

# KENRIDGE™/MC

*Wine Making at its Finest*



**VINECO**

[www.vinecowine.com](http://www.vinecowine.com)



The KenRidge family of brands is the evolution of over three decades of winemaking expertise. Starting with only the highest quality varietal grape juices KenRidge wine kits are the trusted name in winemaking. With three distinct offerings, KenRidge Founder's Series, KenRidge Showcase and KenRidge Classic, wine enthusiasts of all levels can experience and enjoy the KenRidge difference. Tried, tested and true - that is the KenRidge family of brands.

# KENRIDGE™

## Founder's Series

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### Ultra-Premium Prestigious

This ultra premium series creates wines that display the unique characteristics inherent to the specific terroir and climatic conditions of the vineyard within their Appellation of Origin.

6 WEEK • 18L\* / 4.7 US GAL.

MAKES 30 X 750 mL BOTTLES • INCLUDES LABELS

\* Red wines: 16L juice + 2L Harvest Crush grape pack



# KENRIDGE™

## Showcase

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### Ultra-Premium Global

Unsurpassed quality and global exclusivity from acclaimed wine producing countries around the world are showcased in this ultra premium line of wine kits.

6 WEEK • 16L / 4.2 US GAL.

MAKES 30 X 750 mL BOTTLES • INCLUDES LABELS



# KENRIDGE™

## Classic

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### Premium Timeless

Creating traditional wines with time honoured bouquets and flavours characteristic to each varietal, KenRidge Classic is the foundation and standard in which the KenRidge family is based.

4 WEEK • 10L / 2.6 US GAL.

MAKES 30 X 750 mL BOTTLES • INCLUDES LABELS



# KENRIDGE<sup>SM</sup>

## Founder's Series

KenRidge Founder's Series features wines of extraordinary elegance and sophistication. The world renowned varietals and superior blends will stimulate the palate of the most discerning wine enthusiast. This ultra premium series creates wines that display the unique characteristics inherent to the specific terroir and climatic conditions of the vineyard within their Appellation of Origin. Harvest Crush grape packs, featured with red selections, go a step further providing actual crushed grapes for a true "on-the-skins" fermentation experience. These wines explode with increased intensity of colour, flavour and bouquet. KenRidge Founders Series and KenRidge Founder's Series with Harvest Crush grape skins are a tribute to excellence and founders of fine distinction.

6 WEEK • 18L\* / 4.7 US GAL.

MAKES 30 X 750 mL BOTTLES • INCLUDES LABELS

\* Red wines: 16L juice + 2L harvest crush grape pack



## Varietals at a Glance

	BODY	OAK ORIGIN	SWEETNESS	% ALC./VOL.
<b>Amarone (Italy)</b>	5	EUR	0	13.5
<b>Brunello (Italy)</b>	5	EUR	0	14.0
<b>Cabernet Merlot (California)</b>	5	USA	0	14.0
<b>Cabernet Shiraz (Australia)</b>	5	FRE	0	14.0
<b>Carmenère (Chile)</b>	5	USA	0	14.0
<b>Grenache Syrah Mourvèdre (France)</b>	5	EUR	0	14.0
<b>Merlot (Chile)</b>	5	FRE	0	14.0
<b>Shiraz (Australia)</b>	5	USA	0	14.0
<b>Supertuscan (Italy)</b>	5	EUR	0	14.0
<b>Riesling (Germany)</b>	5	N/A	1*	11.0
<b>Sauvignon Blanc (New Zealand)</b>	5	USA	0	13.0
<b>Traminer Riesling (Australia)</b>	2	N/A	1*	12.0

- RED
- WHITE

5 ↑ FULL  
1 ↓ LIGHT

10 ↑ SWEET  
0 ↓ DRY  
\* WITH SWEET RESERVE



# The Reds

All KenRidge Founder's Series reds contain a **Harvest Crush** grape pack. Each **Harvest Crush** grape pack contains real crushed grapes for true "on-the-skins" fermentation, which creates wines that explode with flavour and bouquet.



