



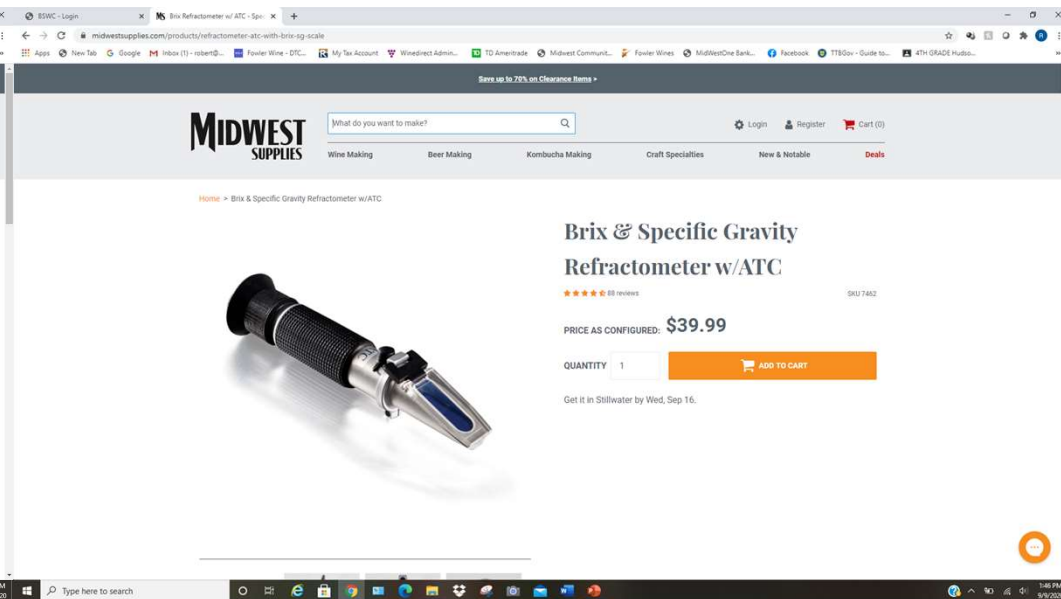
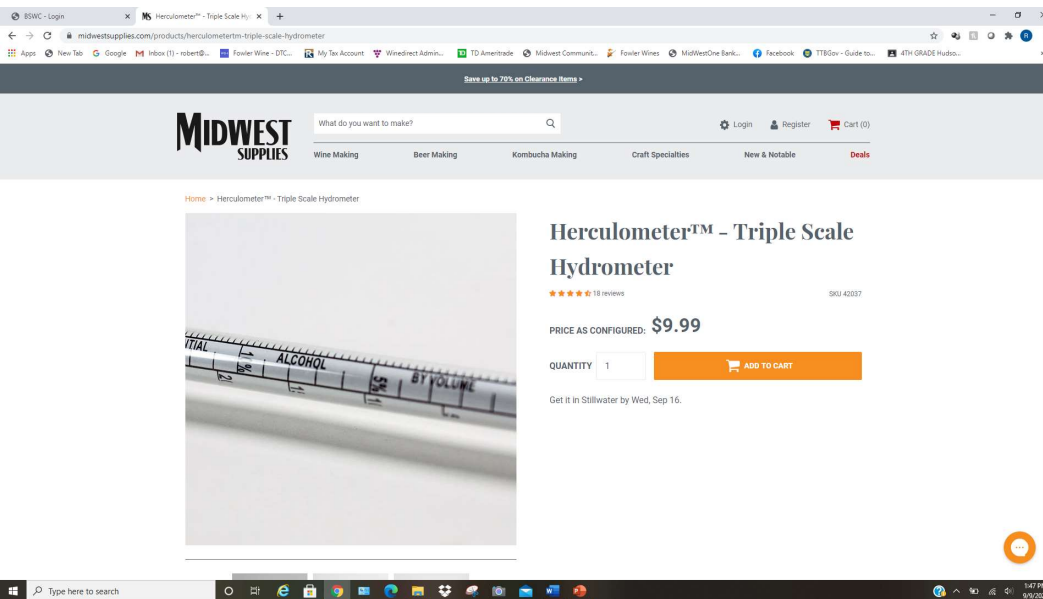
Back to Basics:

Everything you need to make homemade wine,
A review of checklists and equipment

By: Rob Fowler

Pre- Fermentation:

