

TOSCA WINE JUICE

23 LITRE (6 GALLON US) PAIL

BREWERS DIRECT

www.brewersdirect.com

FALL 2014

- ☐ SARGENT: 204-775-9234
- ☐ ST. MARY'S: 204-253-5666
- ☐ REGENT: 204-661-6150
- ☐ BRANDON: 1-204-571-6780

<i>REDS</i>	23 LITRE PAIL
ALICANTE BLEND (VINO DE CASA)	\$ 47.50 / 3/135
ZINFANDEL BLEND (VINO DE CASA)	\$ 47.50 / 3/135
ALICANTE <i>SUPERIOR 100%</i>	\$ 52
RED BORGHESE	\$ 55
BARBERA	\$ 55
BARONE	\$ 65
CABERNET SAUVIGNON	\$ 55
MERLOT	\$ 55
ORGANIC MERLOT	\$ 65
PINOT NOIR	\$ 59
SHIRAZ	\$ 55
ZINFANDEL <i>SUPERIOR 100%</i>	\$ 55

GOLD MEDAL SERIES RED – *Crushed grape skins from the vine left on!*

CABERNET SAUVIGNON SUPERIOR 100%	\$ 80
MALBEC RISERVA STYLE	\$ 80
MARONE GRANDE RESERVE	\$ 80
PINOT NOIR GRANDE	\$ 80
SHIRAZ GRANDE RESERVE 100%	\$ 80

<i>WHITES</i>	23 LITRE PAIL
MUSCATI BLEND (VINO DE CASA)	\$ 47.50 / 3/135
PALAMINO BLEND (VINO DE CASA)	\$ 47.50 / 3/135
PINOT BLANC	\$ 54
FRENCH COLOMBARD (CHENIN)	\$ 50
GEWURZTRAMINER (MALVASIA)	\$ 50
JOHANNISBERG RIESLING	\$ 50
MUSCATI <i>SUPERIOR 100%</i>	\$ 50
ORGANIC RIESLING	\$ 55
PALAMINO <i>SUPERIOR 100%</i>	\$ 50
PINOT CHARDONNAY <i>SUPERIOR 100%</i>	\$ 50
SAUVIGNON BLANC	\$ 50
WHITE PINOT GRIGIO RESERVE 100%	\$ 55
WHITE ZINFANDEL BLUSH	\$ 50

GOLD MEDAL SERIES WHITE – *Crushed grape skins from the vine left on!*

CHARDONNAY RESERVE 100%	\$ 74
PINOT GRIGIO WHITE	\$ 74
SAUVIGNON BLANC GRANDE RESERVE	\$ 74

ITALIAN FOOD MARKET SPECIALS

(WITH PURCHASE OF TOSCA JUICE)

COFFEE * BULK TOMATOES * OLIVE OIL * SEA SALT * BULK 1 KG PASTA * BALSAMIC VINEGAR
* BULK VINEGAR \$10 ANY SIZE - 15L MAX *

50% DEPOSIT REQUIRED ON ALL ORDERS. YES! WE DO DELIVER CITY WIDE.

\$20.00 FLAT RATE. DROP OFF AT DOOR! NO EXCEPTIONS

TOSCA WINE JUICE

Congratulations!

You have just purchased a 23L pail of Tosca premium quality inspected 1st run wine juice.

Whether this is your 1st or your 100th time making wine from juice, please take a minute to read these instructions to ensure you get a premium quality wine.

RECYCLE
Return your clean (washed)
TOSCA pails (only) for
\$2 STORE CREDIT ONLY for each pail.

