

2019

TRIOMPHE CABERNET FRANC

VINEYARD NOTES

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| Variety: | Cabernet Franc |
| Appellation: | VQA Niagara Peninsula |
| Brix at Harvest: | 21.6° |

WINEMAKING NOTES

Hand-harvested from certified organic vineyards across Niagara. Grapes were cluster sorted and destemmed before alcoholic fermentation and malolactic conversion in oak vats. Following a total maceration time of three weeks, the grapes were gently pressed and the wine settled before barrel aging for twelve months. Barrels were then selected, blended and filtered before bottling. No fining agents were used.

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| Alcohol: | 12.2% |
| Titrateable Acidity: | 7.0 g/L |
| pH: | 3.5 |
| Residual Sugar: | < 3.0 g/L |
| Closure: | Screwcap |



TASTING NOTES

Violet and earth notes complement dense cherry and black plum aromas. Ripe fruit on the palate, blueberries with some cedar and smoke complexity. Moderate acidity, smooth tannins and balanced alcohol leads to a lengthy finish.

SOUTHBROOK
ORGANIC VINEYARDS