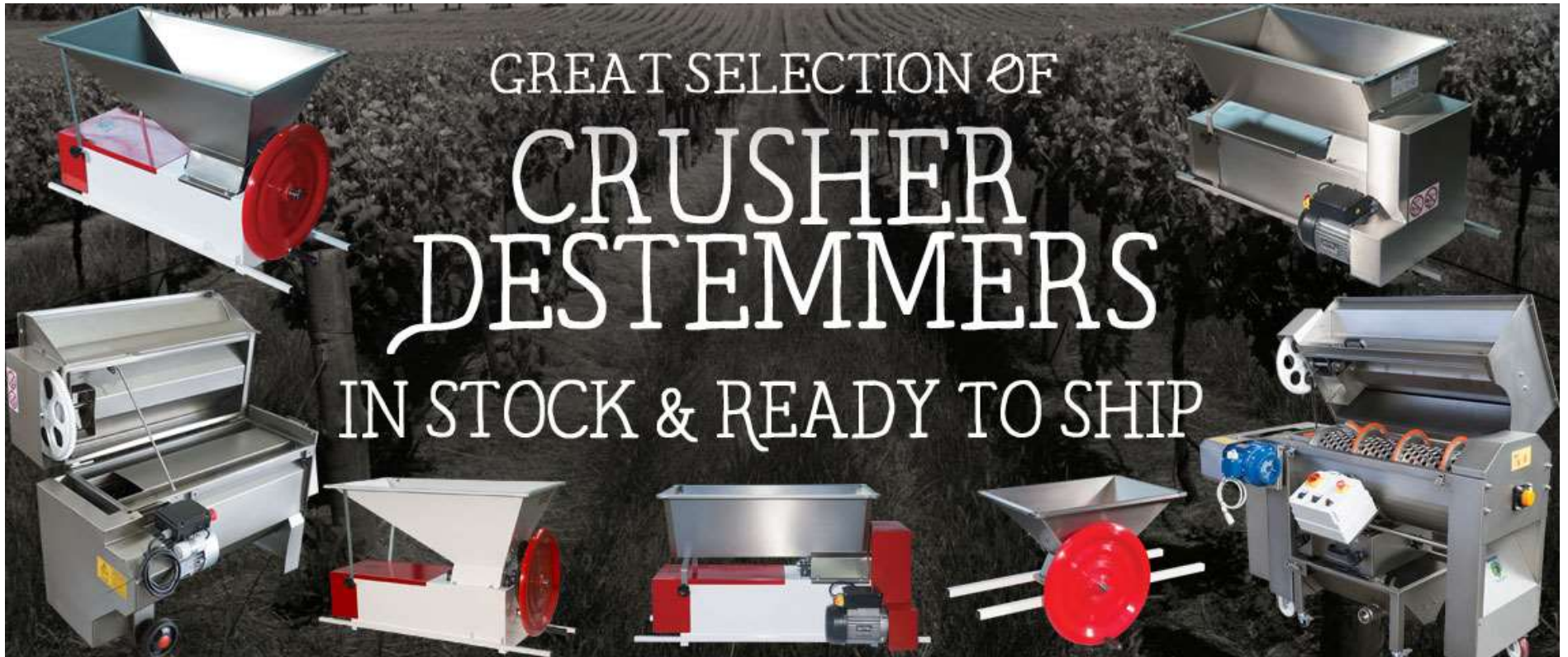
1. Make a plan- what type of wine are you making? Take inventory.
2. Clean and Sanitize- Powdered Brewery Wash “PBW” and Star San
3. Refractometer and Triple scale hydrometer- measure sugar
4. Containers for grapes- totes, lugs, bins, garbage cans
5. Crusher/destemmer- reds and whites if not whole cluster.
If you don't have one borrow one- or consider buying used
6. Press- for fruit, whites and rose, right away. Whole Cluster?
7. PH meter, TA tester or at least Ph testing strips. Vinmetrica 300-
Measure PH and TA and adjust if needed
8. Pectic Enzyme- powder or liquid
9. Potassium Meta bi Sulfite, Tartaric Acid, Ascorbic Acid, Malic



Note: Club is Not advocating for any of these retail places pictures are illustrative only and are for approximate ballpark pricing ranges




This is from Morewine.com Manual \$400, Motorized \$ 1100, Small manual \$300



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morewinemaking.com/products/20-fruit-press-2.html

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#20 Fruit Press

♡

☆☆☆☆☆ Be the first to write a review | Ask a Question

Please select from the following option(s) to see pricing and availability.

#20 Fruit Press

WE102

\$259.99

QUANTITY 1 **Add To Cart**


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Type here to search

ESWC - Login

morewinemaking.com/products/speidel-stainless-steel-bladder-press-40-liters-2.html

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Speidel Stainless Steel Bladder Press - 40 Liters

♡

☆☆☆☆☆ Read 4 Reviews or Write a Review | 2 Questions, 3 Answers

Please select from the following option(s) to see pricing and availability.

Speidel Stainless Steel Bladder Press - 40 Liters

GER102S

\$1,199.99

QUANTITY 1 **Add To Cart**

In Stock
Get Delivery Estimate (Lower 48 United States)


Returns
60 day no hassle return policy. [Details](#)

\$1,199.99

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morewinemaking.com/products/40-wood-basket-press-1.html

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#40 Wood Basket Press

♡

☆☆☆☆☆ Be the first to write a review | Ask a Question

Please select from the following option(s) to see pricing and availability.

#40 Wood Basket Press

WE130

\$679.99

THIS ITEM IS ON BACKORDER
Item currently out of stock

Email me when this item is back in stock

\$679.99

Description

MoreWine! presents the classic, affordable wine press for the home user. Wood slats on the side with a painted base and stand. Additional sizes available upon request. Basket size is 16" D x 20.5" H with 18.5 gallon capacity. Holds 18.5 gallons. 54" overall height. Weighs 154 lbs.

20_1591910393.jpg

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morewinemaking.com/products/mesh-bag-with-drawstring-25.html

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MoreWine!


FAST & FREE SHIPPING ➔

1 (800) 829-0010 My Account Cart

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Start Here Equipment Tanks Ingredients Measuring & Testing Oak Bottling Gifts & More!

Home Tanks Fermenters under 60 Gallons Glass & Plastic Carboys Stoppers & Airlocks



Mesh Bag with Drawstring - 29 in. x 29 in.

BAG20

♡

☆☆☆☆☆ Read 34 Reviews or Write a Review | 2 Questions, 50 Answers

\$7.99 & FREE Shipping on orders over \$59

QUANTITY 1 **Add To Cart**

In Stock

Returns
60 day no hassle return policy. [Details](#)

Description

Good for adding oak cubes or chips to a fermenting wine without the mess! Just sanitize the bag, add your oak and toss them in!

Can also be used to press small batches of wine grapes. Line a plastic bucket (or spigot) with this bag and add your grapes or must. Tie off the bag and then use your punch-down tool to press off the juice/wine. The mesh bag will keep the drain part of the bucket clear and will make cleanup a lot easier!

