

2021

TRIOMPHE CABERNET SAUVIGNON

VINEYARD NOTES

Variety:	Cabernet Sauvignon
Appellation:	VQA Niagara Peninsula
Brix at Harvest:	21.3°

WINEMAKING NOTES

Hand-harvested from vines on our estate, Biodynamic vineyard. Grapes were fully destemmed and fermented wild in eight ton oak fermenters and left on skins for 31 days. After pressing, the wine was aged in French oak barrels for 18 months before careful barrel selection and blending. No fining and a light filtration was done prior to bottling

Alcohol:	13.0%
Titratable Acidity:	6.1 g/L
pH:	3.6
Residual Sugar:	1.5 g/L
Closure:	Screw cap



TASTING NOTES

Aromas of blackberries, cassis and red licorice. A palate that mimcs the nose, which is complemented by velvety tannins and a rounded acid finish.