

N/V

# TRIOMPHE SPARKLING WHITE

## VINEYARD NOTES

Variety:	Vidal
Appellation:	VQA Ontario
Brix at Harvest:	18.9°

## WINEMAKING NOTES

Estate-grown biodynamic Vidal was picked and quickly pressed to produce a base wine for the second-ever Charmat bubbly. Using a special Champagne press cycle where only 50% of the yield is taken to ensure the brightest acidity, the resulting juice was fermented with cooler temperatures to maintain Vidal's tropical fruit character. The base wine underwent secondary fermentation in tank with 6g RS leftover to create balance in the wine.

Alcohol:	11.5%
Titrateable Acidity:	7 g/L
pH:	3.3
Residual Sugar:	6 g/L
Closure:	Cork



## TASTING NOTES

Easy-drinking and refreshing, it has a vibrant nose with fresh apple, pear, and citrus aromas accompanied by subtle floral notes. On the palate, it delivers a lively effervescence and flavours of green apple, lemon zest, and a hint of stone fruit. The finish is crisp and clean, making it a delightful choice for any occasion.

**SOUTHBROOK**  
ORGANIC VINEYARDS