This bag is made of nylon, and measures 29 in x 29 in, with hole size in mesh of approximately 0.4-0.8 mm in size.

Item # BAG20



Vinmetrica SC-300 SO2, pH & TA Analyzer Kit

MT570



[Read 15 Reviews](#) or [Write a Review](#) | [2 Questions, 40 Answers](#)

\$495.00 & FREE Shipping on orders over \$59.

QUANTITY

1

[Add To Cart](#)



In Stock

Returns

60 day no hassle return policy. [Details](#)

Description

The Ultimate Winemaker's Companion shipped free from MoreWine!

One lean, mean wine analyzing machine. The SC-300 combines the SO2 detection of the SC-100A and the pH/TA analysis of the SC-200 into one power-packed instrument.

BSWC - Login

crusher - Midwest Supplies

Pectic Enzyme | MoreWine

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Pectic Enzyme | MoreWine

Scottzyme PEC5L | Scott Labora...

morewinemaking.com/products/pectic-enzyme.html

scottlab.com/scottzyme-pec5l-sctzmp5?returnurl=%2fsearch%3fq%3dpec5

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Pectic Enzyme

★★★★★ Read 4 Reviews or Write a Review | 1 Question, 27 Answers

Please select from the following option(s) to see pricing and availability.


Weight:

1 OZ1 LB

\$2.49 to \$9.99 & FREE Shipping on orders over \$59.

Description

Used to reduce the hazing effect of pectin's when using real fruit in your beer, wines, or meads. Mix 2 tsp with cold water and add to 5 - 6 gallon of must before the start of fermentation. Enzymes denature above 150 Fahrenheit (approximately) thus if you are doing any heating of your product add them after the product has cooled.



+ Hover to zoom | Click to enlarge

Scottzyme PEC5L

Item No. SCTZMP5

Enzyme for white and fruit for pressability, settling and clarification

Scottzyme® Pec5L is a highly concentrated pectinase blend designed specifically for winemaking. It is used on crushed grapes for easier pressing and higher yields and in juice for improved settling, clarification and

[Read Full Description](#) [Print Preview](#)

From: \$80.00 Per Each Excl. Tax

Item Select an Option ▾

Quantity - 1 + Each

ADD TO CART ▸

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Show all X

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Show all X

Type here to search

2:10 PM 9/9/2020

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2:10 PM 9/9/2020

Fermentation:

1. Choose your yeast wisely- over time we all have favorites. Malolactic bacteria? Davisson winery supply or Scott Labs- go direct for yeast.
2. Good set of stainless steel measuring spoons, plastic graduated cylinder, 1 pint glass measuring cup, Auto-siphon
3. Yeast Rehydration nutrient, later yeast nutrient
4. What are you fermenting IN? Pail, glass carboy (6+ gal), garbage bin, 54 L demijohn, 55 gal drum, steel variable capacity tank?
5. Airlocks and Stoppers. These are cheap. Consider new everytime. Use double chamber.
6. Choose proper place and Temp to ferment. White/Fruit/rose cooler than reds. Reds get more extraction. Thermometer



250 ml Plastic Graduated Cylinder

MT338



☆☆☆☆☆ Be the
first to write a review

[Ask a Question](#)

\$7.99 & FREE Shipping on orders over \$59.

QUANTITY

1

[Add To Cart](#)

In Stock

Returns

60 day no hassle return policy. [Details](#)

Showing 37 results for "auto siphon"



Auto-Siphon - 5/16" Racking Cane

Auto-Siphon for transferring from vessel to vessel without the complications of starting ...

\$10.99



Rack Magic® Mini Siphon

Introducing our newest siphon: Rack Magic®! Freshly redesigned to be stronger and easier...

\$0.93 ~~\$9.99~~



1/2" ID Siphon Hose

This 1/2" tubing is perfect for our 1/2" racking equipment. Fits snug, but is easily attached t...

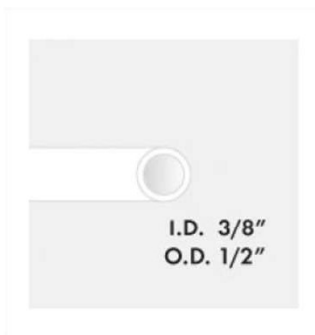
\$7.99



CLAMP for 1/2" Auto-Siphon

This clip or clamp attaches to a fermenting bucket or carboy to hold a 1/2" auto-siphon i...

\$4.99



3/8" ID Siphon Hose Tubing

The 3/8" tubing is easier to get on and off of racking canes, spigots and bottle fillers, but...



5/16" ID Siphon Hose

This is the tubing included in our Equipment Kits. This tubing will fit snug on racking cane...



1/2" Auto-Siphon

Transfer wort incredibly fast with this 1/2" auto siphon. This larger version of the...



Fermenter's Favorites Rack Magic Siphon

Introducing our newest siphon: Rack Magic®! Redesigned to offer superior strength and...



Show all x

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Winery Lab Supplies
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Wine Cellar Supplies
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200 Liter Variable Capacity Flat Bottom Wine / Fermenting Tank

TK-1450
200L 55 Tank

Price: \$525.00

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200 Liter Variable Capacity Flat Bottom Wine/Fermenting Tank

This beautiful variable capacity flat bottom stainless steel wine / fermenting tank is 200 L (52.8G) with a 1.5" Tri-Clover port at the bottom. This tank includes a clear vinyl lid bladder air pump, tubing and gauge. Constructed of AISI-304 stainless steel.

