# The Wine Specialist BREWERS DIRECT

HURRY IN! | SALE RUNS TODAY THRU SAT NOV 3

#### **OCT 2012**



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#### CALL FOR HOURS OF OPERATION

1400A Sargent Ave T: (204) 775-9234

1117 St. Mary's Road

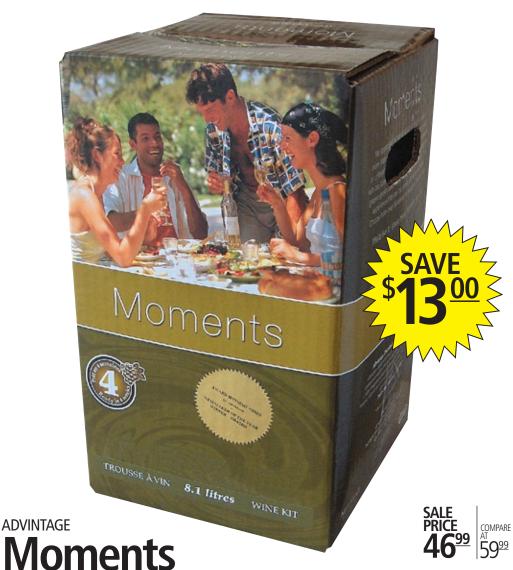
T: (204) 253-5666

2-1514 Regent Ave T: (204) 661-6150

2-817 Rosser Ave (Brandon)

T: (204) 571-6780

Styles and quantities may be limited. No rainchecks.



Create your own wine moments with our special varietal and world-class blends sourced from grapes harvested around the world. Moments is produced from selected mature vines of 12 - 15years of age and utilizes lower brix concentrates to protect the delicate varietal characteristics of the raw materials. Made for the consumer who demands premium quality (8.1 litre / 10.5 kg) in a timely (4 weeks) kit format. Moments promises a joyful experience that should be shared with family and friends.

#### ALL STYLES ON SALE:

**REDS:** Barolo (Italian), Chianti Style (Italian), Cabernet Sauvignon (European), Cabernet Shiraz (Australian), Lambrusco (Italian), Merlot (Chilean), Merlot (European), Montepulciano (Italian), Pinot Noir (Australian), Pinot Noir (European), Red Zinfandel (Italian), Shiraz (Australian), Valpolicella Style (Italian), VVCDR (European)

BLUSH: Pinot Grigio (Italian), Shiraz Rose (Chilean), White Zinfandel Blush (Californian)

WHITES: Chalizette (European), Chardonnay (Australian), Chardonnay (Californian), Chenin Blanc (South African), Gewurztraminer (German), Liebfraumilch (German), L'or Blanc (European), Piesporter (German), Pinot Blanc (New Zealand), Riesling Style (Napa), Sauvignon Blanc (European), Soave Style (Italian), Verdicchio (Italian)

Tosca Wine Juice

Tosca Wine Juice is now available. We offer 23 litre pails of 100% premium quality certified and inspected 1st run wine juice. It's so simple. No water to add. No yeast to add. Just pry the lid off and away you go.

Other brands offer 20 litre pails, as shown in our price comparisons. What that means is you get even greater value with **Brewers Direct**.

All our juice is sold on a pre-order basis only with shipments of the 2012 harvest now arriving weekly. **Order now!** 

For more details regarding pre-ordering check online at **www.brewersdirect.com**.

WHITE VARIETAL	Compare At (201)	OUR SALE PRICE (23L)
Pinot Blanc	<u>50</u>	44
Muscati Superior	<u>50</u>	44
Palamino Superior	<u>50</u>	44
French Colombard (Chenin)	<u>50</u>	44
Sauvignon Blanc	<u>50</u>	45
White Zinfandel Blush	<u>50</u>	45
Gewürztraminer (Malvasia)	<u>59</u>	48
Johannesberg Riesling	<u>60</u>	48
Pinot Chardonnay	<u>65</u>	48
Riesling (Organic)	<u>80</u>	49

<b>RED</b> VARIETAL	COMPARE AT (20L)	OUR SALE PRICE (23L)
Alicante Superior	<u>55</u>	45
Red Borghese	<u>55</u>	45
Barbera	<u>55</u>	46
Grenache	<u>55</u>	44
Montepulciano (Sangiovese)	<u>55</u>	47
Zinfandel Superior	<u>55</u>	49
Pinot Noir	<u>55</u>	49
Merlot	<u>55</u>	49
Shiraz	<u>55</u>	49
Cabernet Sauvignon	<u>60</u>	49
Merlot (Organic)	<u>57</u>	55
Barolo Style	<u>69</u>	57
Cabernet Sauvignon (Australian)	<u>63</u>	<b>57</b>
Vieux Chateau Rouge	<u>61</u>	<b>57</b>



## Celebration Whites

This 16 L, 6-week wine kit uses specially blended juice and grape juice concentrates, harvested from select mature vine plants of at least 15 years. the styles offered represent a cross section of famous world-class wines.

