Making a White Wine from Grapes

Wine processing

When processing, warm wine to 60 degrees fahreinheight for fermentation to start and provide air for the yeast to efficience and after 16 hours, swirl wine gently and maintain fermenttion temperatures of 58 degrees fahreinheight with frozen water bottles.
Equally, feed with fermaid k on day 3 of fermentation as fermentaton take 3-6 weeks and once done, bubbling stops and once yeast sets down at the bottom of wine, rack it off. Prevent malactic fermentation by adding sulphurdioxide and top up wine and stir with degasser to remove gas.
Finally, chill to 27-35 degrees centigrade for 1 week to cold stabilize wine and once it is crystal clear, bottle the wine.