These products have been created with the knowledge gained in the vineyard so that you can experience what a traditional winemaker goes through during a true "on-the-skins" fermentation! Includes varietal specific grape packs to match the wine, making it true to style.

## Amarone

ITALY, VENETO

Veneto is an important wine growing region in Northeast Italy with a long history of grape growing. Today it is one of Italy's largest wine growing regions producing many notable wines including Pinot Grigio, Valpolicella, Soave and of course the famous Amarone. Exclusively produced from the Corvina, Molinara and Rondinella grape varieties Amarone is traditionally made from premium grapes which have been dried or raisined in cool, well ventilated 'drying rooms' or 'drying lodges.' This causes the grapes to partially shrivel and dehydrate, thus increasing the sugar in the juice and concentrating the flavour components. Although the wine is fermented to a complete dryness and usually aged in oak, the richness gives a slightly sweet impression on the palate. Amarone is among the fullest bodied of Italy's red wines, with plenty of ripe black fruit flavours. The full rich styling suggests serving with hard well-aged cheeses (cheddar, parmesan and blue cheeses) with fresh breads, rich winter stews, braised meats, Mexican Mole, leg of lamb, dark chocolate, polenta dishes, spicy sausages, and rich lasagna dishes.

## Brunello

ITALY, TUSCANY

In Italy, family, food and wine go hand-in-hand. Steeped in tradition, winemaking and grape growing are an intricate part of everyday life and nowhere is this more apparent than in the rolling hills of Tuscany. Significant temperature variation between day and night helps to develop the aromatic qualities of the Sangiovese grape, nicknamed the soul of the Tuscan countryside. In Brunello, Sangiovese grapes are transformed into a wine of robust character renowned throughout the world. Traditionally aged for many years in oak barrels, this bold red wine possesses a rich garnet colour and a wealth of complex flavours. Expect licorice, coffee, cedar and blackberry aromas that carry through to the palate with round tannins and an elegant, lingering finish. Brunello's regal qualities are best matched with hearty stews, flavourful roasts and dishes featuring rich cheeses such as Parmigiano Reggiano.



## Cabernet Merlot

CALIFORNIA, NORTH COAST

Direct from the famed North Coast of California comes this New World blend of Merlot from Napa Valley and Cabernet Sauvignon from Sonoma County. Each varietal introduces the perfect complement to the assemblage. Cabernet Sauvignon brings structure and depth of flavour with rich black fruit and violet notes while Merlot is the silky, soft, seductive partner that mellows out the mouth-feel with flavours of plum and red berry. Try it with rare to medium-rare grilled red meats, such as beef tenderloin, rib eyes, T-Bones and New York strips, or with beef stews, braised meats, lentil dishes and aged Canadian Cheddar.

## Cabernet Shiraz

AUSTRALIA, RIVERLAND REGION

The Riverland Region of South Australia is one of the most productive areas in the country with many of the big name wineries sourcing their grapes from this location. The blending of Shiraz and Cabernet Sauvignon became popular among Australian winemakers in the 1960's. The blend proved a perfect match with the intensity and structure of Cabernet Sauvignon and the famous spicy fruit flavours of Shiraz coming together to create a rich full-bodied wine. Warm and generous with soft, rounded flavours and a medium tannin finish, this superb red wine is ideally suited to wild game, roasted lamb, marinated beef tenderloin and full flavoured pastas.

## Carmenère

CHILE, MAIPO VALLEY

Carmenère is quickly becoming the signature grape of Chile. Discovered through DNA fingerprinting in 1994 it was once thought to be Merlot until growers started noticing different growing and ripening stages in some of the vineyards. One of the Bordeaux grapes, Carmenère was difficult to bring into full ripeness in France's cooler climate finding a new home in the warmer Chilean climate. The Maipo Valley, the most famous wine region in Chile, provides perfect growing conditions with low humidity, clear skies and intense sunlight allowing for consistent quality year after year. Carmenère exhibits the charm of Merlot with the structure of Cabernet Sauvignon. Flavours of blackberry, cocoa, tobacco, currant, plum and cherry will dominate the palate. The rich fruit, soft tannins and full-bodied styling suggests serving with saucy barbecued ribs, beef stews, braised short ribs, beef kebobs, grilled steaks with your favourite barbecue sauce, rich lentil dishes and pulled pork sandwiches.