#### **STYLES ON SALE:**

Gewürztraminer, L'Or Blanc, Johannesburg Riesling, Pinot Chardonnay, Pinot Grigio, Sauvignon Blanc, Verdicchio.



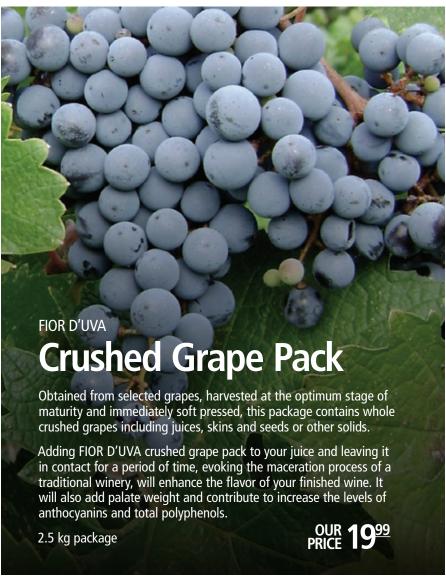


# Degassing your wine is critical!

Degassing your wine properly is a very important step in wine making. We all know that it is yeast that causes wine to ferment, but how does this happen? Yeast needs two things to survive; oxygen and sugar. (Sugar is naturally present in all grape juice and grape juice concentrates). Providing these two items are present, your yeast will go to work transforming the natural sugars in your grape must into alcohol. During this process one of the by-products is carbon dioxide (CO2, also commonly know as "gas"). If you do not properly "degas" your wine before bottling you will end up with a carbonated wine, which will most definitely be unpleasant to drink. Before degassing your wine you must first wait until the fermentation is completely finished. Do this by taking a specific gravity (SG) reading. Your wine should finish at a reading of between .996 and .990. When this range is reached and the SG remains unchanged for 2-3 days the fermentation is complete. At this point, our instructions recommend that you transfer the wine into a primary fermenter. The reason for this is to make degassing easier. If you prefer to transfer directly to another carboy, feel free to do so. Because every batch of wine is unique, the amount of CO2 in every batch you make will be different. For this reason, the time it takes to degas will vary. Sometimes, you will degas in a couple of hours or occasionally it could take as long as three days. Proceed by vigorously stirring your wine for 2-3 minutes. Notice that the wine foams up and bubbles. Allow it to settle and repeat as many times as is needed to release all the CO2. When all the CO2 is released, the wine will still bubble a little from the agitation but, it will be considerably less and there will be no foaming up.

**IMPORTANT:** when degassing is completed, immediately go to the next step in your instructions. At this point that your wine becomes very susceptible to oxidization, therefore do not leave it sitting in the primary or even in a carboy with any air space. Add your stabilizers (#2 pack) and clarifiers as instructed, then top up right away. (If you were degassing in a primary you must first transfer to a carboy).











sterilize. Includes: 4L PET collection jug, 6 Carbon filters (good for 24 batches), 500g cleaner, Easy to follow instructions.

STANDARD **OUR PRICE** 

REGULAR PRICE 22099

OUR PRICE

THERMOSTATICALLY CONTROLLED



54 Litre **Glass** Demijohn

**OUR** 

COMPARE AT 9200





## Wine On Tap **Box Dispenser**

Whether kept in the cupboard or fridge, this handy dispenser will save you time. Less tedious than bottling and uncorking wine you're just going to drink right away! Bladder included.

**OUR PRICE** 

COMPARE <sup>AT</sup> **9**99



FOR ADDITIONAL SALE ITEMS, VISIT WWW.BREWERSDIRECT.COM







# Plastic Corks #9 Long, Bag of 30. SALE PRICE 150 REG PRICE 699



#### Screw Cap Wine Bottles

Case of 12 750ml bottles,

SALE PRICE 1699

COMPARE AT 2199 EA.



## Wine Aerator

An essential tool to coax the full flavour and aroma from wine. No pre-decanting necessary, just aerate while you pour. Limited supply, no rainchecks. PRICE 1599 REG PRICE 2999



# Monthly Winemaker Classes

Given by knowledgeable and experienced staff once a month with a minimum 10 registrations. Classes will take place on the last Saturday of each month starting at 2 pm (1 – 2 Hours) at the Sargent Store location. You will be contacted if the class is being held that month. Each month a different topic of interest is covered. Limited seating available.



October – Filtering Your Wine with a Buon Vino Filter System and Corking Your Wine
November – Learning How to Make Liqueurs
December – Learning the Benefits of Additives for your Wine

# Promo Pak

- 30 Regular U-Bag 9 reg corks
- 30 shrink caps
- 30 labels







### Do the math!

When you add up the savings the answer is always Brewers Direct for your best deal based on price and quality!