Article Side

# 4 Steps in Making You Home Based Wine by Britney Francisco

Article published on December 19th 2011 | Wine

This festive season, buying a bottle of Syrah USA wine would be expensive while you may fail to buy one due to scarcity or maybe the unavailability of your choice. It is for this reason here are four basic ways that will help you to make the liquor right at your home.

Step 1: Primary Fermentation

This is the initial step of producing the alcohol. During the process, preparation of the "must" which includes grape juice and skins should be dumped into a vessel which should be 5 to 6 gallon bucket. You can also add Yeast Energizer, Pectin Enzyme, Yeast Nutrient, Campden Tablets and Acid Blend. During fermentation, wine yeast consumes the sugars present in the "must" and excretes ethyl alcohol (Ethanol). After this you will see active yeast working profusely this reaction is normally seen within a day or two.

Step 2: Secondary Fermentation

Once the first step is done the second follows the protection of the raw liquor from exposure to oxygen and other alien contaminants. For this, you'll need to drain the wine from your main pot into a glass carboy. Strain as much dead yeast (Lees) into the main vessel as possible. After this, if you find spare space between the liquor and the top of the carboy fill it with water or add extra juice until the alcohol level is almost at the rim. Next add an airlock to keep away alien particles and also to avoid air pressure from escaping.

It is necessary to empty the rack to another sanitized and clean carboy at least once a month during the aging process, leaving behind Lees and sediment each time. Keep in mind that every time you vacate the vessel make sure that water should be at the rim to reduce oxygen exposure. Repeat the procedure for another couple of months till it becomes crystal clear then move on to bottling.

Step 3: Add To Bottle

Before filling the bottles with wine like Cabernet Sauvignon USA, make sure that the wine is stabilize, this kills the remaining yeast if any, preventing further fermentation after sweetening, to do so add potassium sorbate and campden tablets in appropriate proportionate. Once the wine is sweetened and stabilized, sanitize and clean the bottles and corks before filling them with the liquor.

Step 4: Drinking

The final step is the fruit of your labor, drink. Finally, you have the wine, get ready with your labor and cherish with your family members and pals. Keep in mind that although the liquor is mild, consuming it in high quantity can make you tipsy.

Article Source:
http://www.articleside.com/wine-articles/4-steps-in-making-you-home-based-wine.htm - Article Side

Britney Francisco - About Author:

Britney Francisco has been busy writing articles based on wine and other beverages. She works for a www.jomwine.com that makes a Indian rum in USA.

Article Keywords:
syrah usa, cabernet sauvignon usa, indian rum in usa

You can find more free articles on Article Side. Sign up today and share your knowledge to the community! It is completely FREE!