## Grenache Syrah Mourvèdre

FRANCE, LANGUEDOC

Languedoc-Roussillon has become France's most dynamic and exciting wine region. The vineyards of this sunny region are perfect for many of the varieties used in Southern Rhone red wines including Grenache, Syrah and Mourvèdre. In this superb red, the three come together to create a rich full-bodied wine boasting an intricate collection of flavours. Its full nose has generous cherry, plum and blackberry aromas with toasty vanilla undertones and a dash of white pepper. Initial fruit flavours gain complexity as more spicy, earthy and savoury elements show themselves in the warm and generous finish. A delicious Rhone-style red wine fine yet firm tannins pairs perfectly with barbecued pork shoulder, braised lamb, marinated beef tenderloin and full flavoured pastas.

## Merlot

CHILE, MAIPO VALLEY

Soft, subtle, silky, and seductive. These are the descriptors for Chilean Merlot. Hailing from the famous Maipo Valley located just south of the capital city of Santiago, Chile's Mediterranean climates provides the perfect terroir with warm summer days moderated by cool Pacific breezes. Expect lush fruit flavours of plum, cherry and strawberry. The subtle exposure to oak will develop the next layer, including flavours of smoke, spice and oak. Merlot makes for a great sipping wine while providing the perfect accompaniment to duck breast with cherry sauce, lightly seasoned barbecued chicken legs and grilled steak. For lighter fare try it with pepperoni and mushroom pizza, meat pies, hamburgers and beef on a bun with dipping gravy.

## Shiraz

AUSTRALIA, RIVERLAND REGION

Big, bold and beautiful. This rich, medium to full-bodied wine has won the hearts and palates of many wine drinkers across the world. The Riverland Region of South Australia, with its hot days and plenty of sunshine, provides the perfect terroir to develop the full ripeness and complexity in Shiraz grapes. Expect rich fruit aromas and flavours of blackberry, black cherry and plum, plus notes of cocoa, spice, black pepper. Look for flavours of cedar, smoke and leather. The rich fruit, soft tannins and full-bodied styling suggests serving with saucy barbecued ribs, beef stews, braised short ribs, beef kebobs, grilled steaks with your favourite barbecue sauce, rich lentil dishes and pulled pork sandwiches.



## Supertuscan

ITALY, TUSCANY

The name Supertuscan is used to describe a class of high quality wines not produced in accordance with Italian appellation laws. These premium Vino da Tavola wines made in the central Italian region of Tuscany are often a blend of Sangiovese and non-traditional Tuscan grape varieties. Our KenRidge™ Founder's Series SuperTuscan wine is a blend of Sangiovese, Cabernet Sauvignon and Merlot. It is a full-bodied, muscular, red wine with aromas and flavours of rich black fruits, spice, vanilla, plum, leather and raisin. Velvety tannins and great structure make this wine the perfect match for Osso Buco, stews, braised meats, Parmigiano Reggiano cheese, meat-lovers pizza, barbecued ribs and rich pasta dishes.

# The Whites

## Traminer Riesling

AUSTRALIA, RIVERLAND REGION

The cooler sites of the Riverland Region assist in retaining the vibrant fruit and balancing acidity of this popular blend of Traminer (Gewürztraminer) and Riesling. The Traminer provides spice, tropical fruit, rose petal and lychee nut aromas and flavours along with a soft, slightly rich mouth feel. The Riesling balances the wine with refreshing acidity along with floral, peach and citrus aromas and flavours. This light to medium bodied wine is perfect alongside poached or pan-fried fresh water fish, lightly spiced chicken or shrimp skewers, summer salads with delicate dressings, Asian vegetable rolls with dipping sauces, fish and chips, light cream sauce on pasta and seafood, and baked ham with sweet potatoes.

