

CANADIAN FRAMBOISE

VINEYARD NOTES

Variety: 100% Ontario Royalty Raspberries

Appellation:

Brix at
Harvest:

WINEMAKING NOTES

In order to preserve the fresh fruit characteristics in the finished wine, the fermentation is stopped with the addition of alcohol, leaving some residual sugar. The fruit macerates for three to four weeks in stainless steel tanks, after which it is pressed and sweetened, prior to bottling.

Alcohol: 13.5%

Titratable Acidity: 6.5 g/L

pH:

Residual Sugar: 182 g/L

Closure: Screwcap



TASTING NOTES

A rich, deep red reflects the true colour of raspberries. On the nose expect raspberry candied jam, caramelized raisin and a hint of evergreen in an Ontario meadow. Rich, sweet with refreshing acidity. This wine is best served chilled. Ideal with fresh fruit dishes, creamy desserts or drizzled over ice cream. Use with sparkling wine for a wonderful aperitif or with a lemonade for summer refresher.

SOUTHBROOK
ORGANIC VINEYARDS