

Beginners Guide to Wine Making – Part 2 – Making & Fermenting

Wine processing

When checking the temperature and mixing up the solution/ wine using mixing spoon, maintain the temperatures at 22 degrees centigrade and put bucket of mixture on a flat surface and mix and measure temperatures again.

Similarly, stir the bucket after every 24 hours and put the outside or inside to increase or lower temperatures for 1 hour and add an ingredient as early as possible for dry wine or at the end for sweet wine.

Put a hydrometre to measure thickness of wine and add processed yeast and stir. Finally cover the bucket with a lid.