

Instruction Changes for All Winexpert Kit Products

Starting in 2013, there will be a substantial change in Winexpert kit instructions. They will be noticeably different from previous versions. This paper will help explain these changes and how they will affect your wine.

Summary

Adding additional water to the kit at the end of the fining and stabilising steps ('topping up') has been eliminated.

Why Was This Change Made?

As always with Winexpert our kit protocols are driven by the drive for quality. In eliminating a water addition we can ensure that our kits will have the precise flavour profile and alcohol content our winemakers have formulated them for.

Won't the Ullage (Airspace) in the Carboy Cause Oxidation?

Trials of this new protocol have confirmed that there is no risk of oxidation of the kits during the processing period prior to bottling day. Quality will, in fact, improve with this change due to the elimination of variability of post-fermentation water additions to the kit.

What If I Keep the Wine in the Carboy After Bottling Day? (Bulk Ageing)

On bottling day, if you do not immediately bottle the wine you will have to top up the carboy with a similar wine and switch to a solid bung to prevent oxidation. Note that Winexpert does not recommend carboy ageing—the best place for wine to age is inside a corked wine bottle.

My Kit Box Says 'Makes 23 Litres'. Won't I get less wine now?

Labelling laws require Winexpert to declare the amount of liquid that the kit is made to on day one, the same way that other concentrated packaged goods are described.

While it is true that the amount of finished wine will be slightly less for some kits, others (such as F-pack, Mist and Spéciale kits) will be unchanged. If kits are now topped with water, the yield will be higher, but the entire amount of wine will be diluted, and lower in flavour, aroma, and alcohol content.

Can I Use the Old Instructions Instead?

The old instruction sets will still produce clear, stable, palatable wine, albeit one that is out of specifications and lower in flavour. However, if you do use the old instructions and have a problem with your kit and analysis determines that it was topped-up with water Winexpert will probably not be able to warrantee it.

What Can Winemakers Do to Maximize Yield With the New Instructions?

Good adherence to all procedures is the key:

- Make the kit to the full 23 litres as directed (grape skin kits must be made to a full 23 litres *before* the addition of the grape skin pack).
- Stir *very* well and ensure the must is at the high end of the temperature range (approximately 24C/75F) before the yeast is pitched.
- When racking from primary to secondary on day 5-7, take *all* of the liquid from the primary fermenter. Leave only the material that will not go up the siphon rod.
- Keep the must in the specified temperature range all the way through to bottling day.
- Degas completely during fining and stabilising: dissolved gas will make for a fluffy sediment bed and will decrease yield.
- Rack carefully to take all of the clear wine for bottling.

Are There Any Other Issues to be Aware of?

One potential area of concern is with degassing. If a wine is not completely degassed during fining and stabilising, the increase in pressure in the carboy as the remaining CO2 comes out could cause the solid bung to pop off, leaving it exposed to air.

Correctly processed wines are in no danger from this. To keep solid bungs firmly seated in the neck of the carboy (especially glass carboys) they should be sanitized and completely dry. The neck of the carboy should also be completely dry (it can be wiped with a fresh, clean cloth or paper towel) and when the bung is firmly inserted, it should be given a half-turn. This will temporarily warm the rubber and cause it to grip the inside of the carboy neck very firmly.

I Have More Questions about This Change: Where Should I Direct Them?

Please talk to your retailer—they're your expert for Winexpert kits. You can also contact Winexpert through our website (www.winexpert.com) or email us at info@winexpert.com

When Will I See These New Instructions in all Wine Kits?

These updated instructions will be included in all LE2012 wine kits, and will be included in Selection International and Selection International with Grape Skins kits produced starting in mid January. All other kits will follow, with all Winexpert wine kits produced as of April 1, 2013 to contain the new instructions.