

# **Wine Making – Bottling, Cleaning, Corking & Storage**

## **Wine processing**

First, wash corks lightly in water to remove any dust on them before use and don't soak corks used to cover wine bottles. Corker types include knock on, corks, 2 handle corks and easy corks to put corks on bottles and free standing corks. Similarly, label the bottles and always stand bottle upright after corking for first 3 days and store bottle wines on one side to keep the cork moist. Put shrink caps on cork to prevent leaking from cork and finally put wine into demijohns to the top to mature.