## Sauvignon Blanc

NEW ZEALAND, MARLBOROUGH

New Zealand's premier wine region, Marlborough, has become famous internationally for its distinctive, herbaceous Sauvignon Blanc. The vineyards that produced this Sauvignon Blanc are located in the Wairau Valley which boasts New Zealand's sunniest and driest climate helping to retain the naturally high levels of acidity while developing an intense, racy and flavourful style. Appealing aromas of cut grass, gooseberry, passion fruit, melon, citrus and green pepper carry over to create clean, ripe, juicy, tart flavours on the palate with a gracefully long lemon lime finish. Enjoy the straw-coloured Sauvignon Blanc's crisp acidity and refreshing style while young with goat cheese, asparagus, and summer salads. It is also the perfect compliment to fish and chicken with fresh herbs and lemon as well as cream based pastas with green vegetables.

## Riesling

GERMANY, MOSEL RIVER VALLEY

Many wine enthusiasts would argue that Germany's Mosel region produces the world's finest Rieslings being home to some of the country's most famous vineyards. The region's slate infused soils perform dual functions reflecting the warmth of the day back onto the vines as the sun sets while imparting the wines with the characteristic mineral tang for which German Rieslings are famous. The KenRidge Founder's Riesling features a beautifully expressive bouquet suggesting green apples, stone fruit and honeysuckle with delicate floral notes and a clever touch of mineraliness to give it that distinctly German identity. Balanced on the palate, flavours of citrus, apricot and honey engage the senses while its lively acidity make it a wonderfully versatile food wine. Serve as an aperitif with salty appetizers or paired with your main course of seasoned grilled chicken, fresh summer salads, Asian stir fry or ginger glazed pork roast.





## Learn More Online!

[WWW.VINECOWINE.COM](http://WWW.VINECOWINE.COM)

The complexities of wine are as limitless as the enjoyment it gives. That's why we are committed to providing wine enthusiasts of all levels with the advice and information they need to create the ultimate wine experience.

From serving suggestions and recipes to fermentation temperatures and sterilization the Vineco website provides helpful advice and expertise. Both new and experienced winemakers alike will appreciate and benefit from this online resource dedicated to ensuring success throughout the winemaking experience. Be sure to visit us today!



# KENRIDGE<sup>SM</sup>

## Showcase

KenRidge Showcase brings the world of winemaking to your doorstep. Unsurpassed quality and global exclusivity from acclaimed wine producing countries around the world are showcased in this ultra premium line of wine kits. With superb character and bouquet each wine created will exhibit the signature characteristics of the country of origin featured. KenRidge Showcase – the world of wine without compromise.

6 WEEK • 16L / 4.2 US GAL.

MAKES 30 X 750 mL BOTTLES • INCLUDES LABELS



## Varietals at a Glance

	BODY	OAK ORIGIN	SWEETNESS	% ALC./VOL.
<b>Amarone (Italy)</b>	5+	EUR	0	13.5
<b>Cabernet Sauvignon (Australia)</b>	5	USA	0	12.0
<b>Cabernet Sauvignon (France)</b>	3	USA	0	12.0
<b>Cabernet Sauvignon (South Africa)</b>	5	USA	0	13.0
<b>Cabernet Shiraz (Australia)</b>	5	USA	0	12.0
<b>Malbec (Argentina)</b>	3	USA	0	12.0
<b>Merlot (Chile)</b>	3	USA	0	12.0
<b>Merlot (France)</b>	3	USA	0	12.5
<b>Pinot Noir (New Zealand)</b>	3	USA	0	13.0
<b>Pinotage (South Africa)</b>	3	N/A	0	13.0
<b>Shiraz (Australia)</b>	5	USA	0	12.5
<b>Tempranillo (Spain)</b>	5	USA	0	12.5
<b>Chardonnay (Australian)</b>	5	USA	0	12.0
<b>Chardonnay (Chile)</b>	4	USA	0	12.0
<b>Chardonnay (Okanagan Valley)</b>	3	USA	0	12.5
<b>Chenin Blanc (South Africa)</b>	3	N/A	0	12.5
<b>Gewürztraminer (Germany)</b>	1	N/A	2*	12.0
<b>Pinot Grigio (Italy)</b>	5	N/A	0	12.0
<b>Sauvignon Blanc (France)</b>	3	USA	0	12.0
<b>Sauvignon Blanc (New Zealand)</b>	1	N/A	0	13.0
<b>White Zinfandel (California)</b>	1	N/A	1*	12.0

