

DO THIS before FILTERING

When making country wines from vegetables and cereals, try to avoid prolonged boiling of the ingredients. Also whenever possible, use only cold water for the juice extraction when making fruit wines.

FOR OPTIMUM RESULTS, THE FILTER SHOULD BE USED AS PART OF A TOTAL TREATMENT PROCESS. FURTHER ADVICE IS AVAILABLE AT WWW.HARRISFILTERS.COM

Passing a very cloudy wine through a filter may not produce a good result. It could clog the filter pad and even stop the filter flow.

Filter pads perform much better when used for polishing a well prepared and reasonably clear wine. You can obtain this by means of simple enzyme and fining treatment beforehand.

Frequently, after fermentation and racking, the wine still remains cloudy with no sign of clearing. This can be due to hazes caused mainly by the presence of PECTIN, or to a much lesser extent STARCH.

Any wine filter kit will have difficulty in producing brilliant wines where pectin is present. Therefore it is important to treat all wines before filtering.

INGREDIENTS THAT FREQUENTLY CAUSE PECTIN PROBLEMS:

(Listed in order with SLOES HIGHEST and Strawberries the lowest)

1	Sloes	11	Raspberries
2	Black or Red Currants	12	Sultanas or Raisins
3	Apples & Pears	13	Dates or Figs
4	Apricots	14	Blueberries (Bilberries)
5	Plums	15	Elderberries
6	Damsons	16	Rose Hips
7	Peaches	17	Cherries
8	Rhubarb	18	Vegetables & Cereals
9	Blackberries	19	Red or White Grapes
10	Gooseberries	20	Strawberries

RECOMMENDED TREATMENT

PECTIN: You should assume that pectin is always present to some extent in country wines. To remove pectin treat with Pectic Enzyme preferably at the time of adding the yeast, or during fermentation. However, if added later you must then keep the wine in a warm place for 3-4 days.

There are certain cases where it may be necessary to use a double dose of Pectic Enzyme.

STARCH: Starch problems can occur in wines made from vegetables, cereals, bananas and when using unripe apples. To remove starch add a level teaspoonful of Amylase at the same time as adding Pectic Enzyme.



Irritating to eyes and skin. In case of contact with eyes, rinse immediately with plenty of water and seek medical advice. Wear suitable protective clothing.

Ingredients: 45% Tartaric Acid, 35% Malic Acid, 20% Citric Acid

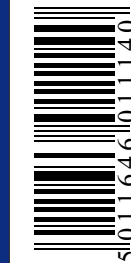
100g



ACID BLEND

A blend of Tartaric, Malic & Citric Acid. Formulated to match the natural acid ratio found in grapes. Gives superior results compared to just using one type of acid.

Harris Filters, 42 & 43 Zoar Street, Dudley, DY3 2PA
www.harrisfilters.com/acid-blend



Ingredients: Kappa Carrageenan



BRITEWORT

Add ¼ - 1 tablet during the last 10 minutes of the boil.

Contains 10 Tablets

www.harrisfilters.com/britewort

Harris Filters, 42 & 43 Zoar Street,
Lower Gornal, Dudley, DY3 2PA



Store in a cool place (below 60°F / 15°C)

Shake well before using

Tightly fasten the cap after use.

INGREDIENTS:
Water, Isinglass, Citric Acid, Preservative E220.

Best Before:
see base



125 ml

VINCLEAR WINE FININGS

Enough to treat up to 8 gallons (36 litres)

Harris Filters, 42 & 43 Zoar Street,
Dudley, West Midlands, DY3 2PA, UK.

www.harrisfilters.com

DIRECTIONS:
FOR BEST RESULTS:
Use Pectic Enzyme beforehand.



1. Pour half a pint of the wine into a jug. Now add 2 capfuls of Vinclear finings for each gallon (4.5 litres) of wine to be cleared. Add to the bulk of the wine and stir well. Then keep in a cool place 60°F (15°C).
2. Most wines will clear in 7/10 days, however, if after 5 days, clearing is not progressing and no sediment has formed, then repeat stage 1.
3. Then when clear, siphon the wine into a clean container, leaving the sediment behind. For the maximum clarity and stability, the wine should be polished with a Vinbrite Filter Kit.



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FINING before FILTERING

After fermentation has completed add Wine Finings to all wines that remain cloudy. Many wine kits include their own finings.

Fining can remove up to 95% of the haze before filtering because:

In the wine there are millions of microscopic particles of all shapes and sizes that are too light to settle. These particles would otherwise pass through or clog the finest filter pads.

It is the vast numbers of these microscopic particles that cause the haze in wine.

Wine Finings become attracted to wine hazes causing larger and heavier particles to form. These then fall as sediment leaving the wine much clearer.

Before using the filter, you should always siphon the wine into a clean jar leaving the sediment behind.

AFTER FILTERING

After filtering all hazes should have been removed. However, a further haze can develop later due to renewed fermentation. This is often due to filtering wines before they have finished fermenting. The blending of wines or even by adding sulphite may in some cases cause it.

Whilst the wine is maturing, changes continue to take place and some bottling haze and/or bottom dusting can occur. In such cases uncork the bottles then pour the wine into a pre-sterilised jar and allow it to stand for a few days. Siphon the wine into a clean jar leaving the sediment behind and then filter again.

If not added previously, it is advisable to add a dose of Potassium Sorbate and sulphite before re-bottling.

BACTERIAL INFECTION.

White skin or flecks in the wine can be caused by lack of hygiene, or too much airspace in jars or bottles. To remedy this, filter again and then add 1 crushed Campden tablet to each gallon.

Allow the wine to stand for at least 5-6 weeks before sampling. **THOROUGHLY STERILISE ALL EQUIPMENT AFTERWARDS.** *Always store jars with minimum airspace.*

WINES THAT DARKEN ON STANDING (OXIDATION).

Adding one 50mg tablet of Ascorbic Acid (Vitamin C) to each gallon can treat White wines that darken on standing. One-week later filter again.

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