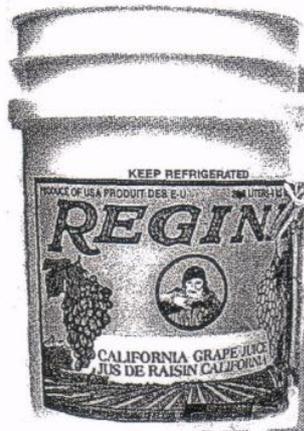


TP&S WINEGRAPES INC.

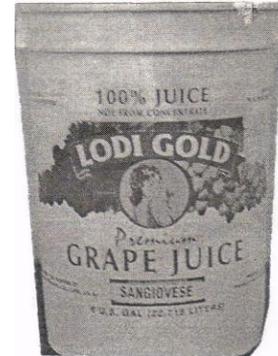
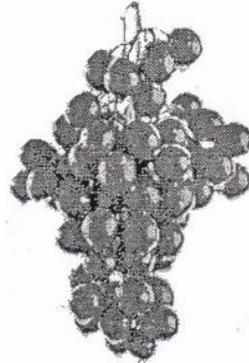
62 BROOKLYN TERMINAL MARKET
BROOKLYN, NT 11236

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5.3 Gallon



6 Gallon

STEPS IN MAKING FINE WINE

1. FERMENTATION STAGE

All equipment must be washed and sterilized. Open a 5.3 or 6 gallon pail, stir vigorously and pour the juice into a carboy, 5 or 6 gallon glass jug, using a funnel with strainer. Place the air lock and stopper on the mouth of the carboy, put alcohol, scotch or vodka up to the line on the air lock. This will allow the natural pressure which builds during fermentation to escape and will keep the outside air from contaminating the wine. The temperature for fermentation should be at 70 degrees for approximately 30 to 35 days, depending on the sugar content and fermenting temperature. Monitor the progress of the fermentation by taking readings with a hydrometer. When the specific gravity is below 1000 fermentation is complete, then reapply the air trap and stopper to the carboy.

2. RACKING THE WINE

Racking wine separates the clear wine from the lees, the heavy cloudy sediment which settles at the bottom of the carboy. The carboy must be gently moved to a 10 degree cooler temperature than the fermentation state which is approximately 60 degrees. Place a sterile siphon tube into the wine, making sure the end is several inches above the lees. Siphon the clear wine into a clean sterile carboy. Apply the solid rubber stopper on the neck of the carboy. The wine must be racked again in 3 to 4 weeks following the same procedure. The wine may be racked again in another 3 to 4 weeks to achieve maximum clarity. It is important to maintain the optimum temperature during the racking process, after you have achieved clarity your wine is ready to be bottled.

3. BOTTLING THE WINE

When the wine has reached the desired clarity, it is ready to be bottled. It is recommended to add Potassium Metabisulphite (Campden Tablets) to stabilize the wine. This will help to prevent bacterial infection and oxidation. When transferring the wine into the bottles, fill completely as excess air will cause oxidation and spoilage. It is suggested to use a corker with a # 8 or # 9 cork to bottle your wine. Store bottles on edge in a cool dry area. Your wine will be ready for use in approximately 9 months. Enjoy complete wine making instructions are available at:

www.TPSWINEGRAPES.COM