- RED
- WHITE
- BLUSH

5 ↑ FULL  
1 ↓ LIGHT

10 ↑ SWEET  
0 ↓ DRY  
\* WITH SWEET RESERVE



## Amarone

ITALY

Almost black in colour and a nose of spice, tar and dried berries. Rich flavours of dried fruit and prunes typical of wines made from dried grapes. Robust pastas, braised meats and hearty beef stews pair well with this smooth wine.

## Cabernet Sauvignon

AUSTRALIA

Deep ruby colour with black currant, eucalyptus and cedar nose. A rich, full-bodied wine with silky tannins, ripe black fruit and oak. Excellent with wild game, steaks and roast beef. Also great with full flavoured pastas and aged firm cheeses.

## Cabernet Sauvignon

FRANCE

This small, thick-skinned grape is known as one of the top red wine grape varieties of the world and makes a serious red wine. Dark in colour and rich in tannin, this wine is brimming with blackcurrant and plum flavours. The richness of vanilla and cedarwood are produced with the addition of oak. This is a wine worthy of aging.

## Cabernet Sauvignon

SOUTH AFRICA

The hot South African sunshine consistently allows this classic grape variety to reach complete ripeness on the vines. Expect plenty of blackcurrant and black pepper aromas and flavours with a touch of black licorice and mint. Enjoy with medium rare red meats, braised meats and winter stews.

## Cabernet Shiraz

AUSTRALIA

A rich, full-bodied wine with ripe fruit such as plum and blackberry, a spicy nose and silky tannins complemented by toasted oak. Superb choice for beef tenderloin and spicy red meats.

## Malbec

ARGENTINA

A hardy red wine with characteristics of blackberries, licorice and spices on the nose and the palate. Enjoy at release or age for several months. This bold red is a fantastic accompaniment to traditional beef stews and meat lovers pizza.



## Merlot

CHILE

A wonderfully soft, round wine with slightly sweet black berry fruit aromas and flavours. This wine has a lush rich texture and is nicely balanced. A great sipping wine that matches well with roasts and prime rib cooked to perfection.

## Merlot

FRANCE

A medium-bodied wine with the rich juicy flavours of red berries, plum and black pepper. This wine is a great partner for lamb, roasts, hamburgers and pastas.

## Pinot Noir

NEW ZEALAND

An elegant, medium bodied red wine with good structure and understated tannins. Look for raspberry, sour cherry, red plum and earthy notes on the nose and a fabulously round finish. A very versatile food wine that is excellent paired with your favourite grilled seafood dish and also makes a great partner to roast pork, duck or goose.

## Pinotage

SOUTH AFRICA

Pinotage, a wine with a medium red to purple colour with aromas and flavours of plum, cherry, cassis, spice and red and black berries. By allowing this wine to age in the cellar for a short period of time it will develop some intriguing earthy, almost barnyard characteristics. Serve with medium to full flavoured foods such as meat pies, pork risotto, barbecued ribs or venison.

## Shiraz

AUSTRALIA

Big, dry and intense is the best way to describe this Australian red. The slightly spicy dry wine with white peppery bouquet has intense flavours of black currants, black berries and plums. Grilled pepper steak and beef tenderloin wrapped in bacon are excellent matches for this bold wine.

## Tempranillo

SPAIN

This Tempranillo boasts a deep plummy colour with characteristics of strawberry, spice, and fresh tobacco. A medium-bodied red wine with soft tannins. Great with filet mignon, grilled beef, pork or veal.

## Chardonnay

AUSTRALIA

A full-bodied, rich and creamy Chardonnay with flavours of ripe apple, pineapple and tropical fruit. The addition of oak complements the wine with complex characteristics including butter, oak, butterscotch and vanilla. Enjoy with chicken Kiev, rich cream sauces over pasta and white meats, smoked fish or lobster dipped in butter.

