

Making a White Wine from Grapes

Wine processing

When processing, warm wine to 60 degrees fahrenheit for fermentation to start and provide air for the yeast to efficiency and after 16 hours, swirl wine gently and maintain fermentation temperatures of 58 degrees fahrenheit with frozen water bottles.

Equally, feed with fermaid k on day 3 of fermentation as fermentation take 3-6 weeks and once done, bubbling stops and once yeast sets down at the bottom of wine, rack it off. Prevent malolactic fermentation by adding sulphur dioxide 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.