Heavy Duty Lid Bladder Options:

<http://www.thevintervault.com/product/2301/Lid-Bladder-for-Variable-Capacity-Tank.html>

Tank Stand WebSite:

<http://www.thevintervault.com/product/1411/Tank-Stand-200-Liter-Model>

E-NEWSLETTER

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UN RATED

Excellent for indoor or outdoor use. Corrosion free, dent-resistant polyethylene.

- Open Top: 30 gal. stores up to 395 lbs.; 55 gal., 550 lbs. of solids. Quick-lock lid (included) won't pop open during transit.
- Closed Top: 15 gal. stores up to 225 lbs.; 30 gal., 450 lbs.; 55 gal., 870 lbs. of liquids and solids. Two openings to pour and vent.
- Natural drums allow for easy viewing of contents.
- FDA compliant resins.

PLASTIC DRUMS

* AVAILABLE IN: Blue, Natural or Black

MODEL NO.	COLOR	TOP	CAPACITY	UN RATING	WT. (LBS.)	PRICE EACH			ADD TO CART	
						1	4	8+		
S-19412	Blue	Closed	5 Gallon	1H1/Y1.8/150	3	\$20	\$19	\$18	<input type="button" value="1 ADD"/>	
S-19413	Blue	Natural	5 Gallon	1H1/Y1.8/150	3	\$20	\$19	\$18	<input type="button" value="1 ADD"/>	
S-17007	Blue	Closed	15 Gallon	1H1/Y1.8/100	7	43	41	39	<input type="button" value="1 ADD"/>	
S-19418	Blue	Natural	15 Gallon	1H1/Y1.8/100	7	43	41	39	<input type="button" value="1 ADD"/>	
S-11860	Blue	Natural	Open	30 Gallon	1H2/Y180/S	16	76	73	69	<input type="button" value="1 ADD"/>
S-19419	Blue	Natural	Open	30 Gallon	1H2/Y180/S	16	76	73	69	<input type="button" value="1 ADD"/>
S-11861	Blue	Natural	Closed	30 Gallon	1H1/Y1.8/100	14	66	63	59	<input type="button" value="1 ADD"/>
S-17008	Blue	Natural	Closed	30 Gallon	1H1/Y1.8/100	14	66	63	59	<input type="button" value="1 ADD"/>
S-19415	Blue	Natural	Open	55 Gallon	1H2/Y250/S**	25	81	\$76 each	Specify Color	<input type="button" value="1 ADD"/>
S-10757	Specify**	Closed	55 Gallon	1H1/Y1.9/100	22	71	\$67 each	Specify Color	<input type="button" value="1 ADD"/>	

** Natural UN Rating: 1H2/Y130/S

* SHIPS VIA MOTOR FREIGHT

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Food Grade Hose
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Wine Filtration
Oak Barrels & Casks
Wine Chemicals
Winery Lab Supplies
Stainless Steel
Wine Cellar Supplies
Wine Bottles & Carboys
Wine Yeast, Nutrients,
Enzymes &
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200 Liter Variable Capacity Flat Bottom Wine / Fermenting Tank

TK-1450
200L 55 Tank

Price: \$525.00

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200 Liter Variable Capacity Flat Bottom Wine/Fermenting Tank

This beautiful variable capacity flat bottom stainless steel wine / fermenting tank is 200 L (52.8G) with a 1.5" Tri-Clover port at the bottom. This tank includes a clear vinyl lid bladder air pump, tubing and gauge. Constructed of AISI-304 stainless steel.

Heavy Duty Lid Bladder Options:

<http://www.thevintervault.com/product/2301/Lid-Bladder-for-Variable-Capacity-Tank.html>

Tank Stand WebSite:

<http://www.thevintervault.com/product/1411/Tank-Stand-200-Liter-Model>

E-NEWSLETTER

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UN RATED

Excellent for indoor or outdoor use. Corrosion free, dent-resistant polyethylene.

- Open Top: 30 gal. stores up to 395 lbs.; 55 gal., 550 lbs. of solids. Quick-lock lid (included) won't pop open during transit.
- Closed Top: 15 gal. stores up to 225 lbs.; 30 gal., 450 lbs.; 55 gal., 870 lbs. of liquids and solids. Two openings to pour and vent.
- Natural drums allow for easy viewing of contents.
- FDA compliant resins.

PLASTIC DRUMS

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						1	4	8+		
S-19412	Blue	Closed	5 Gallon	1H1/Y1.8/150	3	\$20	\$19	\$18	<input type="button" value="1 ADD"/>	
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S-11860	Blue	Natural	Open	30 Gallon	1H2/Y180/S	16	76	73	69	<input type="button" value="1 ADD"/>
S-19419	Blue	Natural	Open	30 Gallon	1H2/Y180/S	16	76	73	69	<input type="button" value="1 ADD"/>
S-11861	Blue	Natural	Closed	30 Gallon	1H1/Y1.8/100	14	66	63	59	<input type="button" value="1 ADD"/>
S-17008	Blue	Natural	Closed	30 Gallon	1H1/Y1.8/100	14	66	63	59	<input type="button" value="1 ADD"/>
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S-10757	Specify**	Closed	55 Gallon	1H1/Y1.9/100	22	71	\$67 each	Specify Color	<input type="button" value="1 ADD"/>	

** Natural UN Rating: 1H2/Y130/S

* SHIPS VIA MOTOR FREIGHT

Glass Demijohn (14 Gallon) with Plastic Wicker Basket

★★★★★ 2 Review(s) [Send your review](#)

Your Price: \$79.99

Questions? Ask here.

Item Number: 24-5160

Availability: Ships Direct From Manufacturer

MAP Minimum Advertised Price

Standard Shipping Rates Apply

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No Thanks.

