

2021

TRIOMPHE ORANGE SKIN-FERMENTED

VINEYARD NOTES

Variety: 65% Chardonnay Musqué, 35% Vidal

Appellation: VQA Ontario

Brix at Harvest: Vidal 18.5° Chardonnay Musqué 19.6°

WINEMAKING NOTES

The Chardonnay Musqué and Vidal grapes were fermented separately on their skins in stainless steel fermenters. The Chardonnay spent 10 days on skins before being pressed whereas the Vidal was fermented on skins for 12 days. Both components underwent wild alcoholic and malolactic fermentation. Wines were settled, racked off of lees and blended together. No additives were used in the making of this wine. Bottled unfinned and unfiltered, this wine will form a sediment.

Alcohol: 10.6%

Titrateable Acidity: 5.8 g/L

pH: 3.65

Residual Sugar: 1 g/L

Closure: Screwcap



TASTING NOTES

A dry wine that shows aromas of white peach, muscat and tangerine. On the palate: flavors of citrus fruit and peach skins lead to a refreshing and savory finish.

SOUTHBROOK
ORGANIC VINEYARDS