## Chardonnay

CHILE

This Chilean Chardonnay is typical of this wine region with its medium-bodied character and lots of fruit. Fresh aromas and flavours of ripe melon and pear are balanced by delicate acidity and accented with a subtle hint of oak. Enjoy this wine young or if you prefer age for several months. A perfect pairing for succulent seafood dishes like lobster and grilled shrimp.

## Chardonnay

OKANAGAN VALLEY

Plenty of ripe fruit both on the nose and on the palate such as fresh peach, pear and apple nicely accented by refreshing lemon and lime and a sprinkle of spice. Oak and vanilla undertones add subtle complexity without masking the fruit-forward bouquet and flavours. An excellent choice for roasted chicken, gourmet white pizza, firm medium flavoured cheeses and grilled fish steaks.

## Chenin Blanc

SOUTH AFRICA

Nearly a third of vines planted in South Africa are Chenin Blanc, where it is also called Steen. Chenin Blanc produces a wine that is a very pale straw colour boasting a nose of lemon-grass, melon and floral aromas with a slight kiss of honey. It is a dry, medium body white wine with crisp acidity and a clean citrus finish. A great accompaniment to lemon chicken, mango salad, lobster bisque or pork loin baked with apples in brandy.

## Gewürztraminer

GERMANY

Perfume notes of floral and spice are very typical of this varietal with plenty of tropical fruit on the palate. The touch of sweetness in the wine marries well with Asian dishes, spicy and Cajun flavoured fish and chicken, also try with salty appetizers.

## Pinot Grigio

ITALY

This wine is dry, crisp and fresh with a gentle floral bouquet. Subtle tropical fruit flavours are complemented by hints of spice. Light and elegant, this wine is perfect to enjoy with a meal or all on its own. Delicious with shellfish and lightly spiced chicken.

■ WHITE ■ BLUSH

## Sauvignon Blanc

FRANCE

A refreshing light to medium-bodied white wine with fresh herb, grass and delicate smoke on the nose with flavours of melon, green apple and mineral notes. Try this herbaceous wine with meals containing asparagus, salads and goat cheese.

## Sauvignon Blanc

NEW ZEALAND

A classic racy and flavourful New Zealand Sauvignon Blanc with gentle aromas of fresh cut grass with gooseberry, asparagus, passion fruit, melon and citrus notes. Many of these aromas are carried through to the palate. Please enjoy this refreshing wine young. Fabulous with goat cheese, asparagus, summer salads and chicken with fresh herbs and lemon.

## White Zinfandel

CALIFORNIA

California is the home base for classic Zinfandel. This light, semi-dry, refreshing rosé version screams summer with its aromas and flavours of fresh strawberry, wild berry and white currant. Enjoy while young and fresh with tapas, spicy shrimp skewers, antipasto, Greek salads or homemade pizza topped with feta.



# KENRIDGE<sup>SM</sup>

## *Classic*

Timeless, elegant and inspiring – that is KenRidge Classic. Creating traditional wines with time honoured bouquets and flavours characteristic to each varietal, KenRidge Classic is the foundation and standard in which the KenRidge family is based. This premium line of wine kits delivers the quality and value discerning wine enthusiasts demand.

