



CONTACT US

Wedding Wine

*Crafted by you.
Enjoyed with others.*



 **craft
winemaking**

WHY MAKE WEDDING WINE?

Weddings are an expensive business and according to a 2017 study, a resounding 85% of Canadian said that wedding spending is getting out of control. When planning a wedding every couple finds their own unique ways to make their day both personal and special. Making your own wedding wine adds a personal touch that guests will remember and appreciate, but it is also a great way to allow for savings to your budget, without compromising on quality. Whether it is wine to serve at your wedding, for the bridal shower or to be given away as wedding favours – there are many uses that make craft winemaking a great choice for your wedding!

The other great thing about crafting your wedding wine is that it gets the celebrations going well before your big day. Making wedding wine is a fun DIY project you will want to do together, or even with your whole wedding party.

Making great wine is also very easy especially when crafted at a RJS Academy retailer where our expert guides will assist you in ensuring the perfect wine every time!

WEDDING WINE USES

- Engagement party
- Bridal shower
- Rehearsal dinner
- Wedding reception
- Wedding favours

WHEN TO START CRAFTING

Your wine will be enjoyable on the day it's bottled; however we recommend aging the wines before serving them:

Whites: Age two to three months

Reds: Age four months

SELECTING YOUR WINES

Your expert guide will give you excellent advice on the most popular wine styles not only to please your guests' palates, but also to pair with your wedding dinner. They will also assist you in confirming how many bottles you will need for the celebration. And for an extra special touch, they will help you design personalized bottle labels, or you can print them yourself.

OUR TOP WINE RECOMMENDATIONS

White – En Primeur Winery Series
Italy Pinot Grigio

Red – En Primeur Winery Series
Australia Cabernet Sauvignon

HOW MUCH WINE WILL YOU NEED?

The amount of wine needed will depend on the size of your wedding. Follow these steps to estimate your needs:

1. Calculate how many people will be drinking at the event.
2. Multiply this number by four (to give you the maximum number of standard drinks per person you will need).
3. Divide number of standard drinks by five per bottle
4. Divide number of bottles by 30 to determine the number of batches and then round up

For example:

1. 100 wine drinking guests attending
2. 100×4 standard drinks = 400
3. $400 / 5$ (5 glasses per 750ml bottle) = 80 bottles of wine
4. $80 / 30$ 750ml bottles per kit = 2.67 or 3 batches of wine will be needed

*Raise your glass with
family and friends!*