

## VINIFICATION SCHEDULE FOR WHITE WINE

- Treat (wash) the fruit with sulphite due to any possible diseases and the like.
- Crush the fruit at a low temperature (below 10°C).
- Add enzymes to the must or juice (leave for 12 hours at a temperature of 20°C, you could use short-acting enzymes for a few hours at a cold temperature).
- After 12 hours, add sulphite to the juice (0.5 g/10 l) - keeping the temperature under control.
- Possibly carry out pellicular maceration with the grapes or fruit.
- Keep the temperature under control (below 10°C), and monitor the time (one to three days).
- Press the fruit and separate the vin de goutte from the press wine. Keep the pressure of your press under control!
- 24 hours later: fine with Bentonite and must gelatine. Keep the pressure of your press under control at this point!
- Measure and correct the acidity and density.
- Add nutritive salt; dissolve in water and distribute evenly.
- Add yeast.
- Alcoholic fermentation occurs at the right temperature (16 - 19°C).
- If necessary, add extra enzymes to enhance the aroma at a specific gravity (SG) 1,020.
- Possibly carry out malolactic fermentation (with the addition of bacteria (desired) at SG 1,010).
- Transfer at a density of 0.995.
- Add sulphite (1.5 g/10 l of wine).
- Some sediment remains. If desired, stir the sediment (bâtonnage) during the rest period.
- During the rest period, CO<sub>2</sub> is released. Your casks are now full to the brim!
- Possibly add anti-mould tablets if you do not have casks with floating lids.
- Repeatedly check the taste and SO<sub>2</sub> content and monitor the ageing process.
- Siphon and, if necessary, add sulphite.
- Rest for at least three months, keeping the temperature under constant control (12°C is ideal).
- Cold stabilise at a temperature below 5°C (for grapes and possibly fruit).
- Siphon and, if necessary, add sulphite.
- Make any necessary adjustments (if deviations occur).
- Regularly measure your free SO<sub>2</sub> and make any necessary adjustments.
- Filter, if desired.
- When the SO<sub>2</sub> is stable, bottle the wine.