

## Red Wine Descriptions



### Australian Cabernet Sauvignon

**Colour:** Deep, rich, red.

**Bouquet:** Primary aromas of black current with overtones of blackberry and mint.

**Palate:** Hearty and rich for the first year, mellowing as it ages.

**Recommended with:** Beef, lamb and goose. Great match with brie, cheddar cheese and chocolate.

**Serving temperature:** 18° C

**Aging:** Can be consumed young but ages extremely well for 3 to 5 years.



Sweetness code 0 / Body 5



### Australian Shiraz

**Colour:** Deep, dark purple/red.

**Bouquet:** Wonderfully wild black-fruit aromas with overtones of black pepper spice.

**Palate:** Full bodied with pleasant sweet tannins that give it nice structure, but maintains its softness.

**Recommended with:** Beef, stews and other hearty foods. It also goes well with Indian, Mexican and other spicy foods.

**Serving temperature:** 18° C

**Aging:** Age six months to one year minimum.



Sweetness code 0 / Body 4



### Australian Cabernet/Shiraz

**Colour:** Deep, dark purple/red.

**Bouquet:** Generous Cabernet fruit character with hints of Shiraz spice and peppery oak character.

**Palate:** Ripe black fruit and spicy overtones combine for full flavour with a velvety soft finish.

**Recommended with:** Red meat, beef, lamb and perfect with spicy barbecued foods.

**Serving temperature:** 18° C

**Aging:** can be consumed young but will age well.



Sweetness code 0 / Body 4-5



### French Syrah

**Colour:** Dark Purple.

**Bouquet:** Blackberry, black cherry and plum aromas jump from the glass with spicy zest to the aroma.

**Palate:** It's mouth filling, with loads of dark fruit and a wild spicy flavour. Hints of vanilla and toast tease the flavour and aroma.

**Recommended with:** Pairs well with hearty foods such as grilled meats and spicy dishes.

## Red Wine Descriptions



### French Syrah Con't

**Serving temperature:** 18° C

**Aging:** Can be consumed young but ages extremely well for 3 to 5 years.



Sweetness code 0 / Body 4



### Chilean Cabernet Sauvignon

**Colour:** Intense deep violet with brick tones.

**Bouquet:** A lovely rich style with slightly jammy red berry fruit.

**Palate:** Velvety silky smooth mouthfeel that is packed with ripe blackcurrent and cassis fruit character. Complemented with just the right amount of oak.

**Recommended with:** Particularly suitable to grilled red meats and meat dishes such as pepper steak, prime rib, traditional English style roast beef, lamb and wild game.

**Serving temperature:** 17° C

**Aging:** Age six months to one year minimum. Over the next few years the tannins will soften gracefully.



Sweetness code 0 / Body 4



### California Coastal Pinot Noir

**Colour:** Deep cherry red.

**Bouquet:** Aromas of wildberries, truffle and an array of spices - nutmeg, cloves, cinnamon and anise.

**Palate:** Excellent structure and body with firm tannin and a trace of vanilla and toast coming from the oak.

**Recommended with:** Enjoy with pork roast, B.B.Q. salmon, ratatouille or a classic roast chicken.

**Serving temperature:** 16° C

**Aging:** The wine drinks beautifully young but will cellar well for years.



Sweetness code 0 / Body 3-4



### Italian Amarone

**Colour:** Intense, deep garnet/red.

**Bouquet:** An elegant fragrant bouquet of cherry, plum, almond and vanilla.

**Palate:** Powerful and intense dark fruit flavour. Medium to heavy body with a deliciously ripe finish.

**Recommended with:** Red meat, game and aged cheese. Also a great after-dinner wine.

**Serving temperature:** 16° C

**Aging:** Can be drunk young while still a ruby

## Red Wine Descriptions



### Italian Amarone Con't

purple colour but will age magnificently to a deep garnet colour.



