

DO THIS before FILTERING

When making country wines from vegetables and cereals, try to avoid prolonged boiling of the ingredients. Also whenever possible, use only cold water for the juice extraction when making fruit wines.

DO NOT ALWAYS EXPECT TO OBTAIN BRILLIANTLY CLEAR WINES BY FILTRATION ALONE.

Passing a very cloudy wine through a filter may not produce a good result. It could clog

Filter pads perform much better when used for polishing a well prepared and reasonably clear wine. You can obtain this by means of simple enzyme and fining treatment beforehand.

Frequently, after fermentation and racking, the wine still remains cloudy with no sign of clearing. This can be due to hazes caused mainly by the presence of PECTIN, or to a much lesser extent STARCH.

Any wine filter kit has difficulty in producing brilliant wines where pectin is present. Therefore there is a need for treatment beforehand.

INGREDIENTS THAT FREQUENTLY CAUSE PECTIN PROBLEMS: (Listed in order with SLOES HIGHEST and Strawberries the lowest)

1	Sloes	11	Raspberries
2	Black or Red Currants	12	Sultanas or Raisins
3	Apples & Pears	13	Dates or Figs
4	Apricots	14	Blueberries (Bilberries)
5	Plums	15	Elderberries
6	Damsons	16	Rose Hips
7	Peaches	17	Cherries
8	Rhubarb	18	Vegetables & Cereals
9	Blackberries	19	Red or White Grapes
10	Gooseberries	20	Strawberries

RECOMMENDED TREATMENT

PECTIN: You should assume that pectin is always present to some extent. To remove pectin treat with Super Enzyme preferably at the time of adding the yeast, or during fermentation. However, if added later you must then keep the wine in a warm place for 3-4 days.

There are certain cases where it may be necessary to use a double dose of Super Enzyme.

STARCH: Starch problems can occur in wines made from vegetables, cereals, bananas and when using unripe apples. To remove starch add a level teaspoonful of Amylase at the same time as adding Super Enzyme.

FINING before FILTERING

After fermentation has completed add VINCLEAR finings to all wines that remain cloudy, except in cases where wine kits include their own finings. Fining can remove up to 95% of the haze before filtering because: In the wine there are millions of microscopic particles of all shapes and sizes that are too light to settle.

These particles normally pass through or clog the finest filter pads. It is the vast numbers of particles present that cause the haze.

VINCLEAR finings become attracted to wine hazes causing larger and heavier particles to form. These then fall as sediment leaving the wine much clearer.

Before using the filter, you should always siphon the wine into a clean jar leaving the sediment behind.

AFTER FILTERING

After filtering all hazes should have been removed. However, a further haze can develop later due to renewed fermentation. This is often due to filtering wines before they have finished fermenting. The blending of wines or even by adding sulphite may in some cases cause it.

Whilst the wine is maturing, changes continue to take place and some bottling haze and/or bottom dusting can occur. In such cases uncork the bottles and pour the wine into a pre-sterilised jar. Allow standing for a few days, siphoning the wine into a clean jar leaving the sediment behind and then filter again.

To prevent any further fermentation, it would be advisable to add a dose of Potassium Sorbate before bottling again.

BACTERIAL INFECTION.

White skin or flecks in the wine; can be caused by lack of hygiene, or too much airspace in jars or bottles. To remedy this, filter again and then add 1 crushed Campden tablet to each gallon.

Allow standing for at least 5-6 weeks before sampling. **THOROUGHLY STERILISE ALL EQUIPMENT AFTERWARDS.** *Always store jars with minimum airspace.*

WINES THAT DARKEN ON STANDING (OXIDATION).

Adding one 50mg tablet of Ascorbic Acid (Vitamin C) to each gallon can treat White wines that darken on standing. One-week later filter again.

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