

2019 Limited Edition Zweigelt

CERTIFICATION:

Organic. Suitable for vegans and vegetarians.

IN THE VINEYARD:

Varietal : Zweigelt
Appellation: VQA Niagara Peninsula
Harvested: September 21st, 2019
Brix at harvest: 19.5°

IN THE WINERY:

All grapes were hand sorted. 50% were kept as whole clusters for fermentation while the remainder was destemmed. Fermentation occurred in a 5 tonne stainless steel fermenter using natural yeasts. After 20 days maceration time, the wine was pressed to age for 6 months in neutral oak barrels. No additives or fining agents were used and a minimal 45ppm SO₂ was added to this unfiltered wine.

Alcohol: 10.5%
Titratable Acidity: 6.7 g/L
pH: 3.34
Residual Sugar: 0.8 g/L
Free SO₂ @ 7 mg/l
Bottled: May 11th, 2020
Closure: Screwcap
Cases Produced: 218

IN THE GLASS:

The wine shows a lively, vibrant purple colour with aromas of blueberry, dark cherries, black plums and spice. The palate is dry, light and refreshing, delivering lingering flavours of cacao and dark cherries. Higher acidity and crispness of this wine makes it good accompaniment to a barbecue and lighter red meats, also goes well alongside fish and shellfish with tomato-based sauces.

