



Musca
Wine Pressing and Supplies Ltd.



Welcome to the growing number of home winemakers. As you will see winemaking is both simple and fun. The following modern method has been selected so that you too can make great wines at a fraction of the cost, using our **California Wine Grapes** or our **International Fresh Grape Juices**.

Whether you purchase our Fresh Wine Grapes in season, or whether you purchase our fresh grapes juices (which are available all year round), you can be sure that only the finest grape varietals are used every time.

Winemaking at Musca Wine Ltd. allows you to obtain expert advice at all times, along with a full range of services and guaranteed equipment in order to produce your own fine wines naturally.

This is home winemaking made easy the Musca Wine Way! By following our step by step instructions, we will assist you in learning how easy it is to make your own high quality fine wines, in the convenience of your own home in 4 to 6 weeks. For best results, please remember to read the following instructions very carefully before you start. If you should require any assistance, please do not hesitate to contact the head office, or your nearest retailer. Cheers!

Equipment Needed

1. Glass Carboys- 23L and 18.9L) or Demijohns- (Various Sizes)
2. Syphon Hose or Plastic Tubing (6-9 feet recommended)
3. Airlock and Stopper
4. Funnel
5. Hydrometer and Test Jar- Measures specific gravity (ie. Sugar content)
6. Sterilization and Cleaning Solution

Additional Recommended Equipment

1. Corker
2. Corks
3. Bottle
4. Labels
5. Wine Thief
6. Shrink Seals
7. Bottle Stand
8. Bottle Sterilizer/Rinser
9. Digital Thermometer
10. Brew Belt



Step 1: Sterilization

Please Note: All equipment should be washed and sterilized with a metabisulphate solution (dissolve 50 GMS of metabisulphate in 4 or 5 L. of water). Sterilization is achieved by shaking your containers with this metabisulphate solution in such a way as to allow the solution to completely bathe the interior walls.

Having done this your container is now sterilized and ready to be filled with grape juice.

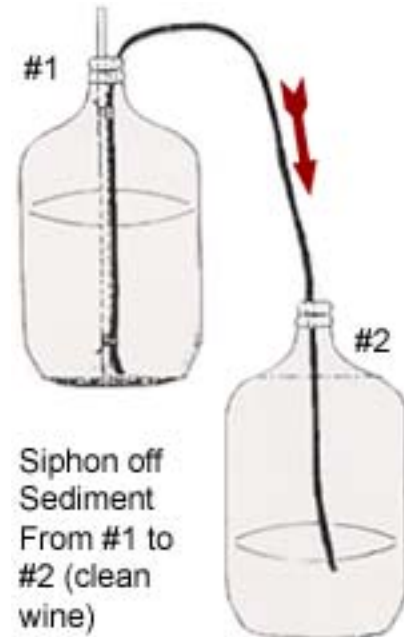
Step 2: Fermentation

1. Remove the tear tab from lid and mix well before pouring.
2. Pour fresh grape juice into your 23 L. glass carboy, leaving 10% air space for fermentation processes. Optional: If adding oak chips, soak them for 20 minutes in a cup of cold water and add to the glass carboy.
3. Please ensure that your 23 L. glass carboy is fitted with an airlock and stopper. Remember to fill your airlock $\frac{1}{2}$ full with tap water.
4. Place 23 L. carboy in a warm area, 2 to 3 feet off of the ground.
5. Once your fresh grape juice reached room temperature, it will start to ferment on its own because it has already been inoculated with a cultured yeast.

6. For best results, a constant temperature (70F to 74F or 21C to 24C) should be maintained throughout the entire fermentation process. Allow approximately 3 to 4 weeks depending on your temperature.

Step 3: **Racking**

1. When a specific gravity of .994 or less is achieved, and when the fermentation has come to a complete stop, using a siphon hose, you can then rack your wine from the 23L glass carboy into a clean and sterilized 18.9 glass carboy, discarding sediment.
2. Remember, **AIR IS THE No 1 ENEMY TO WINE**, so always top up your 18.9L. glass carboy with more wine (red to red, white to white). It is not necessary to use the same variety of wine, and never top up with **WATER!**
3. Once your wine has been transferred or **Racked**, you may now proceed with stabilizing



Step 4: **Stabilizing and Clearing**

1. Now that your wine has finished fermenting, you may proceed to stabilize and clarify your wine. Stabilizing is especially recommended for wines that do not completely ferment out to .990, and for those of you who do not have a proper storage area.
2. You may purchase a pre-measured package at Musca Wine that includes a stabilizer, clarifier, and an anti-oxidant all in one.
3. Remove 1 cup of wine from the 18.9 L. glass carboy, and add the pre-measured package to it (stabilizer & clarifier). Mix well and pour back into the 18.9 L. glass carboy, stirring gently.
4. Move the 18.9 L. glass carboy to a colder area (50F or 10C) if available. Place your glass carboy on a table top or counter. This will facilitate your racking.
5. Allow your wine to sit for 15 days (minimum) for clearing. Remember the colder the temperature, the faster your wine will clear.
6. Once your wine is crystal clear, you may proceed to rack and bottle your wine.