Need an Airlock?

No Thanks.

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200 Liter Variable Capacity Flat Bottom Wine / Fermenting Tank

TK-1450
200L 55 Tank

Price: \$525.00

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200 Liter Variable Capacity Flat Bottom Wine/Fermenting Tank

This beautiful variable capacity flat bottom stainless steel wine / fermenting tank is 200 L (52.8G) with a 1.5" Tri-Clover port at the bottom. This tank includes a clear vinyl lid bladder air pump, tubing and gauge. Constructed of AISI-304 stainless steel.

Heavy Duty Lid Bladder Options:

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<http://www.thevintervault.com/product/1411/Tank-Stand-200-Liter-Model>

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						1	4	8+		
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** Natural UN Rating: 1H2/Y130/S

* SHIPS VIA MOTOR FREIGHT

Master Vintner® 7.9 Gallon Fermenting Bucket

SKU 41375

PRICE AS CONFIGURED: \$14.99

EXTRAS

Lid

Choose Lid

Airlock

Choose Airlock

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Get it in Stillwater by Wed, Sep 16.

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200 Liter Variable Capacity Flat Bottom Wine / Fermenting Tank

TK-1450
200L 55 Tank

Price: \$525.00

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S-11860	Blue	Natural	Open	30 Gallon	1H2/Y180/S	16	76	73	69	<input type="button" value="1 ADD"/>
S-19419	Blue	Natural	Open	30 Gallon	1H2/Y180/S	16	76	73	69	<input type="button" value="1 ADD"/>
S-11861	Blue	Natural	Closed	30 Gallon	1H1/Y1.8/100	14	66	63	59	<input type="button" value="1 ADD"/>
S-17008	Blue	Natural	Closed	30 Gallon	1H1/Y1.8/100	14	66	63	59	<input type="button" value="1 ADD"/>
S-19415	Blue	Natural	Open	55 Gallon	1H2/Y250/S**	25	81	\$76 each	Specify Color	<input type="button" value="1 ADD"/>
S-10757	Specify**	Closed	55 Gallon	1H1/Y1.9/100	22	71	\$67 each	Specify Color	<input type="button" value="1 ADD"/>	

** Natural UN Rating: 1H2/Y130/S

* SHIPS VIA MOTOR FREIGHT

Master Vintner® 7.9 Gallon Fermenting Bucket

SKU 41375

PRICE AS CONFIGURED: \$14.99

EXTRAS

Lid

Choose Lid


Airlock

Choose Airlock

QUANTITY 1

Get it in Stillwater by Wed, Sep 16.

Home / Tanks / Fermentors under 60 Gallons / Glass & Plastic Carboys / Carboy Accessories



Airlock - S-Shaped

FE371

★★★★★ [Read 34 Reviews or Write a Review](#) | 1 Question, 50 Answers

\$2.49 & FREE Shipping on orders over \$59.


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Equipment ▾ Tanks ▾ Ingredients ▾ Measuring & Testing ▾ Oak ▾ Bottling ▾

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Airlock - 3 Piece

FE370


★★★★★ [Read 84 Reviews or Write a Review](#) | 2 Questions, 52 Answers

\$2.49 & FREE Shipping on orders over \$59.

QUANTITY [Add To Cart](#)

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Replacement Dry Airlock for VC Tanks

WFMAIRLOCK

★★★★★ [Read 1 Review or Write a Review](#) | [Ask a Question](#)

\$14.99 & FREE Shipping on orders over \$59.

QUANTITY [Add To Cart](#)

In Stock

Returns

BSWC - Login x Master Vintner # 7 x Speedel 220L BO Fl x Scottzyme PEC5L x Wine Tank 200 Lite x Plastic Drums Plan x 54 liter demi - Gou x 54 Lite Glass Demi x Vinimexia SC-300 x SUPERSTART - De x

deinussupplies.com/collections/yeast/products/superstart-art-rough

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SUPERSTART

\$39.00

SIZE: 1KG STYLE: BLANC QUANTITY: 1

ADD TO CART

Please note: Next-day & 2-day shipping needs to be ordered by 1pm.

Provide during yeast rehydration the essential elements of the yeast membrane (long-chain fatty acids and ergosterol) and ensure membrane fluidity, alcohol tolerance and higher efficiency of the sugar and nutrient transporters until the last yeast generation.

Significantly reduce production of VA and H2S.

Promote MLF onset (the yeast produces fewer compounds inhibiting malolactic bacteria because they undergo less stress).

In nitrogen deficient musts, an additional supply of ammonium salts or organic nitrogen (i.e. NUTRISTART® ORG or NUTRISTART®) remains essential.

BSWC - Login x Master Vintner # 7 x Speedel 220L BO Fl x Scottzyme PEC5L x Wine Tank 200 Lite x Plastic Drums Plan x 54 liter demi - Gou x 54 Lite Glass Demi x Vinimexia SC-300 x SUPERFOOD - De x

deinussupplies.com/collections/yeast/products/startup

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DAVISON WINERY SUPPLIES

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Please call for COVID-19 updates or help problem solving delivery solutions.

SUPERFOOD

\$21.00

SIZE: 1kg QUANTITY: 1

ADD TO CART

Please note: Next-day & 2-day shipping needs to be ordered by 1pm.

