



Wine Bottling and Aging Chart Cheers!

WEEKS	2	4	6	8	10	12	14	16	18	20	22	24	26	28	30	31	When to start
MONTHS	0.5	1	1.5	2	2.5	3	3.5	4	4.5	5	5.5	6	6.5	7	7.5	8	for DEC
PLATINUM																	Red-Apr White-Jul
GOLD																	Red-Jun White-May
GOLD Dessert																	Mid-June
GOLD Ice Wine																	July
SILVER 6-week																	Red-Mid-Jul White-Mid-Aug
SILVER Mist																	Mid-Oct
BRONZE 5-week																	Red-Mid-Sep White-Mid-Oct
BRONZE 4-week																	Nov

Ready to drink is based on optimum aging time. Refer to chart below for ranges.

KEY



Ready to bottle



Ready to drink after optimum aging

Limited Editions need 3 additional months for whites and 6 months for reds to reach optimum flavour and complexity

Wine Type	Weeks to Ferment	Months to Age RED for	Months to Age WHITE for	Months to Age ROSÉ for
Platinum	8	3-6	1-3	1-3
Gold	8	2-4	1-3	1
Gold: Dessert	6-8	1-4	1-4	
Gold: Ice	6-8	1-3	1-3	
Silver	6	2-3	1-2	
Silver: Mist	6	0	0	
Bronze	5	1-2	1	
Bronze	4	0	0	