

## HOME MADE WINE

Making wine is easy. Wring juice from material and add wine-yeast for fermentation. After about 3 months, fermentation will stop. Then it is time for bottling the wine.



1. Prepare material 3.5l. Wash well, and chop these. Then crush these by wood spoon and wiring juice.



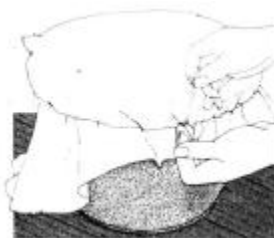
2. Pour hot water into deep bowl. You can add orange or lemon peel for your prefer.



3. Add sugar 1kg further into these, mix and make that dissolve well. After this, cool down to 24 degree.



4. Add one teaspoon of wine yeast, and mix well. Add 1-teaspoon citric acid & 1/2 teaspoon tannin for fermentation promotion after the start of fermentation.



5. Cover and tie edge of bowl by string for protecting this from invasion fly or any bacterium. Keep this warm in all day.



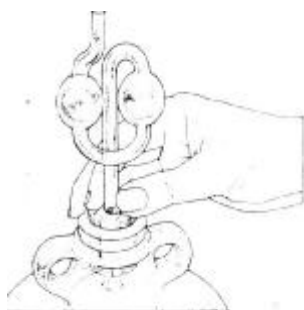
6. Filter juice by using filter tool or cotton clothe for separating juice from material and putting out impurities.



7. You can filter by other cloth. By this time, juice let be fill down for naturally. Because of avoiding unrefined sake.



8. Transfer liquid to bottle for fermentation through to funnel with flannel. Keep temperature 24 degree.



9. Set up air lock at enters of the bottle for avoiding contamination air and exhausting fermentation gases.



10. Transfer the liquid to bottle by siphon hose after finish fermenting. Be careful that not contaminate precipitate.



11. You can use funnel to transfer instead of siphon.

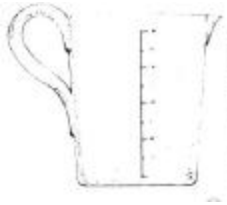


12.. Put on the cork like this figure and put on label with writing date. Keep in the wine cooler store for 1 year

## Wine making tools



1.Tool for putting on a cork ↑



2.Measure cup



3. Wine bottle



4.Strainer



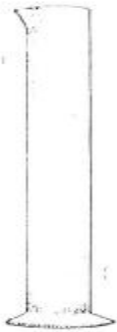
5.Washing brush



↑ 6.Funnel



7.Gravimeter



8.Methcylinder



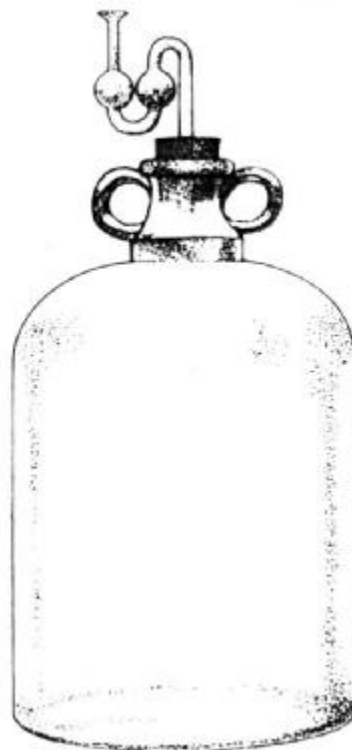
9.siphon



10.Ceramic container



11. Cask. Pot with cork  
←



12.Fermentati on bottle and air lock  
←



↑ 13.Cork and plastic stopper