

## MAKE ONE OF THESE PREMIUM WINE PRODUCTS IN YOUR NEW FASTFERMENT™

### Vintner's Best® Fruit Wine Bases

All natural and made with real fruit juice, Vintner's Best® Fruit Wine Bases are crafted from the same formulations used by commercial wineries. Vintner's Best® Fruit Wine Bases make five gallons of high quality fruit wine at 10% ABV. Extremely easy and convenient to make, requiring no PH adjustments and no acid adjustments. Simply dilute one gallon of Vintner's Best® Fruit Wine Base with four gallons of water, pitch a fruit wine yeast of your choice and stir! Vintner's Best® offers an extensive variety of fruit bases to choose from.



Vintner's Best is a registered trademark of LD Carlson Co.

### Winexpert™ Premium Wine Making Kits

Winexpert™ is the world's largest manufacturer of premium, award-winning winemaking products. For over 30 years, Winexpert™ has been offering a range of leading class wine kits at various price points to suit the needs of all winemakers. Everyone who represents Winexpert™ strives to positively affect quality at every level, from the vineyard to the glass, so that you can make the best wine possible - everytime. Become a winemaker or expand your winemaking skills with Winexpert™ wine kits and love your wine, guaranteed.

**winexpert™**  
LOVE YOUR WINE. GUARANTEED.



## FASTFERMENT™ ACCESSORIES

(sold separately)



FASTFERMENT™ STAND



FASTFERMENT™ CARRYING STRAP



FASTFERMENT™ EXTRA COLLECTION BALL



FASTFERMENT™ THERMOMETER



FASTFERMENT™ SAMPLING PORT



## FASTFERMENT™ WINE MAKING EQUIPMENT KIT

THE EASIEST AND MOST CONSISTENT WAY TO START MAKING WINE!



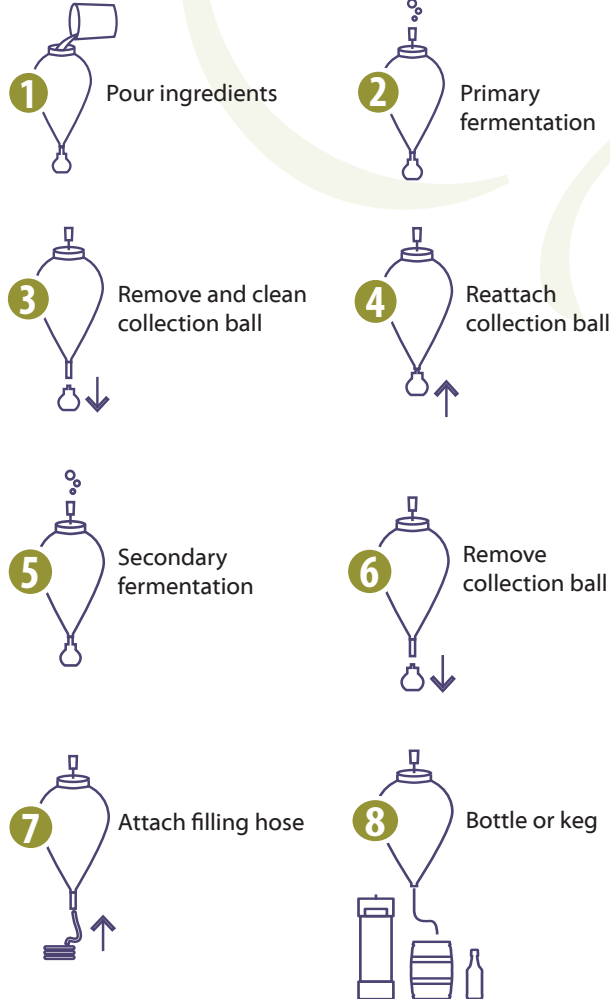
### FASTFERMENT™ BENEFITS

- ☑ No racking or transferring. Primary and secondary in one vessel.
- ☑ No sediment or oxygen contamination.
- ☑ More consistent batches.
- ☑ 80% less work.
- ☑ Easy to clean.
- ☑ Beginner friendly.

## VINTNER'S BEST® STORY

Vintner's Best® equipment kits are a great start to home winemaking and an excellent complement to Winexpert™ wine kits. These kits include all the necessary hardware for primary fermentation, secondary fermentation, and racking and bottling. They also include corks for your first batch of quality wine and equipment instructions. There are several equipment kits for you to choose from and your local retailer will assist you in selecting which one is best for you.

## HOW TO FASTFERMENT™



## EQUIPMENT



### FASTFERMENT™

7.9 gallon conical fermenter. Used for primary fermentation and secondary fermentation. FASTFERMENT™ component includes:

- 7.9 gallon conical fermenter
- 6" screw top grommited lid
- Collection ball
- 1" union teflon valve and fittings
- Wall mounts, bolts and anchors
- 1/2" PVC hose and clamp
- FASTFERMENT™ assembly instructions



### DOUBLE LEVER CORKER

Hand corkscrew used to insert corks into bottles after filling.



### 24" PLASTIC SPOON

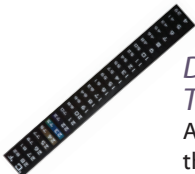
Used for stirring wine, the small paddle on the opposite end allows you to stir in the carboy.



### TRIPLE SCALE HYDROMETER

A glass laboratory instrument with a color-coded scale to measure specific gravity. To take a reading, sterilize the hydrometer and place in fermenter. Spin the hydrometer to dislodge air bubbles. The correct hydrometer reading is at the point where the hydrometer is level with the surface of the wine. Detailed manufacturer instructions are included with the Triple Scale Hydrometer.

*Tip: Calibrate your hydrometer in 60° distilled water. If it does not read 1.000 then record the +/- points it reads. When you take readings in the future, adjust the number of points to calibrate the hydrometer back to 1.000.*



### DUAL SCALE LIQUID CRYSTAL THERMOMETER

A thin, black strip with adhesive backing. Affix the thermometer onto the outside of your primary fermenter to monitor fermentation temperatures.



### WINE BOTTLE BRUSH

A 12" brush used to scrub the inside of your bottles.



### CORKS

A bag of 30 straight corks.



### EASY CLEAN

4 oz. oxygen-based cleanser. Dissolve 1 tbsp per 1 gallon of warm water. Effective cleanser for wine and beer making equipment, including primary fermenters, glass and PET carboys. No rinsing necessary.



### IO STAR SANITIZER

An iodine-based sanitizer used to sanitize all equipment. Please refer to the bottle for proper dilution ratio.

## PROPER CARE FOR YOUR EQUIPMENT KIT

All equipment needs to be cleaned and sanitized before coming in contact with juice or wine. When cleaning your equipment for storage, all equipment should be dry before storing to avoid any mold or bacteria that may grow in a damp environment. Cleaning and sanitizing are the two most important steps to assure the long life of your equipment.

**CLEAN:** To properly clean, mix Easy Clean to a strength of 1 tablespoon per 1 gallon of water; let equipment soak for 20 minutes and scrub thoroughly with non-abrasive cleaning pad. **When cleaning stainless steel items, do not let Easy Clean contact stainless steel for more than 1 hour.** **SANITIZE:** Sanitize equipment immediately before any equipment comes in contact with your juice or wine. Follow manufacturer's instructions for dilution and proper sanitation usage. All sanitizers are no-rinse solutions when used at the directed strength.