

NV

TRIOMPHE SPARKLING ROSÉ

VINEYARD NOTES

Variety: Chardonnay Musqué

Appellation: VQA Niagara Peninsula

Brix at Harvest: 20.5°

WINEMAKING NOTES

This sparkling wine has been produced using the Charmat method. Small amounts of Merlot and Pinot Noir were added to the Chardonnay to achieve the colour.

Alcohol: 13.4%

Titrateable Acidity: TBD

pH: TBD

Residual Sugar: 6 g/L

Closure: Cork/Cage



TASTING NOTES

Crisp and aromatic with notes of strawberries and cream with a touch of lightly floral stone fruit. This is a lovely and easy-drinking organic wine that is a perfect accompaniment to summer outdoor dining. Pair with green summer salads, light vegan legumes, fresh mozzarella and Sunday Brunch egg dishes - Eggs Benny and bubbles!

SOUTHBROOK
ORGANIC VINEYARDS