

2023

TRIOMPHE WHITE

VINEYARD NOTES

Variety: Vidal, Chardonnay, and Riesling

Appellation: VQA Ontario

Brix at Harvest: 19-21°

WINEMAKING NOTES

Grapes were harvested and pressed directly to avoid skin contact and bitterness in the wine. This was followed by a cool ferment in stainless steel to keep the intensity of fruit and perfumed nature of the blend. Then a short time in tank before bottling to keep this wine light, fruity and fresh

Alcohol: 10.2%

Titrateable Acidity: 5.84 g/L

pH: 3.5

Residual Sugar: 5 g/L

Closure: Screwcap



TASTING NOTES

This aromatic white blend shows intense aromas of orchard fruit (golden delicious apple, Bosc pear) white flowers (blossoms, honeysuckle) along with a little bit of peach and grapefruit pith. The palate has bright acidity with a small amount of residual sugar that brings weight and balance to keep this wine perfect on its own or with light salads and pastas. Perfect for the patio.

SOUTHBROOK
ORGANIC VINEYARDS