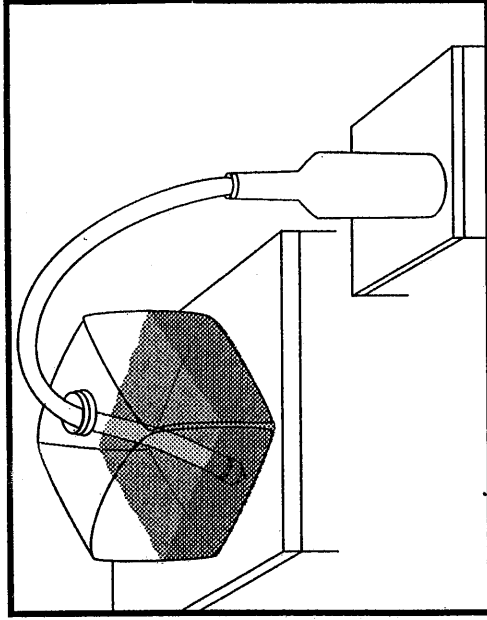
DAY 28: CLEARING

NOTE: Prior to clearing, insert a long handled, clean spoon into the cubitainer and rock it back and forth for 10 seconds, 3 times a day for 2 days, to release the carbonation. Then let wine sit undisturbed for 24 hours.

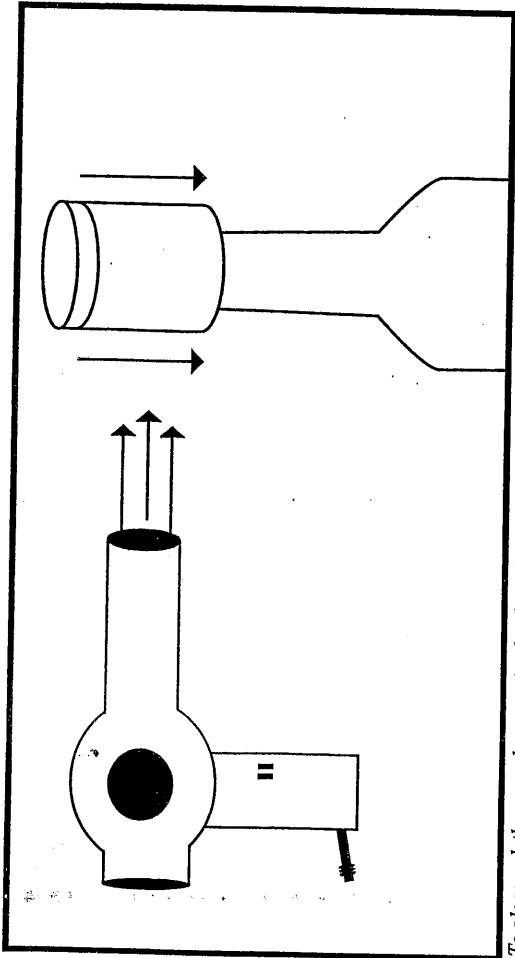
- 1) Cut corner of liquid pack marked Gelatin, tartaric acid, sulphur dioxide & pectinase. Add entire pack to wine and stir.
- Allow wine to stand undisturbed for 3 days.
- 2) Replace screw cap and airlock (fill half full with water).

DAY 30: BOTTLING

Your wine should be clear and ready for bottling. If your wine does not appear clear, wait a few days and check it again. At this time you will add the liquid packet marked Natural Oak. Stir well. Filtering your wine is an option. When the wine appears very clear, it is ready for bottling and drinking. Make sure bottles are clean and sterilized. You can use the other half of your sterilizer packet for this. Bottle wine by using tube and racking cane tip. Place end with racking cane tip into the cubitainer. This will prevent any sediment that may be left over from going into your bottles. Start flow on tube and place other end into your bottle. Bottle should be lower than cubitainer to keep flow going. Lift up bottle or tubing to stop flow. After the first bottle is filled, quickly remove the tube from the bottle and cover the end of the tube with your thumb. Insert the tube into the next bottle and continue the process. You can stop the siphon at any time by pulling the cubitainer end of the hose out of the cubitainer. Keep in mind that there will still be wine in the tube. Add your name to the labels to personalize your wine. Place corks on bottles. Place the labels provided on bottles and store (Do not store these bottles on their side as this type of cork cannot be stored on its side). Your wine will continue to mature and improve with age. Enjoy now or wait for better flavor.



To bottle wine, bottles must be on a lower surface.



To place polytherm seals over wine bottles, slide over & apply heat with a hair dryer to shrink.

Included with your kit are 4 polytherm seals to finish off the look of your bottle. This is not a necessary step. It is for decoration only. Slide open end over the cap/cork of the bottle. Using a hair dryer, blow hot air directly to polytherm. Apply the heat all over the polytherm to consistently shrink onto bottle. The direct heat from the hair dryer will shrink the polytherm onto the cap/cork and bottle. Use caution when handling the hair dryer. Do not expose bottle to hair dryer heat for more than two minutes.