

WINE SENSE™

for the love of winemaking

Filtering Your Wine

When filtering wine there are 6 simple steps to follow...

- 1.) Set up the filter and insert the filter pads as per the diagram on the reverse of this page.
- 2.) Circulate sulphite solution through the unit for two minutes to sanitize the hoses and pads.
- 3.) Run through 1 gallon of fresh water to rinse out the sulphite solution.
- 4.) Start filtering your wine from your full fermentor, through the filter, into an empty fermentor. This should take about 15 minutes.
- 5.) Syphon your now filtered wine into your bottles.
- 6.) Run fresh water through the pump and pads and then rinse all plates and hoses with fresh water. Discard the used pads.

If the filter does not start pumping immediately you may have to re-prime the pump. To do this, simply suck on the small hose that enters the plates as if you were starting a syphon. When you get water into the pump housing, re-attach the hose to the plates and turn on the filter.

Avoiding Problems

- 1.) Filtering your wine and ending up with wine that looks cloudier than before it was filtered is an avoidable problem. The function of a filter is to polish a clear wine. Therefore you can not clear a cloudy wine with a filter. By trying to filter a cloudy wine you end up pushing through particles that would not normally go through a filter pad. As a result your wine will be cloudy after filtering. This same logic applies when filtering a clear wine. You filter your nice clear wine and it comes out cloudy. This is a result of plugging up your filter pads with the sediment at the bottom of your fermentor. To avoid this problem, syphon your clear wine off the sediment prior to running it through the filter. If you are experiencing spraying or excessive leaking your pads are likely plugged. This is not a problem remedied with the use of vice grips or pliers! You will need to replace your filter pads. Be kind to your filter pads and they will do their job and clear your wine.
- 2.) The fittings that attach the hoses to the pump housing need to be treated with care. When attaching them to the pump housing rotate them as you put them on to avoid kinking the rubber O-ring. A small amount of Vaseline can make this easier.
- 3.) Make sure that the hose from the drip tray is not submerged in liquid or it will not drain.

DO NOT USE VICE-GRIPS OR PLIERS TO TIGHTEN THE FILTER PLATES!

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