

HERE'S WHAT'S IN YOUR KIT:

- Fermenting Bag with cap and spigot
- Bentonite
- Yeast
- Kieselsol
- Oak (in select kits only)
- Wine serving bag with spigot
- Winemaking Juice
- Sulphite/Sorbate
- Chitosan

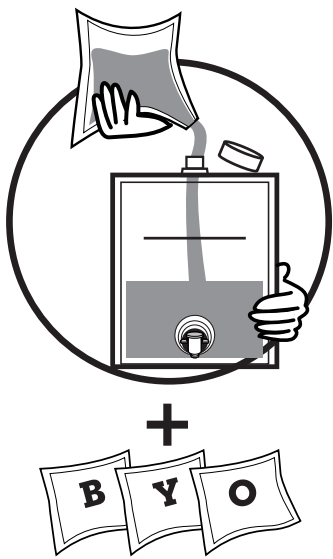
DIY  
**MY WINE CO.**  
INSTRUCTIONS

DON'T THROW OUT THE BOX!

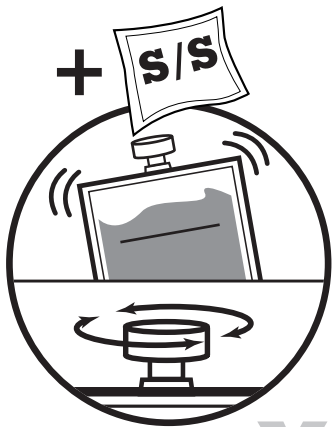
This is important because that's how you'll serve your wine!



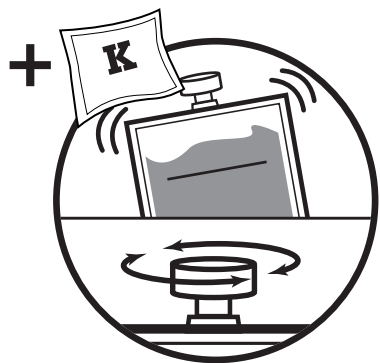
**1** Take out all the contents in your box. Remove red plastic ring and foil tab from the spigot of the **Fermenting Bag** (the bag with the line across it). This will make it easier to dispense the wine into your serving bag on the last day.



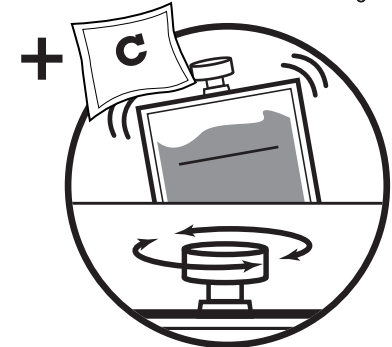
**2** Cut the corner off the **Winemaking Juice** bag and carefully pour into the Fermenting Bag. Add cool tap water to the fill-line. Add **Bentonite**, **Yeast**, and **Oak** (if included), tighten cap and shake well. Remove cap and place on Fermenting Bag spout but don't turn to tighten so that the CO2 from fermentation can escape. Leave undisturbed for 11 days. Winemaking magic is happening now!



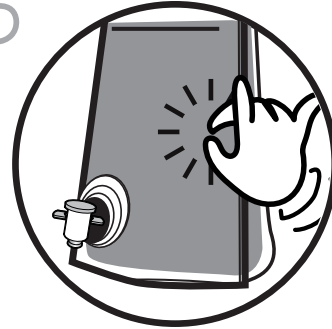
**3** After 11 days add **Sulphite/Sorbate** to the Fermenting Bag. Tighten cap, shake bag, loosen cap to let gas escape. Repeat this 5 times.



**4** Add **Kieselsol**. Tighten cap, shake, loosen cap. Wait one hour. After one hour, add **Chitosan**, tighten cap, shake, loosen cap. Re-tighten cap and leave undisturbed for five days.



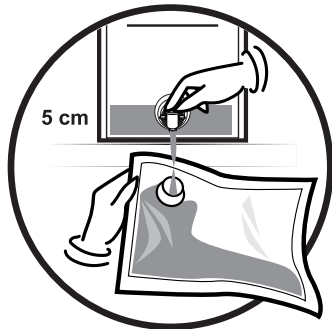
⚠ If you notice pressure building in your bag, loosen cap to release gas and then retighten.



**5** After 5 days, flick the sides of the bag a couple of times to loosen sediment allowing it to settle on the bottom of the bag. Holding bag straight up by the top corners and giving the bag a few sharp twists will help remaining sediment fall from the folds of the bag. Let your wine sit for 5 more days.



**6** After 5 days, gently slide the Fermenting Bag to the edge of the surface. **Tip:** Don't jostle the bag or you'll disturb the sediment. Dispense 50 mL (1/4 cup) of wine from spigot into a cup and discard.



**7** Remove spigot from **Wine Serving Bag**. Without jostling the Fermenting Bag, use spigot to fill serving bag. Leave the last 5 cm (2") of wine and sediment behind. Don't tilt the Fermenting Bag to get more wine out or the sediment will end up in your finished wine.



**8** Carefully squeeze the neck of the Wine Serving Bag to remove excess air. Securely snap the spigot back into place – you should feel 3 clicks. Punch out perforated hole in your serving box, insert serving bag into the box and pull spigot through hole. Close the top of the box.



**CONGRATULATIONS!**  
**YOU'RE NOW A WINEMAKER!**  
When ready to serve, remove silver foil tab from spigot and enjoy!  
Your wine should be enjoyed within 6 weeks of the first serving.

Visit us at [www.diywine.com](http://www.diywine.com) or email us at [info@diywine.com](mailto:info@diywine.com)