1. Pry open the lid and ***GIVE THE JUICE A GOOD STIR WITH A STERILIZED SPOON.*** Taste and examine it. Make sure that the ingredients are good before you start. If you're not sure what to look for then ask one of Brewers Direct's trained employees to help you before you leave the store.
2. Once you have determined that the ingredients are of Tosca #1 quality, use your sterilized hydrometer to take a reading. Your S.G. reading should range from 1.070-1.090 depending on the style of wine you chose. Remember to note the S.G. reading and the date throughout your wine making process; that way if you have any questions, Brewers Direct can help you better.
 - a) **(OPTIONAL - ADD THIS PRODUCT ON DAY 1)** If you desire an *OAK TASTE TO YOUR WINE* you can add oak chips or oak staves (2 foot long cane) to the primary pail. (For more flavour, you may add oak to your secondary.) The longer you let the oak sit in the wine the stronger the flavor. Staves are excellent for this purpose because you can easily remove the cane when you desire, with no mess, and you may reuse them several times.
 - b) **(OPTIONAL - ADD THIS PRODUCT ON DAY 1)** Elderflowers/berries may be added to the primary pail for extra body and character. Elderflowers are added to whites and elderberries to reds or blushes. For greater ease when siphoning and less mess, Brewers Direct suggests you use a straining bag for these additives.
3. Let the juice sit with the lid lightly resting on the mouth of the pail for approximately 5-8 days or until an S.G. reading of 1.020 is reached. You may wish to leave your hydrometer in the pail during this time. *IF YOU DO NOT SEE ANY ACTIVE FERMENTATION IN THE FIRST FEW DAYS, CALL US AT 775-9234.*
4. After 7 days have passed OR when you've reached an S.G. of 1.020 syphon the wine into a sterilized carboy. Do not let the wine sit in the pail longer than 9 days. Remember to sterilize all equipment before wine comes in contact with it. Ensure that the carboy is filled to 1 inch from the top of the opening. If necessary, use previously fermented wine (or R.O water) to top up. Fit your filled airlock (water or metabisulphite sterilant) and bung to prevent oxidation.
 - Let the wine sit in the carboy for APPROXIMATELY one month; the S.G. reading should now be .990 to .996.
 - Then rack into a cleaned and sterilized carboy and STABILIZE YOUR WINE with 6 crushed Campden tablets per 23-litre carboy. OR: Brewers Direct recommends that you use 1/2 tablet of TANNISOL® per carboy or a whole tablet for a demijohn (54L). Also, taste your wine! Reds might have a tart taste to them and whites will be a little pungent or acidic, and that's OK.

7. THE WINE SHOULD BE CARBONATED (FIZZY). IT IS VERY IMPORTANT THAT YOU STIR THE WINE VIGOROUSLY SEVERAL TIMES A DAY UNTIL THERE IS NO CARBONATION LEFT (USUALLY THIS PROCESS TAKES 3 TO 4 DAYS). FAILURE TO DO SO WILL LEAVE YOU WITH A LESS THAN PERFECT WINE.

Brewers Direct carries a device called Fizz-X for this purpose (which attaches to your electric drill and stirs the wine) and it is worth every penny. Your wines may still be a little murky but clarity will greatly improve with age.

8. Once your wine is stabilized and contains no carbonation, you now let your wine bulk age. Before the wine remains in the carboy for bulk aging, Brewers Direct suggests you add ASCORBIC ACID (not necessary if you have added TANNISOL®), also known as antioxidant (one 10 gram pkg. for 23L., or as directed). This prevents browning in wine and helps to naturally preserve your wine. Whites take approx. 2-3 months of aging and reds approx. 3-4 months of aging, although longer aging for both reds and whites is recommended. (Optional step: you can filter and bottle your wine at this time if you wish.)

ENJOY!

RECYCLE

*Ritirate i vostri secchi lavati e puliti di
TOSCA per un accredito del \$2 per
ogni secchio*

RECYCLE

*Retorne seus baldes lavados limpos de
TOSCA para um credito de \$2 lojas para
cada balde*

RECYCLE

*Retournez vos seaux TOSCA (seulement)
nets et lavés pour un crédit du magasin de
2\$ pour chaque seau*

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