

Muntons



CEDARS
GOLD

15 bottle wine
making guide



Muntons plc
Cedars Maltings,
Stowmarket IP14 2AG
England

*Your wine is now ready
to drink, however it will
improve considerably
if laid down in a cool
dark place and allowed
to mature for several
months.*

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**Why not try one of the
other wine kits that
Muntons produce.**

Muntons are committed to the development of quality products for the wine and beer maker. Look out for other quality products from the Muntons stable, which include Cabernet Sauvignon, Merlot, Shiraz Blush, Pinot Grigio, Soave.

We would recommend that you ask your retailer about the Muntons 15 bottle wine fermenter, which has been specifically designed as the ideal vessel to brew your Muntons Cedars Gold wine.

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*Fruity, aromatic,
full bodied wines
for the true wine
connoisseur.*

Winemaking Instructions

To create wines that you will serve with pride, simply follow these simple instructions. We recommend the use of our Muntons 15 bottle fermenter to ensure the finest results

One

Sterilise all equipment, bucket, lid, paddle and siphon tube.

Two

Empty the contents of the cans into a sterilised bucket and rinse out the cans with a little cold water and add to the bucket.



Three

Boil a half full kettle of water (about half a litre) and pour this into the sterilised bucket. Then top up the bucket to 12 litres with cold water (up to the mark) and mix thoroughly.



Four

Add the wine yeast and yeast nutrient sachets directly to the liquid. Gently stir with the sterilised paddle.



Five

Loosely place the lid on the bucket and leave to ferment at room temperature for approximately 10 days.

Six

Sterilise the fermenter and siphon the wine from the bucket into the fermenter being careful not to disturb the sediment. Once transferred to the fermenter, add a little water into the air lock. Leave for a further 6 days for the fermentation to finish, then add the Stabiliser sachet to the fermenter and stir really well for 2 minutes to remove any gas trapped in the wine



Seven

Add the Finings A sachet directly to the wine, stir for 2 minutes then leave for 1 hour before adding Finings B sachet, stir in gently until all contents are mixed well.



Eight

Place the fermenter in a cool place (not in direct sunlight) and leave undisturbed until the wine is perfectly clear.

This should take about 7 days.



Nine

Dispense the clear wine, without disturbing any sediment, into sterilised wine bottles.

