

2020 Triomphe Pinot Noir

CERTIFICATION: Certified Organic by Ecocert.
Suitable for vegans & vegetarians.

IN THE VINEYARD:

Variety: 100% Pinot Noir
Appellation: VQA Niagara Peninsula
Brix at harvest: 23.9 °
Hand harvested: Sept. 27, 2020

IN THE WINERY:

Whole clusters were manually sorted and 30% by weight went straight into an open top fermenter. The remaining 70% were destemmed, leaving many whole berries and allowed to ferment in an open top oak fermenter. After pressing the wine was transferred to French oak barrels for 10 months of aging before bottling.

Residual Sugar < 3 g/l
Alcohol: 13.0%
TA: 6.1 g/L
pH 3.6 g/l
Closure: Screw cap
Cases produced: 311

IN THE GLASS:

Light in colour but not in flavour. Juicy cranberries, red cherries and plums appear on the nose. Flavours of mocha and red licorice lead to a round, elegant palate with subtle tannins and refreshing acidity.

