

Starting Wines

26 Oct 2017

- YIELD** For acid adjustments calculate that 100#s of grapes yields at least 19 L
- WATER** 1 L of water in 100 lbs of grapes drops BRIX by 1 eg from 26.5 to 25.5
- COLOR PRO** The use of these enzymes is recommended for all reds. It helps keep the
COLOR X color from falling out before alcohol is formed. Add at time of cold soak
& 6 – 8 hrs before adding VR Supra
Use 4 mL per 100 lbs
- VR SUPRA** Add at the beginning of the cold soak for reds or prior to start of
fermentation for whites
Use 6.5 g per 100 lbs of grapes
If using colour pro or colour x add 6 – 8 hours after their addition
Rehydrate in warm water
1 tsp = 2 g
- GELATIN** 10 mL per 100 liters right after press for Ortega
- GO FERM** Use 7 g for every 5 grams of yeast.
Use 7 g for every 100 lbs of grapes or 5 gallons of juice
Reconstitute in 110 F/43C degree water
1 tsp = 4 g
- YEAST** Use 5 g for every 100 lbs or 5 gallons of juice
Reconstitute in 104 F/40C degree solution that contains the reconstituted
go ferm
Slowly every 5 minutes or so add an equal amount of juice to the
yeast and go ferm slurry. The purpose is to avoid cold shock, caused
by a difference exceeding 10 degrees F or 5 C. in the yeast slurry and the
must. You may require more than one atemperation step. eg 30 F degree
difference between the yeast slurry and the must
- BENTONITE** 1 ½ tsp per 5 gal white for clearing when fermentation has begun
1 T per 5 gal red for clearing and mouth feel in warm water
- FERMAID K** Use 1 tsp per day per 100 lbs of grapes or 5 gallons of juice for three
days after the sugar has depleted by about 30% but should be done before
1.050
If H2S is present double the dosage and oxygenate
1 tsp = 4.35 g

FERMAID O Many winemakers are now using this instead of Fermaid K as has been suggested by Scott Labs
Use 1 tsp per day per 100 lbs of grapes or 5 gallons of juice for three days after the sugar has depleted 30%
Provide final addition between 1.015 & 1.010 to finish the ferment
1 tsp = 3 g Rehydrate in water

DAP Use the same as Fermaid K or Fermaid O after the sugar has passed the
30% depletion rate. Some winemakers are just using Fermaid O
as the nutrient for their must
Add 1 tsp per 100 lbs

SEEDS If the seeds were not brown and nutty to the taste, remember to take the seeds off the must at about 1.030 on red wines as this will help prevent bitterness and some vegetativeness