

# MAKING RED WINE

Official NORTHERN BREWER Instructional Document

## YOU WILL NEED:

- POTASSIUM METABISULFATE
- GO-FERM
- YEAST NUTRIENT
- YEAST
- TARTARIC ACID
- PECTIC ENZYME

## OPTIONAL:

- MALOLACTIC BACTERIA
- GRAPE TANNIN
- OAK

## RED WINE FLOW CHART

### 1. HARVEST

### 2. CRUSH/DE-STEM

- REMOVE ALL STEMS
- CRUSH EACH BERRY

### 3. TEST MUST

- SUGAR-BRIX (°B) ~22 – 25 °B
  - <22 to low (see adds.)
  - >26 MAY dilute
- TOTAL ACID (TA) ~0.65 – 1.0 G/L
- pH 3.2 – 3.6

### 4. ADDITIONS

- POTASSIUM METABISULFATE (SULFITE)
  - Add + sulfite tsp per 5 gallons
  - Dissolve in small quantity of must, add
- NUTRIENTS
  - 1/8 tsp nutrient per gallon of must
  - Dissolve in small quantity of must, add
- TOTAL ACID (TA) ~0.75G/L
  - 1 tsp Tartaric acid = 0.12g/L increase TA
  - Dissolve in small quantity of must, add
- YEAST
  - Choose strain - wet or dry
  - Dry: rehydrate with Go-Ferm 1.25g:1g dry yeast
- PECTIC ENZYME
  - .5 tsp per gallon of must
- OPTIONAL – CHAPITALIZE (ADDING SUGAR)
  - Must < 22 °B
  - 1.5oz (~3T) sugar/ gal must = ~1°B
  - Dissolve in small quantity of must, add

### 5. PRIMARY FERMENTATION (DAYS 7–14 @ 70-85 °F)

- PUNCH DOWN CAP & STIR UP LEES–3X DAILY
- ADD 1/8 tsp NUTRIENT PER GALLON OF MUST AFTER 10°B DROP

### 6. PRESS (DAYS 7 – 14)

- REGULAR WINES – 0 °B
- LIGHT & FRUITY WINES – 3 – 5 °B
- GENTLE PRESSING IS BETTER
- STOP PRESSING WHEN 'RUNNINGS' TASTE THIN

### 7. OPTIONAL–MALOLACTIC FERMENTATION (ML) (2–6 WEEKS @ 75–80°F)

- 1/8 tsp NUTRIENT PER GALLON OF MUST
- INOCULATE WINE WITH ML BACTERIA
- CONSIDERED SECONDARY FERMENT, SKIP #8

### 8. SECONDARY FERMENTATION (1–2 WEEKS)

- ALLOWS YEAST AND SMALL PARTICULATES TO DROP OUT
- WINE FINISHES FERMENTING
- TRANSFER WINE LEAVING BEHIND GROSS LEES
- ALLOW OXYGEN CONTACT WHEN RACKING

### 9. STABILIZING (1–2 MONTHS @ 55–60°F)

- ADD .25 tsp SULFITE PER 5 GALLONS

### 10. BARREL MATURATION (3–12 MONTHS @ 55–60°F)

- ADD .25 TSP SULFITE PER 5 GALLONS

#### OAK:

- 0.5-0.6oz Med plus oak per gallon of wine
- American oak = more aromatic
- French and Hungarian oak = more body

### 11. ADDITIONAL RACKINGS

- EVERY 3 – 6 MONTHS
- ADD 1/8TH TSP SULFITE PER 5 GALLONS PER RACKING
- OAK/ TANNINS BY TASTE

### 12. FINAL RACKING/ PRE-BOTTLING

- ~1 MONTH BEFORE BALANCE

- ADD TSP SULFITE PER 5 GALLONS

#### pH/TA

- Too acidic -difficult, call NB for help
- Too flat - add tartaric acid to taste

#### pH ~ 3.5

- FINING–SUPER KLEER OR SPARKOLLOID

- OPTIONAL–FILTER

### 13. BOTTLE

- ADD 1/8 tsp SULFITE PER 5 GALLONS

- SECOND YEAR OPTIMAL

- WAIT 2 MONTHS BEFORE OPENING TO AVOID BOTTLE SHOCK