

Warnings & regulations

- 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 21.
- This kit is designed for personal consumption only. Not for re-sale.
- U.S. 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 your ability to drive a car or operate machinery, and may cause health problems.
- U.S. 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 re-sale, however certain states and counties may have restrictions on use of home alcohol production kits. If you have questions regarding this, please check with your state and local officials to confirm that the use of home alcohol production kits is in compliance with all applicable laws and regulations.



Questions or comments?

Technical Assistance



Telephone
585.671.1979



Email
service@barrelkits.com

Parts & Service

For missing or damaged components, please direct all correspondence to:



Mail
Attn: Quality Control
Vino Corporation
699 Five Mile Line Road
Webster, New York
USA, 14580



Fax
585.671.5269

To ensure proper handling, please provide the following information:

Product Name:
Item#:
Date Purchased:
Location Purchased:
Copy of sales slip:
Brief description of problem:



Email
parts@barrelkits.com

Sales inquiries



Telephone
585.671.1979



Web
www.barrelkits.com



Fax
585.671.5269



Email
sales@vinoinc.com

Product Guide & Instructions

for
BarrelKit™ Model BC12
Item # 10548



Dear Wine Hobbyist,

On behalf of VINO Corporation, we would like to congratulate you on your recent purchase of The BarrelKit™ BC12 and welcome you to the wonderful world of home winemaking.

Utilizing this convenient new system, and by following a few easy steps, you are now able to produce up to 12-750ml bottles of your favorite wine every 6 weeks - right on your kitchen counter. To get you started, we have even included the necessary supplies for your first batch.

To ensure the best results, before you get started, please verify the contents of your kit and carefully review the warnings & step-by-step instructions provided within this booklet.

Because the store where you purchased this kit will not have replacement parts on hand, if you notice any missing or damaged components, please contact our parts & service department directly so we can rectify the problem for you.

Cheers, from our family to yours,

Vino Corporation

Getting started

Before you begin, to ensure successful results, **please read instructions carefully** and make sure you have all the necessary components, ingredients & equipment listed below on hand.

Contents

Re-usable BARRELKIT[®] appliance & accessories

"Rover oak style " fermentation barrel
Fermentation airlock
38mm "Opaque" Screw cap with hole
38mm "black" polyseal screw cap
Pouring spigot
Wide mouth funnel
Measuring spoon (1/4 - 1/8 tsp.)

Starter winemaking supplies

(For first 12 - 750ml bottles of wine)

Product guide & instructions
Concentrated grape juice extract
12 Customizable bottle labels
Ingredient & nutrient packets:
① Sterilizer (Sodium Metabisulphite)
② Wine Yeast (Saccharomyces bayanus)
③ Bentonite & Yeast Nutrient
④ Potassium Metabisulphite & Potassium Sorbate
⑤ Gelatin, Tartaric acid, Sulphur Dioxide solution & Pectinase
⑥ Natural oak flavoring
⑦ Citric Acid & campden tablet

Required household items

1 Large stir spoon
1 Small bowl
1 Large container or bucket (with 3 Gallon or 12 litre capacity or more)
1 teaspoon of table sugar
Fresh or filtered water (If using tap water, simply let sit for 24 hours to allow for chlorine evaporation)
1 Thermometer (optional)

Before you begin

It is very important that everything that comes in contact with your wine is clean and sterilized. This will prevent the growth of all harmful bacteria and is essential to the production of quality wine.

Clean and sanitize your equipment

1. Place the spigot on the barrel and fill it with hot water. At the same time, it is prudent to perform a visual check to ensure there is no sign of leakage.
2. Add 1/2 of the contents of the **sterilizer packet** (① -Sodium Metabisulphite) to the barrel and **let sit overnight**.
3. On the next day, fill your sink 1/2 full with hot water and add the remaining 1/2 of the **sterilizer packet** (① - Sodium Metabisulphite).
4. Place all plastic accessories, including bowls, cups and spoons into the solution.
5. Submerge & shake all items, making sure solution comes into contact with all surfaces.
6. Leave items to soak for at least five minutes.
7. Rinse all items, including barrel, with hot water and allow to air dry on a clean towel.

Note: The sterilizer agent used is Sodium Metabisulphite and may cause irritation to the skin. If you are sensitive to sulphites, you may want to wear rubber gloves while sterilizing your equipment.

