

## 2018 Connect Organic White VQA

**CERTIFICATION:** Organic - ProCert. Suitable for vegans and vegetarians.

**IN THE VINEYARD:**

An organic wine harvested from vineyards of varying ages from three growers in Lincoln, as well as our biodynamic estate in Niagara-on-the-Lake.

Varietal : 47% Riesling, 37%  
Vidal, 16%  
Chardonnay Musque

Appellation: VQA Ontario  
Harvested: Multiple dates  
Brix at harvest: Average 20°

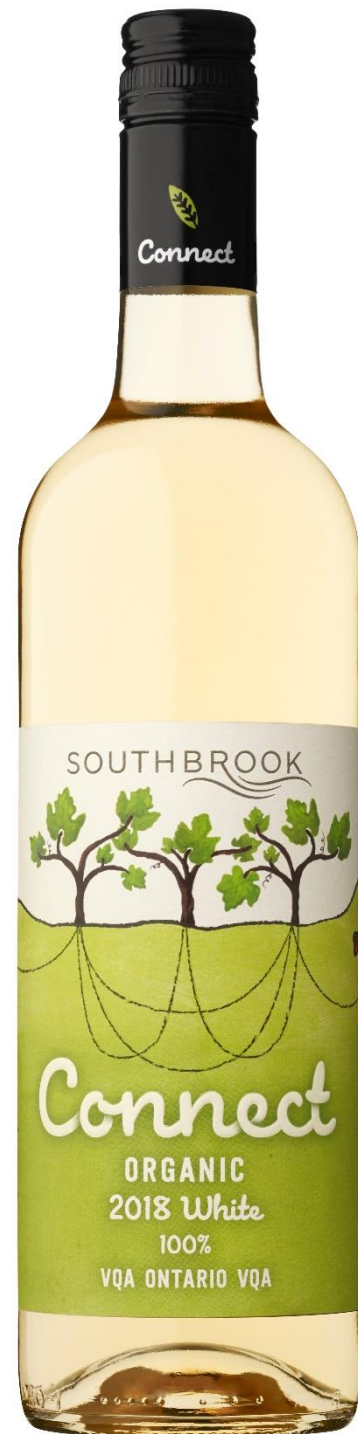
**IN THE WINERY:**

Cool stainless steel fermentation of each varietal lot with neutral cultured yeast. Fermentation was stopped early leaving a small amount of residual sugar. Lots were carefully blended, lightly bentonite fined and then sterile filtered to bottle.

Alcohol: 10.6%  
Residual Sugar: 8.8 g/L  
Titratable Acidity: 6.75 g/L  
pH 3.25  
Bottled: January, 2019  
Closure: Stelvin  
Cases Produced: 3200  
Free SO2 11 mg/l

**IN THE GLASS:**

The nose presents notes of tropical fruit, with fresh citrus notes. Palate has a balance of acidity and sweetness, finishing fresh. Enjoy it chilled with your friends and family!



SOUTHBROOK VINEYARDS