Sweetness code 0 / Body 5



### Italian Barbaresco

**Colour:** Vibrant purple/red.

**Bouquet:** Aromas of crushed fruit, plum with overtones of walnut and cedar with a hint of nutmeg.

**Palate:** Full, rich and complex on the palate with mildly aggressive tannins.

**Recommended with:** Heavy pasta dishes, red meat, strong cheese and even chocolate.

**Serving temperature:** 18° C

**Aging:** Can be consumed young but will age well for 3 to 5 years.



Sweetness code 0 / Body 4



### Italian Chianti Classico

**Colour:** Intense garnet.

**Bouquet:** Penetrating nose with traces of berries and plum.

**Palate:** Robust and balanced with deep cherry flavours and just the right amount of firm tannins.

**Recommended with:** Grilled meats, game and roasts. Also quite at home with Parmigiani Reggiano and other seasoned cheeses.

**Serving temperature:** 15° C

**Aging:** Can be consumed young but ages extremely well for 3 to 5 years.



Sweetness code 0 / Body 4



### Italian Merlot

**Colour:** Deep garnet/ruby.

**Bouquet:** Penetrating nose with traces of black current, berries and plum.

**Palate:** Hearty character, look for flavours of black cherry, plum and oak.

**Recommended with:** Excellent with a rich red pasta dish or even a heavy chicken dish or roast beef and steak.

**Serving temperature:** 18° C

**Aging:** Should be bottle aged at least six months before consuming. Ages well.



Sweetness code 0 / Body 4-5

## Red Wine Descriptions



### Italian Cabernet Merlot

**Colour:** Deep ruby hue.

**Bouquet:** A maze of aromas like ripe banana, chocolate and berries.

**Palate:** Delicious on the palate with rich chocolate, cherry and just a hint of raspberry.

**Recommended with:** Venison, casseroles and just about any barbecued meat.

**Serving temperature:** 18° C

**Aging:** Drink young to enjoy the fruit character.



Sweetness code 0 / Body 5



### Spanish Rioja

**Colour:** Intense red with brick tones.

**Bouquet:** Very elegant aromas dominated by red berry fruits with tones of vanilla present from the oak.

**Palate:** Full bodied with pleasant sweet tannins that give it nice structure, but maintains its softness.

**Recommended with:** Red meat, grilled dishes, game meat and cheeses.

**Serving temperature:** 16° C

**Aging:** Age six months to one year minimum.



Sweetness code 0 / Body 4



### California Zinfandel Blush

**Colour:** Delicate rose/pink hue.

**Bouquet:** Pronounced fresh aromas of summer berries, sweet citrus and honeydew melon.

**Palate:** This pretty wine has a balanced, bright fruitiness that coats your mouth and carries through to the back with a crispness that ties everything together.

**Recommended with:** Zinfandel Blush is a very flexible wine that pairs well with any dish, from the best steak to spicy Asian, Mexican or Southern dishes and everything in between. Perfect with Chinese take-out or barbecued ribs on the grill. Its mellow fruity flavours complement spicy dishes so well.

**Serving temperature:** 6 to 8° C

**Aging:** Almost no aging required, 1 to 3 months.

Sweetness code 2 / Body 2-3

## White Wine Descriptions



### *New Zealand Sauvignon Blanc*

**Colour:** Light straw with green highlights.

**Bouquet:** Dominated by ripe nectarine and other stonefruit aromas.

**Palate:** The palate is long, with the fresh herbaceous notes complemented by riper stonefruit and melon flavours.

**Recommended with:** Rich creamy vegetable or seafood soups. Green vegetable and cream based quiches. Pan fried prawns or scallops with fresh herbs.

**Serving temperature:** 8 to 10° C

**Aging:** Best consumed while young when the zingy freshness is dominant, although it will develop further complexity if cellared.



Sweetness code 0 / Body 3



### *Johannisberg Riesling*

**Colour:** Light Gold.

**Bouquet:** A classy bouquet of granny smith apples, anise, lemons and gardenias.

**Palate:** These same mouth-watering flavours follow on the palate and finish with a crisp, dry mineral note.

**Recommended with:** A real "food" Riesling, try serving this wine with crab or shrimp. Try it with crab salad served with a touch of Riesling in the dressing and some fresh peeled mandarin orange slices for a garnish.

**Serving temperature:** 8 to 10° C

**Aging:** Three to six months minimum.



Sweetness code 2 / Body 3



### *Chardonnay*

**Colour:** Medium straw/gold.

**Bouquet:** The interplay of Chardonnay's citrus and pear aromas and Semillon's fig and lemongrass aromas marry together beautifully.

