

CANADIAN CASSIS

VINEYARD NOTES

Variety: 100% Ontario Black Currants

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 certified Canadian neutral spirit, 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: 14.0 g/L

pH:

Residual Sugar: 182 g/L

Closure: Screwcap



TASTING NOTES

Cassis is best served chilled. Ideal with fresh fruit dishes, creamy desserts or drizzled over ice cream. Use with sparkling wine for a wonderful aperitif. A summer refresher with lemonade.

SOUTHBROOK
ORGANIC VINEYARDS