

Fundamentals of Winemaking

Winemaking Equipment

Essential Equipment

Patience
Primary fermentor(s)
 Food-grade plastic
 Glass
Secondary fermentor(s)
 assorted glass jugs
 assorted glass carboys
Bottle brush
Record book
Air locks
Siphon hose(s)
Racking tube(s)
Hydrometer
Acid test kit (titration)
Funnels, large, medium, small
Large plastic spoon or paddle
Chemicals (See next page)
Floating thermometer
Plastic measuring cups and spoon
Various sizes bottles and stoppers
Strainer or straining bags
Plastic wine thief

Optional but Important

Sulfide testing kit * †
ML Chromatography kit * †
Triple-beam balance
Hand corker
Hand pump filtration unit *
Bottle filler tube
Bottle washer
Basket press
Vinometer
Residual sugar test kit †
Bottle drying rack
Wine rack
Pipettes, beakers, flasks
Decorative labels
Decorative bottle neck caps
Glass wine thief

Optional and Expensive

pH meter * †
Crusher/destemmer *
Large basket press
Floor corker *
Pump filtration system *
Temperature controlled cellar
Titration columns
Electronic scale *
Refractometer **
Vacuum aspiration assembly * †
Phase contrast microscope **
Ebulliometer **
Oak barrel

* Denotes equipment owned by and available to BEWBC membership

† Denotes supply available through All World Scientific

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Winemaking Chemicals and Supporting Materials

Testing Kits

Titration testing

0.1 N NaOH
phenolphthalein 0.5%
0.1 N HCl
10 ml pipettes or syringes

pH testing

7.0 pH buffer
4.0 pH buffer
deionized, distilled water

Residual sugar test

Clinitest (equiv.) tablets
Color calibration chart
0.5 ml Pipettes, 10 ml beakers

ML Chromatography

ML chromatography solution
Wattman's #1, #20 paper
capillary tubes

Sulfide Testing

Cadmium sulfate solution
Copper sulfate solution
Ascorbic acid solution

Vacuum aspiration SO₂ Testing

Phosphoric acid, 25%
Indicator solution
0.01 N NaOH solution
0.01 N HCl solution

Ripper Total SO₂ Testing

Iodine solution
H₂SO₄
Starch solution
10N NaOH