

VINE CO WINE EQUIPMENT KIT



EQUIPMENT LIST

PLEASE NOTE: Product photos for example only. Your kit may vary.

- 1. 7.9 GALLON FERMENTATION BUCKET AND LID:**
Used during fermentation. Includes hole in lid for airlock.
- 2. 6 GALLON PLASTIC CARBOY:** Used for aging wine.
- 3. AIRLOCK:** Fill half way with water. Lets CO₂ blow off & keeps contamination from entering fermenter.
- 4. STOPPER WITH HOLE:** Inserted into the opening of carboy (#2)
- 5. SOLID STOPPER:** Inserted into the opening of carboy (#2)
- 6. PLASTIC SPOON:** For stirring the lees during fermentation.
- 7. SAMPLE TAKER:** Used to remove wine from your bucket or carboy for hydrometer readings.
- 8. SIPHON ASSEMBLY:** Used to transfer (rack) fermented wine from the plastic bucket to the plastic carboy.
- 9. HYDROMETER:** Measures the amount of sugar in solution. Used before and after fermentation.

- 10. POTASSIUM METABISULFITE:** For sanitizing equipment before processing wine. Also helps to inhibit browning of both must and finished wine.
- 11. MEASURING SPOONS:** For measuring out Potassium Metabisulfite.
- 12. WINE BOTTLE BRUSH:** Used to clean out empty wine bottles before bottling.
- 13. FOOD-GRADE VINYL TUBING:** Used in the bottling process to transfer wine from the carboy to your bottling bucket, and then into your bottles.
- 14. BOTTLE FILLER:** Plastic tube with a spring on the end for filling wine bottles. Push down into a bottle and wine flows out. Lift bottle filler up and flow stops.
- 15. HAND CORKER & 100 CORKS:** Used to cork wine bottles.
- 16. ONE STEP CLEANSER:** Non-toxic, no-rinse cleanser used to clean inside your plastic carboy. Best left to soak overnight.