

Before starting, please read the instructions carefully and ensure that you have all of the enclosed components to hand.

- 1 x Yellow 'BREWING CAP'
- 1 x Sachet of 'Moondust'
- 1 x Sachet of 'Stabiliser'
- 1 x Brewing Bag

Step 1

Lay the Moonshine bag flat on a hard surface and unscrew the top white cap.

Using a measuring jug, carefully pour in 5.5 litres of lukewarm water, ideally between 18 C to 23 C.

Step 2

Pour the contents of the sachet of 'Moondust' into the hole. Replace the white cap and shake the bag to dissolve the mixture.

Step 3

Unscrew the white cap and make sure that the spout thread is perfectly clean and free from any of the extract. If there is ANY extract anywhere other than inside the bag, wipe it with a clean cloth.

Screw on the enclosed **yellow brewing cap gently, just until it catches (not tight)** and stand the bag in an upright position on a hard surface making sure

the base is fully extended allowing the bag to stand firm. Do not place the bag close to the edge of a worktop.

MAKE SURE IT IS THE YELLOW CAP THAT IS USED FOR THE BREWING PROCESS AND THAT IT IS SCREWED ON GENTLY I.E. JUST WHEN IT CATCHES, NOT TIGHT, AS THIS WOULD PREVENT THE VENTING PROCESS.

Step 4

The bag should be placed in warm/ambient environment (around 18-25 Degrees Celsius or 65-77 Degrees Fahrenheit) for 10 days. Over the first 3-4 days the bag will inflate slightly as the wine ferments.

After 10 days, cut open the sachet marked 'Stabiliser', remove the yellow cap and pour the contents into the bag. Replace the yellow cap tightly and aggressively shake and roll the bag for at least three minutes, during which time the bag may re-inflate and become taut. Release the pressure by loosening the yellow cap returning it to the "just until it catches" position as in step 3.

If necessary repeat this process until the bag does not re-inflate. Leave the bag in a suitable place for 14 days to condition further and for dispensing the wine.

DEPENDING ON THE TEMPERATURE OF THE ENVIRONMENT, THE WINE MAY TAKE LONGER THAN 14 DAYS TO BECOME COMPLETELY CLEAR.

Award

Moonshine Drinks were very proud to win the **'Most Innovative Product of the Year'** award from the prestigious iNet Food and Drink Forum. Moonshine came first in class from over 300 entries.

Contact

Moonshine Drinks Limited

Grafton House
67 Loughborough Road
West Bridgford
Nottingham NG2 7LA

Tel: 0115 9817980

email: info@moonshinedrinks.co.uk

Ready

After about 14 days the wine will become clearer; keep trying small amounts until you are satisfied with the clarity. The wine will keep for months in the bag, however it is suitable to decant the wine into bottles. If you decide to do this, please leave as little air in the bottle as possible.

Additional Information

- ★ Always brew in a clean environment
- ★ Do not place the Moonshine Bag on a windowsill or anywhere it is likely to get extremely cold or under direct sunlight
- ★ If you are concerned that the bag is becoming too tight, feel free to slightly loosen the yellow cap to release some of the pressure, screwing it back just until it catches (not tight)

- ★ Do not place the Moonshine Bag in a very hot environment e.g. airing cupboards as this will accelerate the fermentation process to the detriment of the wine quality
- ★ If you prefer your Moonshine wines to be cold, simply decant the wine from the bag into bottles and chill in a fridge

Twitter

Follow us on Twitter to keep updated with the latest Moonshine news, releases and competitions.

♥ Tell us what you love most about Moonshine.

Facebook

Join the ever expanding online Moonshine community! Share your Moonshine experiences and photos.

Website

www.moonshinedrinks.co.uk

Sign up to our newsletter by entering your email address on our fantastic website to keep up-to-date with the latest news, releases and competitions, there is also a list of stockists including online retailers.

Moonshine
DRINKS

BREWING INSTRUCTIONS

To obtain superb wine
follow these simple steps

