

Essentials for Wine and Beer making



POWERFUL

Vinkwik Yeast

(General Purpose Yeast)

Vinkwik Yeast has been cultured to produce a quick fermentation. It can even start fermentation within 2-3 hours.

It has always been a popular yeast for most amateur winemakers.

Suitable for up to 22.5 litres (5 gallons) of wine.



POWERFUL

Super Enzyme

(Pectic Enzyme)

Extremely effective high strength Pectic Enzyme.

Super Enzyme will:

- remove pectin
- assists fermentation
- aids clearing
- improves colour

For best results, always use at the time of adding the yeast.

Will treat 22.5 litres (5 gallons) or 2 x 4.5 litres (1 gallon).



POWERFUL

Vin Clear Finings

(Long Life Finings)

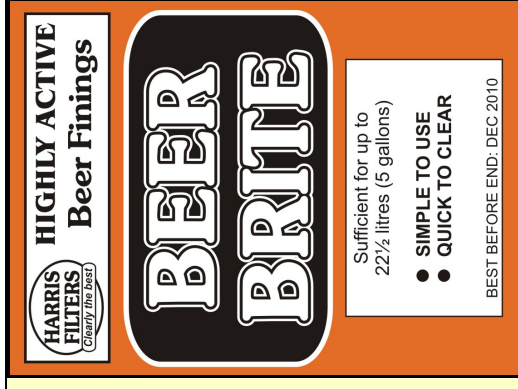
Extremely effective especially when used in conjunction with Super Enzyme.

These are highly active wine finings. Simple to use, leaving the wine quick to clear.

They can be stored at any temperature and still remain 100% active.

This is a patented product.

Will treat 22.5 litres (5 gallons) or 2 x 4.5 litres (1 gallon)



POWERFUL

Beer Brite Finings

(Long Life Finings)

Extremely effective. These are highly active beer finings. They are simple to use, leaving the beer quick to clear.

It is a combined clarifier and chill proof, using the best properties of isinglass and silica hydrogel in a single unique dry package.

They can be stored at any temperature and still remain 100% active.

This is a patented product.

Will treat 22.5 litres (5 gallons)

Vinbrite Mk3 Wine Filter Kit

WHY SHOULD WINE BE FILTERED?

.....because the clarity of filtered wine excites the taste-buds and makes it irresistible. Filtering ensures that the wine is more stable, far less likely to re-ferment when bottledand of course it is always the quickest way to clear wines.

Normally the winemaker can't wait several weeks for wine to clear and often doesn't have space to store wine in bulk.

The Vinbrite filter enables wines to be produced to professional standards both quickly and economically hence therefore conserving on both time and space The first Vinbrite filter kit was introduced way back in 1966, since then it has been constantly updated to keep to the forefront of home wine filtration.

This filter is very easy to use, the wine simply being syphoned from one jar to the other through the kit.

The filtering principle is straightforward..... a barrier is simply placed across the path of the wine.

This barrier (better known as a filter pad) comprises a material having countless thousands of pores that are small enough to trap the greatest number possible of haze particles, whilst still allowing the wine to pass through.

The Vinbrite kit includes the plastic filter components, a packet of 6 Crystalbrite pads, siphon tube, flow control clip, vent tube, tap and a locking ring spanner.

All parts are easy to clean and only need to be rinsed in warm water.

Super Enzyme and Vin Clear wine fining sachets are supplied with the kit together with fully illustrated instructions.

.... **Every Time A Brilliant Wine**

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www.harrisfilters.com

