

BATCH NUMBER: _____

WINE NAME/STYLE: _____	START DATE: _____																																				
GRAPE SOURCE: _____	TOTAL VOLUME: _____																																				
Kind of Base _____ Initial Acidity _____ PH _____ Adjusted Acidity _____ PH _____ Initial S.G. _____ Adjusted S.G. _____	Yeast Type _____ Yeast Nutrient _____ Other Additives _____ _____ _____ _____																																				
FERMENTATION LOG																																					
<table border="1" style="width: 100%; border-collapse: collapse;"><thead><tr><th style="width: 15%;">Date</th><th style="width: 15%;">Specific Gravity</th><th style="width: 15%;">Temperature</th><th style="width: 55%;">Notes/Additives</th></tr></thead><tbody><tr><td> </td><td> </td><td> </td><td> </td></tr><tr><td> </td><td> </td><td> </td><td> </td></tr><tr><td> </td><td> </td><td> </td><td> </td></tr><tr><td> </td><td> </td><td> </td><td> </td></tr><tr><td> </td><td> </td><td> </td><td> </td></tr><tr><td> </td><td> </td><td> </td><td> </td></tr><tr><td> </td><td> </td><td> </td><td> </td></tr><tr><td> </td><td> </td><td> </td><td> </td></tr></tbody></table>		Date	Specific Gravity	Temperature	Notes/Additives																																
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PRESSING DATE: _____ SO2: _____ Comments: _____ _____	RACK 1 DATE: _____ SO2: _____ Comments: _____ _____																																				
RACK 2 DATE: _____ SO2: _____ Comments: _____ _____	RACK 3 DATE: _____ SO2: _____ Comments: _____ _____																																				
BOTTLING DATE: _____ COMMENTS: _____ _____ _____																																					

CELLAR NOTES

STARTING WINDOWS:

WHITE WINES	PH T.A. Sugar S.G.	RED WINES
3.2 – 3.3 .75 - .95 17 – 22 Brix 1.070 – 1.080 (light wines) 1.080 – 1.090 (heavy wines)		3.4 – 3.5 .75 22 – 23.5 brix 1.090 – 1.100

ACID ADDITIONS:

1.2 grams of acid blend will increase the T.A. of 1 litre of wine must by .1% (.6% to .7%).

(1.2 g/l = 4.6 g/US gal = 5.5 g/lmp gal)

PH ADJUSTMENT:

Increasing acid will bring PH down – Reducing acid will take PH up.

Do adjust PH to between 3.1 and 3.55 even if it means taking the T.A. higher than desired. If tartaric acid is used the T.A. may be adjusted later.

SUGAR ADJUSTMENT:

25 g of dry sugar will raise the S.G. of 1 litre of wine must by about .010. (from 1.060 to 1.070)

(25 g/l = 95 g/US gal = 114 g/lmp gal) (10.35 Kilo or 22.5 lbs is needed to raise SG to 1.090 in 46 liters of water)

SULPHITE ADDITIONS:

For oxidative wines or where a malolactic ferment is desired, keep initial SO₂ to 20 ppm or less, and don't add more until the MLF is finished. Keep PH at 3.4 or higher.

For fruity wines without a malolactic ferment, use 30 to 40 ppm SO₂ at the outset, and increase this to 50 ppm at first racking. Keep PH below 3.4

2.5 % Solution Table – 2.5% solution is made by adding 25 g of potassium metabisulphite to 1 litre of water. (ml required = ppm*liters*1.75/1000*100/%of solution)

ppm of free SO ₂ required	ml per litre	ml per lmp gal	ml per 19L	ml per 23L	ml per 55L
10	.7	3.2	13.3	16.1	38.5
15	1.1	4.8	20.0	24.2	57.8
25	1.8	8.0	33.3	40.3	96.3
50	3.5	15.9	65.5	80.5	192.5
100	7.0	31.8	133.0	161.0	385.0

10 % Solution Table – 10% solution is made by adding 100 g of potassium metabisulphite to 1 litre of water. (ml required = ppm*liters*1.75/1000*100/%of solution)

ppm of free SO ₂ required	ml per litre	ml per lmp gal	ml per 19L	ml per 23L	ml per 55L
10	.2	.8	3.3	4.0	9.6
15	.3	1.2	5.0	6.0	14.4
25	.4	2.0	8.3	10.1	24.1
50	.9	4.0	16.6	20.1	48.1
100	1.8	8.0	33.3	40.3	96.3