

WINE SENSE™

for the love of winemaking

Preparing Your Bottles

Your wine is ready and it is now time to bottle. That means cleaning and sanitizing your bottles. The following procedure should make this as simple as possible.

You do not have to have these specific items but they do make the task easier:

A large pail, sink or bathtub- This allows you to soak your bottles in. Large green garbage cans are inexpensive and work well .

Sparkle-Brite- This wonder cleaner will do the hard work for you. Given soak time, it will remove dried wine and will remove most bottle labels. With 20 minutes of contact time it will sanitize your bottles



Bottle Washer- Wine Sense has two styles to choose from. Attached to your faucet they shoot a high pressure spray of water into your bottle, cutting your cleaning time to mere minutes.



Bottle Tree- The Bottle Tree allows you a place to drain your bottles and minimizes the amount of counter space needed. The bottles hang upside down from the branches and drain.



Avvinator (sulphiter)- This is a self contained pump and drain unit for sanitizing your bottles. It shoots a spray of sodium metabisulphite into your bottle and catches it as it drains back out. A measuring cup and funnel will do the same thing, but is more time consuming.

If you know when you are going to bottle your wine or beer, start things off the night before. Fill your pail, sink etc. with water and Sparkle-Brite and let your bottles soak. The next day prior to bottling, remove the bottles and rinse them very well with fresh water. A Bottle Washer is the fastest most effective way to rinse your bottles. It is very important to rinse the Sparkle-Brite well because it is a chlorine based cleanser. Once rinsed, your bottles will be clean and sanitized and ready for bottling.

If you have soaked your bottles and are not going to use them right away, let them drain (a Bottle Tree helps here) and store them in clean boxes. You will have to sanitize them prior to use. Assuming they bottles are still physically clean, you can rinse them with sodium metabisulphite solution or Aseptox to sanitize them. The Avvinator will save you time at this point. Use your bottle washer to rinse the bottles afterwards. Because your bottles are already clean this will only take minutes.

The easiest way to clean and sanitize your bottles is to use our Automatic Bottle Washer. In 8 minutes 30 bottles are cleaned and sanitized. Simply take your bottles in and put them in the Bottle Washer. Check to see which Wine Sense location nearest you has an Automatic Bottle Washer.

It is important to realize that there is a difference between cleaning and sanitizing. Cleaning is the removal of physical matter, films and residue. Sanitizing is the minimization of microbial activity. Simply rinsing your bottles with water does not clean effectively and will hinder the ability of sodium metabisulphite to sanitize properly. Do not use regular soap detergents to clean your equipment as they are often scented and will leave a film. All wine and beer makers must use Sparkle-Brite for the most effective way of both cleaning and sanitizing your bottles. The same cleaning and sanitizing standards should be applied to your pails, carboys and other equipment. Effective cleaning practices will go a long way in ensuring your success as a winemaker.

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