Superfood® provides the nutritious supplements yeasts need for growth and survival during the anaerobic stress of fermentation, in doses that are most advantageous. Successful winemakers use Superfood because they know they can rely on it, and can trust the results. They often say that Superfood works better and solves fermentation problems more easily than other products. Superfood, containing a variety of nitrogen sources, is MUCH better for yeasts than just DAP and better than other blends. Superfood includes 32.5% DAP, but most nutrient blends have much more DAP (45% up to almost 100%). Why is there such a difference? When Les Van de Water formulated Superfood in 1986, her philosophy was to provide more of the complex ingredients yeasts need to balance inorganic nitrogen additions, and less DAP. She decided that it was much more important to emphasize highly effective doses of complex ingredients, because wineries can add extra DAP as needed.

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Product Name, Item Number, or Description...

PRODUCTS TECHNICAL LIBRARY ABOUT CONTACT NEWS

Home > Products > Fermentation & Cellar > Nutrients

Fermaid K

Item No. FERMAK

Fermaid® K is a blended complex yeast nutrient that supplies ammonia salts (DAP), free amino acids (organic nitrogen derived from inactivated yeast), sterols, unsaturated fatty acids, key nutrients (magnesium sulfate, thiamin, folic acid, niacin, biotin, calcium pantothenate) and inactive yeast.

Read Full Description Print Preview

From: \$63.00 Per Each Excl. Tax

Item: Select an Option

Quantity: 1 Each

ADD TO CART

Hover to zoom | Click to enlarge

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SCOTT LABORATORIES

Product Name, Item Number, or Description...

PRODUCTS TECHNICAL LIBRARY ABOUT CONTACT NEWS

GoFerm

Item No. GOFERM

Go-Ferm® is an OMRI listed yeast rehydration nutrient. Go-Ferm is the original natural yeast rehydration nutrient containing a balance of micronutrients. It was developed to enhance kinetics and thereby potentially avoid problem fermentations. Suspend Go-Ferm in the rehydration water before

Read Full Description Print Preview

From: \$38.00 Per Each Excl. Tax

Item: Select an Option

Quantity: 1 Each

Secondary and post Fermentation:

1. Re-measure PH, TA, and Free SO₂. Adjust as needed
2. Transfer pump is recommended
3. Rack off gross lees to bulk ageing vessel- carboy (5 gal), demi, variable capacity tank. NO HEADSPACE air space in vessel used
4. Oak barrels or barrel alternatives-
Only barrels give micro-oxygenation. 3 types- FR, US, & Hungarian
5. Good book on home winemaking- Iverson or Pambianchi
6. Patience. Read the above books. Waiting will be rewarded



What do you want to make?

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Wine Making Beer Making Kombucha Making Craft Specialties New & Notable Deals

Home > Super Transfer Pump with Pre-Filter



Super Transfer Pump with Pre-Filter

★★★★★ 17 reviews

SKU 8763

PRICE AS CONFIGURED: **\$179.99**









QUANTITY 1

ADD TO CART













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Show all

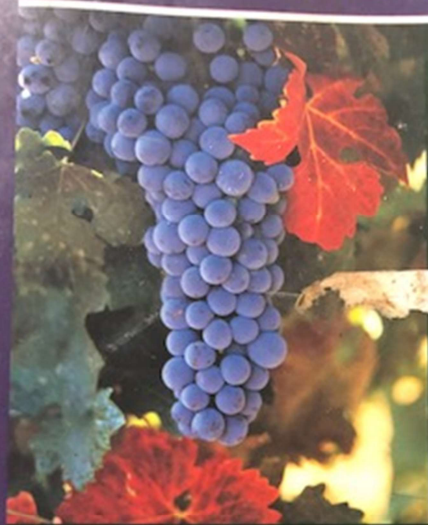
 ❤️ Balazs New Hungarian Oak Barrel - 112L (29.6 gal) \$399.99	 ❤️ WE467 Saint-Martin New Oak Barrel (French) - 110L (29gal) - Medium Long toast ★★★★★ 1 Review \$599.99	 ❤️ AB Selection French Oak Barrel - 30 gal \$649.99	 ❤️ WE446 A&K American Oak Barrel - 30 gal \$499.99
 ❤️ Balazs New Hungarian Oak Barrel - 56L (14.8 gal) ★★★★★ 1 Review \$329.99	 ❤️ Balazs New Hungarian Oak Barrel - 28L (7.39 gal) \$269.99	 ❤️ Balazs New Hungarian Oak Barrel - 2L (0.53 gal) \$99.99	 ❤️ Balazs New Hungarian Oak Barrel - 225L (59.4 gal) \$699.99

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- Wine Barrels (13)
- Wine Making Equipment (13)
- Cellar Craft Wine Kits (12)
- Wine Concentrate Kits
- Oak
- Ingredient Kits
- Custom Tanks

 OAK650 WineStix Carboy Sticks - American Oak Medium Plus Toast (2 Pack) ★★★★★ 1 Review \$8.99	 French Heavy Toast Oak Chips \$3.99 to \$259.99	 Oak Cubes - French (Heavy) ★★★★★ 1 Review \$5.99 to \$699.99	 American Medium Toast Oak Cubes ★★★★★ 2 Reviews \$5.99 to \$599.99
 OAK666 WineStix - Medium Toast French Oak Tank Stave \$39.99	 Oak Cubes - French (Med +) ★★★★★ 5 Reviews \$3.49 to \$699.99	 OAK620 Stavin Oak Barrel Replica - French (Med. Plus Toast) \$139.99	 Xoakers - French Oak, Medium Plus ★★★★★ 5 Reviews \$6.99 to \$49.99
 \$3.99 to \$259.99	 \$5.99 to \$699.99	 \$8.99	 \$8.99

feedback

JON IVERSON



"The single best resource I've found for making wine from grapes... straightforward, concise, and lay-oriented, loaded with procedures, tables, insights, and resources all will find useful."

