

Beginners Guide to Wine Making – Part 3 – Degassing, Siphoning & Clearing

Wine processing

First, stir fermenting wine 4 times a day for 3-4 minutes and use a degasser to remove gass and add stabilizer to the wine after of before degassing. As one put the wine in a cool place to clear, siphoning of wine is done when bucket of wine is placed high off the ground.

Similarly, after clearing and refining of wine, leave it for 5 days to clear completely and finally sterilize the second container and siphon liquid into it.