Step 5: **Bottling and Storage**

1. Remember to bottle your wine only if it is crystal clear. Never bottle a cloudy wine. Filtering your wine is optional, and will improve the wine's clarity. Filtering is recommended especially for those wines you would like to bottle age for more than six months.
2. Most wines tend to be dry. If a sweeter wine is desired, you may sweeten it up by adding a wine conditioner before bottling (1 or 2 oz per gallon). This will allow you to achieve a sweet or medium dry wine.
3. As far as corks are concerned, a good quality number 9 Standard Cork is recommended. This will ensure a good tight seal. For the wines you intend to age for years, we at Musca Wine Ltd. recommend you use a #9 long cork, instead of a regular length one.
4. If you are using Musca Wine corks, soaking and sterilizing is not required because they are already sterilized and treated for your convenience.
5. When inserting the corks into your bottles, it is recommended to keep your bottles upright for 24 hours, then place them on your wine rack on their sides.
6. Please store your wines in a cool, dark area (50F or 10C), making sure they do not freeze.



Here at Musca Wine Ltd., we take pride in supplying our clients with a wide selection of both red and white grape juices throughout the year. And now we bring you red grape juices with skins as well. Red wines may also be made by fermenting the juice together with the grape skins in order to obtain a more fruitier and fuller-bodied wine with excellent bouquet, colour and tannin. The following steps should be followed when purchasing red Juices with skins:

1. Pour the fresh grape juice into a 23L. or 30L. food grade plastic fermentor.
2. Allow the container of frozen skins to thaw (approx. 24 hours) and then add the skins to the 23L. or 30L. plastic fermentor.
3. Cover pail with a lid fitted with an airlock and stopper. Fermentation should begin within 24 to 48 hours, depending on your temperature.
4. Allow the must to ferment for a period of 3 to 5 days, depending on the type of wine desired. Three days will give you a medium bodied and slightly fruity wine while 5 days will give you a full bodied, fruity wine with a darker, richer colour

5. Remember to open the lid on your plastic fermentor at least once or twice a day in order to push the skins down into the juice.
6. Do not ferment juice and skins for more than five days, as prolonged fermentation of grape skins and seeds may result in a bitter wine.
7. Once your juice and skins have fermented to the desired length of time, you may now strain the skins from the juice and pour the juice into a 23L. glass carboy where you will apply an airlock and a stopper.
8. At this stage, the juice will be left alone to finish the fermentation process. From here you should continue to follow steps 2 through 5 in the fermentation stage.



Do's and Dont's

- Do use metabisulphite solution for sterilizing all equipment.
 - Do use glass vessels whenever possible.
 - Do make sure containers are topped up with wine, after fermentation is complete.
 - Do keep the ageing temperature steady.
 - Do rack the wine off any sediment.
 - Do expect some loss of wine by fining, It. is inevitable.
 - Do purchase good quality corks, they are cheapest in the long run.
 - Do take care when filling bottles and try not to include more air than necessary.
 - Do make sure that your cellar is well ventilated and dark.
 - Do try to keep an even storage temperature.
 - Do chill white, rose and sparkling wines before serving.
 - Do leave 10% air space for fermentation gases.
 - Do use a funnel to pour your juice into containers.
 - Do remember to rack your wine two or three times before bottling.
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- Don't use dirty or unsterile equipment.
 - Don't on any account use galvanized apparatus.
 - Don't use copper, brass, bronze, cast iron, mild steel or enamel appliances.
 - Don't use coloured plastics unsuitable for food use.
 - Don't store wine in partially filled containers.
 - Don't shake or disturb wines which are ageing.
 - Don't age wine in sunlight.
 - Don't allow sunlight to fall on bottles being stored.
 - Don't remove fermentation locks on containers while wine is ageing or being stored. They are safe and have a purpose.



All our fresh grape juices are pasteurized and balanced in Sugar, Acid, and pH, by our in house Oenologist. They are packed in 20L. pails and unlike concentrates, require no mixing, shaking, stirring, or addition of yeast. All fresh grape juices are made from 100% premium varietal wine grapes from all over the world and ensure excellent results every time!

Remember, Musca Wine Pressing and Supplies Ltd. is your One Stop Wine Shop and we are at your disposal to help you and advise you in all your winemaking needs. If you should have and winemaking questions or concerns, please do not hesitate to contact our head office or your nearest retailer.

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