-Jack Keller
The Winemaking Home Page

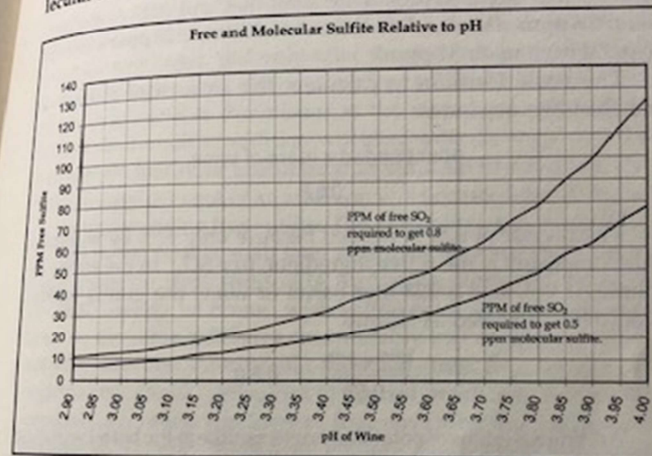


Home Winemaking Step by Step

A Guide to
Fermenting Wine Grapes
THIRD EDITION, REVISED

APPENDIX I: SULFITE MANAGEMENT

Molecular sulfite cannot be measured by conventional means, but there is a direct relationship between pH, free sulfite, and molecular sulfite which allows us to derive the molecular amount. If the pH and free sulfite levels are known, the parts per million of molecular sulfite can be determined. This graph shows the level of free SO_2 required to maintain 0.8 ppm and 0.5 ppm of molecular sulfite at differing pH levels:



It is at once obvious that the higher the pH, the more free sulfite is needed to get the requisite level of molecular sulfite. At pH 3.6, for example, 50 ppm of free sulfite is needed to maintain 0.8 ppm molecular, whereas only half as much free sulfite is needed at pH 3.3. That is the main reason that wines with pH 3.6 and higher are such a problem — you cannot use enough sulfite in a high pH wine to get the necessary preservative effect without suffering an offensive sulfite odor.

Determining the amount needed

It is assumed that you have the ability to measure both the level of free SO_2 and the pH. The pH is measured with a pH meter, of course. Pocket-sized digital pH meters are available at very reasonable prices these days (see appendix A). Free SO_2 is measured

Bottling time:

1. Re-measure PH, TA, and Free SO₂. Adjust as needed
2. Filter or unfiltered?
 1. Reliable filter machine- Mini jet, Super jet, or Rover Pompe
 2. Cartridge filters (works with “All in One” system) or Enolmatic
 3. .45 micron is “sterile” but watch for nominal vs absolute
3. Consider gum Arabic
4. Bottling process. Bottling bucket with spigot or bottling wand (gravity). Enolmatic, all in one or Xpressfill
5. Good quality cork. Especially if planning to age
6. Floor corker. This is a must.
7. Bottles Suppliers have dried up locally. Clean & Sanitize vs New



WHERE PENNSYLVANIA WINE BEGAN

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Click to enlarge image

Arabinol (Liquid Gum Arabic)

\$5.99

4 oz \$5.99

Quantity: 1

Add to Cart

[Write a review](#)

Model number: ARABINOL-22

Description

- Concentration above 20%
 - extracted from Acacia Seyal
 - decreases bitter & astringent sensations
 - stabilizes the color of young red wines, thus reducing this precipitation in the bottle
 - prevents the onset of different 'casses', or disorders that sometimes occur in wines usually due to the formation of colloidal complexes of metals Ex. From stirring with a metal spoon
 - hinders cloudiness
 - can be added to finished wine
 - can be filtered after addition & will not clog sterilizing filters (>0.45 microns)
 - improves perlage of sparkling wines
 - dosage is between 2-19 mL/gallon or 50-500 mL/hL
 - strengthens & extends the action of metatartaric acid
- Multiple sizes available. [Click here](#) to see a larger commercial quantity of Arabinol (Liquid Gum Arabic).

[Ask a question about this product](#)

Reviews

Average rating: ★★★★★ 4 reviews

[Write a review](#) | [Read all reviews](#)

Featured positive reviews:

★★★★★ arabinol 05/28/2018
By jim olsen

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9/9/2020

Midwest Supplies

What do you want to make?

Wine Making Beer Making Kombucha Making Craft Specialties New & Notable

Home > Buon Vino Mini Jet Wine Filtering System



Buon Vino Mini Jet Wine Filtering System

★★★★★ 41 reviews

PRICE AS CONFIGURED: **\$199.99**

QUANTITY **ADD TO CART**

Get it in Stillwater by Wed, Sep 16.




Midwest Supplies

What do you want to make?

Wine Making Beer Making Kombucha Making Craft Specialties New & Notable Deals

Home > Buon Vino Super Jet Filter



Buon Vino Super Jet Filter

★★★★★ 6 reviews SKU 7736

PRICE AS CONFIGURED: **\$549.99**

QUANTITY **ADD TO CART**

Get it in Stillwater by Wed, Sep 16.

THE BEVERAGE PEOPLE

Filter - COLOMBO Mini12 with 12 Plates (20X20cm), 110 VOLT

Write a review

\$495.99


Member Price: \$446.39

Members also receive a 10% back dividend. On this item, the dividend is \$44.64. Click for details.

In stock

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Share Save



The Colombo Mini12 Filter, manufactured in Italy by River Pumps, is a beverage pump with plate and frame filtering system utilizing 6 plates and 20 cm X 20 cm pads. The pump included has twice the capacity of the Model pump. The wine should be transferred into a clean container before filtering begins in order to prevent the clogs.

