

## 2019 Triomphe Cabernet Franc

### CERTIFICATION:

Organic - Ecocert. Suitable for vegans & vegetarians.

### IN THE VINEYARD:

Varieties: Cabernet Franc  
Appellation: VQA Niagara Peninsula  
Brix at harvest: 21.6°

### IN THE WINERY:

Hand-harvested from certified organic vineyards across Niagara. Grapes were cluster sorted and gently destemmed before alcoholic fermentation and malolactic conversion in oak vats. Following a total maceration time of three weeks, the grapes were gently pressed and the wine settled before barrel aging for twelve months. Barrels were then selected, blended and filtered before bottling. No fining agents were used.

Alcohol: 12.2%  
Residual Sugar: <3.0 g/l  
TA: 7.0 g/l  
pH: 3.5  
Closure: Screwcap  
Cases Produced: 705

### IN THE GLASS:

Violet and earth notes complement dense cherry and black plum aromas. Ripe fruit on the palate, blueberries with some cedar and smoke complexity. Moderate acidity, smooth tannins and balanced alcohol leads to a lengthy finish.

