

Beginners Guide to Wine Making – Part 3 – Degassing, Siphoning & Clearing

Wine processing

First, stir fermenting wine 4 times a day for 3-4 minutes and use a degasser to remove gass and add stabilizer to the wine after of before degassing. As one put the wine in acool place to clear, siphoning of wine is done when bucket of wine is placed high off the ground.

Similarly, after clearing and refining of wine, leave it for 5 days to clear completely and finally sterilize the second container and siphon liquid into it.