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ENOLMATIC TANDEM FILTER HOUSING FOR WINE OR OIL

ITEM #: GF666

AVAILABILITY: IN STOCK

\$149.99

QUANTITY **ADD TO CART**


SHIPS FREE WITH ORDERS OVER \$551

PRODUCT HIGHLIGHTS

- Allows you to easily and cleanly filter your wine WHILE bottling.
- Up to three (3) filter housings can be used inline to provide three levels of filtering while bottling.
- Includes the tubing necessary to hook up to your Enomatic bottling machine.
- Easy to clean!

REVIEW

Write a review



ADDITIONAL IMAGES


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Wine Making Beer Making Kombucha Making Craft Specialties New & Notable Deals

Home > Bottling Bucket with Spigot



Bottling Bucket with Spigot

★★★★★ 103 reviews

SKU MW-6860

PRICE AS CONFIGURED:

QUANTITY

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ENOLMATIC TANDEM FILTER HOUSING FOR WINE OR OIL

ITEM #: GF666

AVAILABILITY: IN STOCK

\$149.99

QUANTITY

ADD TO CART

SHIPS FREE WITH ORDERS OVER \$55!

PRODUCT HIGHLIGHTS

- Allows you to easily and cleanly filter your wine WHILE bottling.
- Up to three (3) filter housings can be used inline to provide three levels of filtering while bottling.
- Includes the tubing necessary to hook up to your Enolmatic bottling machine.
- Easy to clean!

REVIEW

[Write a review](#)


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Home / All in one wine pump / NEW - Professional version for the Home Winemaker



NEW - Professional version for the Home Winemaker

★★★★★ (23 customer reviews)

\$249.95 - \$269.95

All-In-One - Racking, Degassing, Filtering & Bottling

This Pump is designed for those who bottle 150 plus at one time or for those who intend to use it more than the average home winemaker

Pick Option/Upgrade

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Recent Posts

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- Preparing for the Winemakers conference in May 2019
- Cold stabilizing using Mother nature
- New All in One Wine Pump for the Professional Home Winemaker
- How to make Port Style Wines

Categories

Blog

Home > Volumetric Fillers > Volumetric 2 Spout Bottle Filler - XF260



Volumetric 2 Spout Bottle Filler - XF260

Your Price: **\$2,195.00**

The current lead time for this machine is 3 weeks.

Part Number: XF260

Choose Options

Gas Option

Quantity

ADD TO CART

[REVIEW THIS ITEM](#)

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Description

The XF260 two bottle filler is designed for the Artisan Craft Person filling a broad variety of different-sized bottles. The XF260 can easily accommodate very small to very large bottles with its adjustable shelf, allowing great flexibility. The XF260 is suitable for wine, distilled spirits, olive oil and nearly all other products. Easy to use, compact in design, precise volume filling, high quality components, hand-crafted in the USA.

- Adjustable shelf to accommodate small to large bottles
- 250 Bottles per Hour capacity in wine or equivalent viscosity, 750 ml bottle
- 200 Bottles per Hour capacity in olive oil or equivalent viscosity, 500 ml bottle. Weight: 23 lb
- Dimensions: 11.25" wide x 17" high x 15.5" deep

Xpressfill bottle fillers are NOT certified as explosion proof, should be used in a well ventilated area, and not for use with solvents. It should be noted that 70% alcohol is 140 proof and has a flash point of 70°F, making the product volatile, as well as flammable.

Home > Floor Corking Machine



Floor Corking Machine

★★★★★ 136 reviews

SKU 7715

PRICE AS CONFIGURED: **\$69.99**

QUANTITY

1

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Get it in Stillwater by Wed, Sep 16.

Product Details

Cork your delicious bottles of wine with the sturdy appeal of this Floor Corking Machine. Corks are sure to have an airtight seal using the easy-to-lower corking arm with adjustable plunger depth.

Additional Information

SKU

7715



Browser tabs: MS B, M, T, W, P, S, V, S, V, G, E, A, A x +

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AMORIM CORK



ALL NATURAL CORK STOPPER AQUAMARK HELIX TOP SERIES SPARK **TWIN TOP**

TWIN TOP EVO NEUTROCORK ADVANTEC ADVANTEC COLOURS AGGLOMERATED CORK STOPPER

CUSTOM MADE NDTECH NDTECH SPARKLING

TWIN TOP

THE PERFECT MATCH FOR EARLY CONSUMPTION WINES



IDEAL FOR FRUITY WINES

Excellent performance and sustainability for high-speed bottling lines.

Based on the technology used in champagne stoppers, comprising a body of agglomerated cork and a disc of natural cork at each end, it is ideal for fruity wines and recommended for wines not

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AMORIM CORK

TWIN TOP EVO NEUTROCORK ADVANTEC ADVANTEC COLOURS **AGGLOMERATED CORK STOPPER**

CUSTOM MADE NDTECH NDTECH SPARKLING

AGGLOMERATED CORK STOPPER

PRICE AND PERFORMANCE



HIGH PERFORMANCE AT A COMPETITIVE PRICE

Agglomerated cork stoppers are ideal for early consumption wines.

These stoppers are made from agglomerated cork and natural cork, providing excellent performance and sustainability for high-speed bottling lines.

Alec Rolain
Re: Intent to Negotiate White Bear Lake Contract
If you could I would appreciate it. I don't have an account that allows for Mail - Fowlerditsch

Set flag Archive Dismiss

What: Our top-of-the-range cork stopper
Ideal for: icon and long bottle aging wines



1

Note: We recommend using the Gilda Single lever corker with these corks because while some Portuguese or Italian floor corkers may work without problems, there is also a chance that the cork will be scored as it is inserted into the bottle, causing leaks.