Instructions

1 Mix & Prepare

Day 1 - Date: _____

Prepare the yeast starter

1. Measure 1/4 Cup (2 fl oz) of lukewarm water into a small bowl.
2. Stir in 1 teaspoon of table sugar.
3. Cut the corner of the **yeast packet** (② - Saccharomyces bayanus)
4. Using the measuring spoon provided, measure two (2) full 1/4 teaspoons of yeast and sprinkle on top of the sugar & water mixture (Do not stir). Store the extra yeast in the refrigerator.
5. Let the mixture stand for 15-30 minutes until foamy and active.
6. Set this aside while you prepare your juice.

Prepare the juice

1. Carefully holding the juice bag upright by the spout, remove cap and pour contents into large sterile container. (Not barrel yet)
2. Add 4 cups (32 fl oz) of lukewarm water to the juice bag. Shake well and empty into the container with juice concentrate.
3. Repeat step number 2 by adding an additional 4 cups (32 fl oz) of lukewarm water to the juice bag. Shake well and empty into the container with juice concentrate and stir well.
4. Add 22 Cups (176fl oz) of room temperature water to the mixture and stir well.
5. Add the contents of the **Bentonite & yeast nutrient packet** (③) to 1/2 Cup (4 fl oz) of **hot water** and stir the solution (Approx. 3 to 4 minutes)
6. Add solution to the grape juice mixture and stir well.

Prepare the barrel

1. Screw the pouring spigot onto the front of the barrel making sure it is in the "closed" position.
2. Using the funnel, carefully pour the Grape juice mixture into the top of the barrel.
3. At an ideal liquid temperature of 21-25° C (70-75° F), pour the yeast starter mixture as prepared above, into the barrel.
4. Pushing firmly, place the airlock in the hole of the screw cap making sure the fit is very tight.
5. Remove the plastic cover from the top of the airlock and fill 1/2 full with water.
6. Replace the airlock cover and screw onto the top of the barrel.

2 Wait

At this point, you should begin to see bubbling action in the airlock within 24-48 hours. **Leave your barrel undisturbed for 26 days**. If you leave it longer than 26 days, this will not hurt your wine. As your juice mixture ferments, sediment will form in the base of the barrel. This is normal, but you must **be careful not to move your barrel too much**, as this can stir the sediment, making the wine cloudy.

3 Stabilize & Clarify

Day 27 - Date: _____

Stabilize the wine

1. Using a clean cup, add the **Potassium Sorbate & Potassium Metabisulphite packet** (④) to 1/8 Cup (1 fl oz) of hot water, mix well and pour back into the barrel.
2. Replace the airlock on top of the barrel.
3. Let your barrel sit undisturbed for five more days.

Day 32 - Date: _____

Clarify the wine

1. **Remove the airlock from the top of the barrel and add the entire contents of the Gelatin, Tartaric Acid, Sulphur Dioxide & Pectinase packet** (⑤) to the barrel.
2. **Screw the "black" polyseal cap onto the top of the barrel.**
3. **To allow for cold stabilization, let your barrel sit undisturbed for seven more days in your refrigerator or cool place.**

Day 39 - Date: _____

Filter & preserve the wine

1. Using the spigot, draw & taste a small sample of wine from the barrel.
2. If you are happy with the appearance & taste of your wine at this time, you may proceed directly to step 6 if you like. (Although some people prefer to, it is not at all necessary to filter your wine as in steps 3-5 because the BarrelKit™ system is designed to contain sediment during pouring as long as the barrel is left undisturbed)
3. After cold stabilization, if you feel you need to further clarify your wine, you can filter it using an ordinary coffee filter. Using the funnel provided and making sure not to disturb the barrel, simply draw the wine through the filter into a clean container.
4. Once completed, rinse & shake the barrel well with very hot water to remove all remaining residue.
5. Using the funnel (with filter removed), carefully pour the wine back into the top of the barrel.
6. To preserve the quality of your wine, add the contents of the **Citric Acid packet** (⑦) to the barrel.
7. If you prefer an "oak finish" to your wine, simply add the **Oak Flavoring Packet** (⑧) to the barrel at this time. Oak is primarily used with Cabernet/Merlot, Chardonnay & Cabernet Sauvignon.

4 Serve & Enjoy

At this point, your wine should be ready for consumption. Whether you prefer bottling your product or serving it directly out of the barrel, it's entirely up to you. If you prefer your wine chilled, by all means, put your barrel in the refrigerator. Because wine will improve with aging, if you plan on keeping your wine longer than two weeks, bottling would be the preferred option. It is important, however, if you chose to not filter the wine, to be very careful to leave the sediment undisturbed by not shaking & keeping the barrel level at all times.