4 WEEK • 10L / 2.6 US GAL.

MAKES 30 X 750 mL BOTTLES • INCLUDES LABELS



## Varietals at a Glance

	BODY	OAK ORIGIN	SWEETNESS	% ALC./VOL.
<b>Barolo</b>	4	USA	0	12.0
<b>Cabernet Merlot</b>	3	EUR	0	12.0
<b>Cabernet Sauvignon</b>	3	USA	0	12.0
<b>Cabernet Shiraz</b>	5	USA/EUR	0	12.0
<b>Merlot</b>	3	USA	0	12.0
<b>Pinot Noir</b>	3	N/A	0	12.0
<b>Shiraz</b>	4	USA	0	12.0
<b>Trilogy</b>	3	EUR	0	12.5
<b>Valpolicella</b>	4	USA	0	12.0
<b>Vieux Château du Roi™</b>	4	USA	0	12.0
<b>Chardonnay</b>	3	USA	0	12.0
<b>Gewürztraminer</b>	1	N/A	0	12.0
<b>Piesporter</b>	3	N/A	0	12.0
<b>Pinot Grigio</b>	3	N/A	0	12.0
<b>Riesling</b>	1	N/A	0	12.0
<b>Sauvignon Blanc</b>	3	USA	0	12.0
<b>Viognier</b>	1	N/A	0	12.0
<b>White Merlot</b>	1	N/A	0	12.0
<b>White Zinfandel</b>	1	N/A	2*	12.0
<b>Red Ice Vine™</b>	5	N/A	18†	12.0
<b>White Ice Vine™</b>	5	N/A	20†	13.5
<b>Port</b>	5	N/A	8	16.5
<b>Sherry</b>	5	N/A	8	16.0

- RED
- WHITE
- BLUSH
- SPECIALTY

5 ↑ FULL  
1 ↓ LIGHT

10 ↑ SWEET  
0 ↓ DRY

\* WITH SWEET RESERVE

† SOME SPECIALTY WINES EXCEED THE SWEETNESS VALUES OF NORMAL WINES



## Trilogy

Our own unique blend of Cabernet Sauvignon, Cabernet Franc and Merlot. A well balanced, fruit forward wine with flavours of red berries, black fruit and a touch of spice. This wine has firm tannins and will match well with braised lamb and prime rib with portobello mushrooms.

## Barolo

A respected Italian wine that is rich and robust, has an ample bouquet of ripe berries up front and rich flavours of black fruit and leather complemented with firm tannins. This full-bodied wine is excellent with grilled steaks and hearty beef stews.



## Cabernet Sauvignon

An easy drinking, deeply coloured red packed with juicy blackcurrant fruit aromas. Hints of cassis and spice accented with underlying tones of oak on the palate. A great wine to match with a lengthy red meat fondue dinner.

## Merlot

Gentle fruity bouquet with subtle undertones of oak. A soft, mellow, fruity palate full of juicy blackberries and strawberries with light spice. A mellow, easy drinking wine that pairs well with roast beef and meat lovers pizza.

## Pinot Noir

An elegant dry wine with aromas of raspberry and cherry. Rich in complexity with inviting flavours full of spices and fruit with a long satisfying finish. A perfect wine for mushroom based dishes or grilled salmon.

## Valpolicella

Velvety soft and round with gentle aromas of cherry and flavours of plum. This wine has a smooth texture from start to finish. Cedar planked salmon, tomato sauce pastas and take-out pizza are excellent matches for this mellow red.

## Vieux Château du Roi™

A classic blend creating a rich full-bodied wine with a bold bouquet of ripe fruit and complex flavours of berries, spice and plums. Try this fruit forward blend with grilled red meats and aged Canadian cheddar.

## Shiraz

A full-bodied rich, dark red wine with a spicy-berry bouquet and flavours of plum and blackberry and a bit of black pepper. This bold wine has firm tannins and guests will enjoy this red paired with juicy grilled pepper steaks, London broils or beef tenderloin.

## Cabernet Merlot

A traditionally blended, medium bodied red with a smoky bouquet with aromas of blackberry, currants, green pepper and spice. Medium tannins, black fruit and herbaceous flavours round out this fine red wine. Guests will enjoy sharing a bottle over peppered tenderloin, gourmet pizza or lamb.

## Cabernet Shiraz

A full-bodied blended red wine exhibiting rich blackcurrant fruit flavours from Cabernet Sauvignon, and blue plum and spice notes from Shiraz. The soft delicate tannins and rich fruit forward styling suggest meat pies, grilled steaks with barbecue sauce, marinated lamb chops or barbecued back ribs as the perfect accompaniment.

## Chardonnay

Aromas of ripe tropical fruit and crisp green apple with subtle undertones of oak. A medium-bodied wine with a lemony finish. A superb wine along side stuffed turkey and chicken dishes.

