

Bottling Day Instructions

1) Clean Bottles

Please bring CLEAN bottles! Clean bottles are free of all visible contaminants (mold, dirt, debris, etc.). If even one bottle is filled while dirty, this will void the satisfaction guarantee on the entire kit produced; this could contaminate the bottling equipment, and the rest of the batch. Please use only cork top bottles, not screw tops. You CAN reuse screw top bottles, but please note that this will void our satisfaction guarantee as we cannot guarantee that the bottles are sealing properly. Having clean bottles ready for sanitizing will keep you moving quickly on bottling day!

2) Short a Few Bottles?

Don't worry if you don't have 30 - 750 ml bottles, we sell them individually and also have an assortment of other bottles as well!

3) How Long Will Bottling Take?

When you come in prepared with clean bottles, the bottling process goes very quickly! You will have a maximum of one hour, this should be plenty of time to bottle your finished wine.

4) What Can Staff at Wine Kitz Help Me With?

Legally, staff members are not allowed to start, or bottle a product on behalf of the client. Customers must do all of the work to fill, cork, label, and/or shrink wrap all bottles of the finished product.

With that said, we can help you with the following tasks:

- Sanitizing bottles
- We can demonstrate the bottling process, the corking process and the shrink-wrapping process by going through the process with one bottle
- We can place the finished bottles into boxes, and help you bring your bottled wine to your car
- If you are physically unable to complete these tasks, don't worry! We can help you complete this process if this is the case

5) Removing Labels

We can provide limited assistance in removing labels. However, this will be a time-consuming process on bottling day, so if you choose to remove the labels from your bottles, please do so before arriving to bottle your wine.

6) Can My Friends help?

Absolutely! Any adults that come to help bottle can assist during any part of the process. An individual who started the wine, and is on the paperwork, MUST be present for bottling. Minors are not allowed to help with any step in the wine making and the bottling process whatsoever.

7) Can I Sample My Wine?

You sure can! Everyone on the paperwork who started the batch is entitled to a 120 ml per batch sample! You will be asked if you would like a sample to test for quality at the beginning of the bottling session. All of our wine kits are guaranteed!

8) Can I Bottle My Wine and Pick it Up Later?

By provincial legislation, once the wine is bottled, corked, labeled, and/or shrink wrapped it must leave the site immediately. We are not allowed to store any bottled wine for any length of time, no exceptions. Be prepared to remove your wine from the store as soon as bottling is complete.

9) Wine Care Tips

- Don't leave your bottled wine in a hot or cold car, this can ruin the wine! This can affect the flavor, pop corks, break bottles, and just create a bad situation for your delicious creation. Please store your finished wine in a cool, temperature-controlled environment (11C- 18C)
- Once you get your wine home, please keep it upright for 3 - 5 days before laying it on its side. The corks need to re-expand, allowing the bottles have a good seal on them.
- To make it easier to reuse your bottles in the future, once you finish each bottle of wine, rinse it out a couple of times with warm water. This will significantly reduce if not eliminate any need for cleaning the bottles in the future. Also try to store rinsed bottles upside down in the boxes, so that no bugs can crawl in and get stuck.

Wine Kitz Varsity

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