

Introduction to Winemaking

Hacksburg Community Workshop

Equipment

- ▶ Fermenter
- ▶ Airlock
- ▶ Hydrometer
- ▶ Siphon
- ▶ Corks/Corker
- ▶ Bottles



Grapes/Juice

- ▶ Winemaking juice and concentrates
 - ▶ Usually what's included in kits
- ▶ Store bought juices can be used to make wine
 - ▶ Most red American grape varieties have a “foxy” scent and taste
- ▶ Grapes are more expensive and labor intensive





Yeast

- ▶ Just as important as grape juice
- ▶ Strains for different alcohol levels, color, grape variety, acidity, etc
- ▶ Available dry and liquids

Winemaking Process

1. Clean and sanitize equipment
2. Add juice and yeast
3. Primary Fermentation
4. Secondary Fermentation
5. Stabilizing and Fining
6. Bottling

Clean and sanitize equipment

- ▶ Necessary foundation for making safe, high-quality wine
- ▶ Everything that touches your wine supply needs to be sanitized
- ▶ 2-step process:
 - ▶ first remove materials
 - ▶ second kill germs and bacteria
- ▶ Contaminants can prevent fermentation or cause “off” tastes
- ▶ Bacteria can result in vinegar instead of wine



Add ingredients



Add juice and measure specific gravity using hydrometer



Add any flavorings at this time



Ensure that the temperature of the juice is 72°-75° F



Add yeast. Follow all instructions on yeast packet



Primary Ferment

- ▶ Cover the primary fermenter and attach airlock
- ▶ Place in a location with a temperature of 72° -75° F.
- ▶ Fermentation should start within 24-48 hours.
- ▶ Allow to ferment for 5-7 days



Secondary Fermentation

- ▶ Place primary fermenter up at least 3 feet
- ▶ Siphon wine into a clean, sanitized container
- ▶ Leave the thickest sediment behind
- ▶ Attach airlock carboy
- ▶ Ferment at 72°-75°F for 10 days

Stabilizing and Fining

- ▶ Potassium sorbate is a stabilizing agent
 - ▶ Prevents yeast from multiplying further
- ▶ Metabisulphite is a preservative
 - ▶ Releases sulfur dioxide which kill molds, yeasts, and bacteria
 - ▶ Also prevents oxidizing of wine
- ▶ Isingls is a fining agent
 - ▶ remove organic compounds to improve clarity
 - ▶ Forms a stable sediment that can be discarded
- ▶ Leave at 72° -75° F for 14 days to clear



Bottling

- ▶ Siphon wine into clean, sanitized bottles
- ▶ Seal with a good quality cork leaving two finger-widths of space between the cork and the wine
- ▶ Leave bottles upright for 3 days before laying them on their sides, to allow corks to seal
- ▶ Store bottles in a dark, cool, temperature-stable place



Cider

- ▶ Similar process of cleaning, fermenting, racking, and stabilizing
- ▶ For juice look for preservative free varieties
- ▶ Can use cider specific yeasts but champagne and beer yeasts can also work



Resources

- ▶ Blacksburg
 - ▶ Eats Natural Food
- ▶ Roanoke
 - ▶ Southern Hills Homebrew Supply
 - ▶ Blue Ridge Hydroponics & Home Brewing Company
- ▶ Shady Spring, WV
 - ▶ Wills Beekeeping & Homebrewing Supplies
- ▶ Online
 - ▶ Northern Brewer
 - ▶ Midwest Supplies
 - ▶ Bremaster's Warehouse
 - ▶ Rebel Brewer