**Palate:** Clean crisp flavours of lemon and apple refresh the senses with just a subtle hint of candied ginger in the finish.

**Recommended with:** Dry, mild, aged cheese, pungent spreads and smoked white fish. One of the best apéritif wines available today. An appetizer platter of Parmigiano Reggiano, green olive tapenade, smoked halibut and toasted four-herb Focaccia bread would start off an enjoyable feast.

**Serving temperature:** 8 to 10° C

**Aging:** Three to six months minimum.



Sweetness code 0 / Body 3

## White Wine Descriptions



### *Australian Chardonnay*

**Colour:** Light straw with pale yellow hues.

**Bouquet:** Aromas of peach and freshly cut apples are complemented by the aroma of dried lychee.

**Palate:** Fresh stone fruits overlaying an intense citrus edge. The oak and fruit are tightly bound, revealing layered complexities and a lovely mouth feel.

**Recommended with:** Ideally suited to seafood, poultry, pork.

**Serving temperature:** 6 to 8° C

**Aging:** Age six months to one year minimum.



Sweetness code 0 / Body 4



### *Italian Verdicchio*

**Colour:** Light gold.

**Bouquet:** This light golden wine has a perfumed, complex nose with a floral quality. Very fruity.

**Palate:** Long, elegant, balanced flavours. Medium-bodied and soft on the palate.

**Recommended with:** Perfect with hors-d'oeuvres, fish oyster, lobster, pork, white meat, cheese.

**Serving temperature:** 6 to 8° C

**Aging:** Three to six months minimum.



Sweetness code 0 / Body 4



### *Chilean Chardonnay*

**Colour:** Light golden with honey hues.

**Bouquet:** Intensely fresh aromas of banana, pineapple and melon. Round and peachy with a crisp balance acidity.

**Palate:** Not sweet or oaky. Luscious rich fruit at the front with some yeasty complexity and a long finish.

**Recommended with:** Delightful with most seafood, especially lobster or mussels. Light grilled meats like chicken or pork on the B.B.Q.

**Serving temperature:** 8 to 10° C

**Aging:** Brief (2-4 months) aging will allow this wine to round into form nicely.



Sweetness code 0 / Body 4



### *Italian Pinot Grigio*

**Colour:** Pale straw yellow.

**Bouquet:** Light-bodied, fruity aromas with floral overtones.

**Palate:** Fruity, yet dry with a crisp finish.

**Recommended with:** Seafood and simple veal and poultry dishes. Above all, it is a superb apéritif.

**Serving temperature:** 6 to 8° C

**Aging:** Minimal aging required 2 to 4 months.



Sweetness code 0 / Body 4

## White Wine Descriptions



### *Gewürztraminer*

**Colour:** Beautiful pale gold.

**Bouquet:** Very aromatic bouquet with aromas of citrus fruit, apricots, dried fruit & spice bouquet.

**Palate:** Medium bodied, round and long in the mouth with notes of baked apricots.

**Recommended with:** A perfect accompaniment to BBQ or chicken wings or as a dessert wine with tarts. Serve well chilled.

**Serving temperature:** 10 to 12° C

**Aging:** The younger the better as aging allows the fruit and aromatic strength to fade away.



Sweetness code 2 / Body 4

## LEGEND:



Contains oak chips.



Contains toasted oak chips



Contains specially selected dried red grapes.



Contains specially selected dried white grapes.

Sweetness Code	
Dry	0 - 2
Medium	3 - 4
Sweet	4 - 5

Body	
Light	0 - 2
Medium	3 - 4
Full	4 - 5

**\$120 for 16 litres of Varietal Grape Juice will make 30 750ml bottles of wine (\$4 per bottle) in 6 weeks.**

**\$140 for 23 litres of Sterile Pure Grape Juice will make 28 750ml bottles (\$5 per bottle) of wine in 8 weeks.**



*Serving People with Great Taste*

**Vivianne & Scott Cooney  
3707 Hibbard Street  
Ridgeway, Ontario**

**(905) 894-6029**

**toocelbrate@yahoo.ca**

**www.grapesontheridge.701.com**

**On Premise Wine Making**