## Gewürztraminer

A distinctive wine with a fragrant floral bouquet and flavours of peach, apricot, pear and spice. The finish is soft and delicate. Pairs well with spicy foods and Asian dishes.

## Piesporter

A popular aromatic wine with a floral bouquet with hints of peach and citrus. Ripe flavours of exotic fruit and honey make it elegant and easy drinking. Summer salads and lightly spiced white meats are great matches.

## Pinot Grigio

A crisp lively wine with a floral bouquet and flavours of ripe tropical fruit and gentle spice. Broiled or grilled seafood and shellfish pair well with this wonderfully balanced dry wine.

## Riesling

Floral and fruity aromas of apricot, pear and apple. Sweet citrus flavours followed by a crisp, zesty finish. This Riesling is a great companion for lively lemon chicken, seafood and cream sauce pasta dishes.

## Sauvignon Blanc

This wine shows light grass and tropical fruit aromas with hints of smokiness from the toasted oak and smooth flavours of gooseberries and kiwi. A superb wine with grilled pork tenderloin, goat cheese and asparagus quiche.

## Viognier

A unique full bodied white wine variety famous for its exotic, spiced-floral bouquet. Viognier's flavour is rich with tastes of dried apricots, peaches, melon, pears and honey. An excellent choice as a refreshing, crisp aperitif or enjoy with spicy Thai cuisine, Mexican dishes or strong flavoured seafood dishes.

## White Merlot

A refreshing new style of rosé wine that is bursting with aromas and flavours of strawberries and cherries. This unique wine is great for summer sipping and perfect for appetizers or brunch.

## White Zinfandel

A fresh and fruity rosé wine with a strawberry, melon and a touch of spice on the nose. A crisp and refreshing wine to be enjoyed well chilled. This wine is a perfect complement to summer salads with vinaigrette dressings and lightly spiced roast chicken sandwiches.

## KenRidge Classic Specialty Wines

Special occasions. Moments to savour. There are times when something out of the ordinary is required. That's why there's KenRidge Classic Specialty Wines, created to celebrate the moment. These rich and luscious wines will indulge the spirit and soothe the soul.

### Red Ice Vine™

A wonderfully unique taste sensation that has to be experienced. Sweet strawberries on the nose and packed full of jammy red fruit on the palate. Serve after dinner as a compliment to a fruit based dessert that include blueberries, strawberries, raspberries, rhubarb and cherries or simply savour the rich ripe flavours on its own.

### White Ice Vine™

Luscious honey, apricot and tropical fruit flavours exquisitely balanced by firm acidity. Intense yet delicate from beginning to end. An exotic dessert wine to be served much like a fine liqueur. Also try with fruit based desserts such as apricot flans, poached peaches, apple crisp and pineapple upside down cake.

### Port

A rich full-bodied Port with plummy overtones. Bright ruby colour with a full fruit nose and sweet finish. Aging will enhance flavours and complexity. Serve with walnuts, pears and blue cheeses or chocolate based desserts.

### Sherry

A mellow, rich amber Sherry with nutty overtones and a caramel-sweet finish. Aging will help develop the classic Sherry bouquet and flavours. Serve with salty aged cheeses, tiramisu, nut based cakes and coffee cake.

Each KenRidge Classic Specialty kit makes 30 x 375 mL bottles



“I was interested to try the KenRidge **Founder's** Series with Harvest Crush Grape Skins because I've been making wine for years. I thought they'd be good but I never expected how good. Intense flavour and yet incredibly smooth. I loved it! ”

ROBERT S. | FONTHILL, ONTARIO

“I've been a KenRidge **Showcase** fan for years. I enjoy trying wines from different parts of the world. Hands down the Australian Chardonnay is my favourite although I make a lot of the others to give to friends. ”

MONIKA K. | VANCOUVER, BRITISH COLUMBIA

“KenRidge **Classic** is the first wine kit I have ever made. Three years later I'm still making it. I'm always impressed with the quality and consistency. ”

ANDRÉ T. | QUÉBEC CITY, QUÉBEC



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