

# SOLOMON GRUNDY INSTRUCTIONS

## 4.5 Litres (6 bottles)

### **READ INSTRUCTIONS FULLY BEFORE STARTING.**

MAKE SURE ALL YOUR EQUIPMENT IS THOROUGHLY CLEANED AND STERILISED BEFORE STARTING.

WE SUGGEST YOU USE RITCHIE CLEANER/STERILISER. STERILISING INSTRUCTIONS ARE GIVEN ON THE TUB.

WE RECOMMEND THAT YOU USE A PLASTIC FERMENTING CONTAINER INSTEAD OF THE TRADITIONAL GLASS VERSION WHICH MAY CRACK IF SHAKEN UNDER PRESSURE. IF YOU WISH TO USE A GLASS FERMENTING CONTAINER, DO NOT SHAKE UNDER PRESSURE. MAKE SURE YOUR CONTAINER IS MARKED AT 4.6 LITRE BEFORE STARTING, YOU WILL NEED THIS LATER.

### Starting Fermentation

Using a plastic funnel (if possible) pour 2 Litres (3 1/2 pints) of cold water, between 600gm (21oz) and 770g (27oz) of sugar (using 600gms will produce 10.5% Alcohol by Volume, 770gms will produce 12.5% Alcohol by Volume) and the **large container** of concentrate into a clean fermenting container. Then add 1.2 Litres (2 pints) of hot (not boiling) water and shake the fermenting container until the sugar is fully dissolved.

Top up to 4.6 Litres (just over 1 gallon) with cold water, then add the sachets of WINE YEAST, ACID REGULATOR and NUTRIENT. Shake well then fit bung and airlock (half fill with cold water). Transfer the fermenting container somewhere warm between 21-26° C (70-79° F) to ferment. Fermentation will be complete in 5 days providing the correct temperature is maintained.

### What to do at the end of fermentation

You must have a hydrometer if you want to make your wine in 7 days. If the hydrometer reads below 995 then add the sachet of STABILISER (this will give off gas - do not inhale). If making the Medium Sweet White table wine you should also add the SWEETENER sachet.

Shake vigorously several times over the next two hours. This will remove all the carbon dioxide gases which are present in the wine. This should be done for several minutes at a time. Once degassed add the ADD BACK sachet. Shake well. Now add the KIESELSOL sachet and shake for 10 seconds then leave to stand for 12-24 hours.

### What to do 12-24 hours later

Add the sachet of CHITOSAN, swirl the fermentation container gently for 10 seconds. Now leave somewhere cool to clear, this will normally take 1-2 days but wait until completely bright before continuing otherwise a slight sediment may settle in your bottles.

### What to do when your wine is completely bright

Carefully syphon the clear wine into another clean demijohn or container, taking care not to disturb the sediment. Now add the amount of sugar according to the table below. Continue to shake the fermentation container until all the sugar has dissolved.

If you are making this variety for the first time, we recommend you add 1/2 of the sugar and taste the wine to check sweetness before adding the rest of the sugar. If you like a dry wine you might not want to add sugar so we would suggest tasting the wine first.

### **Recommended sugar addition for sweetening 4.5 litres of made wine**

Medium Sweet White None (separate sweetener sachet provided)

Medium Dry White	None	Cherry	270g
Rose	None	Elderflower	400g
Medium Dry Red	None	Strawberry	160g
Peach	250g	Elderberry	450g
Apricot	500g	Bilberry	430g

The wine can now be bottled and is ready to drink.

### **What Fermentation Temperatures?**

Aim for between 21-26°C (70-79°F) for optimum quality. High temperatures will result in a lower quality wine because more off-flavours are produced. Temperatures down to 15°C (59°F) can be used but will extend the fermentation time.

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In the unlikely event of any complaint regarding this kit, please quote the batch code number off the juice. In some cases a sample of wine may be requested to investigate a problem, therefore it is essential that the wine in question is **not disposed of**.