

2020

## ORANGE VIDAL “SKIN FERMENTED WHITE”

### VINEYARD NOTES

Variety:	100% Vidal
Appellation:	VQA Ontario
Brix at Harvest:	18.5°

### WINEMAKING NOTES

Estate-grown Vidal grapes were hand-harvested across several days of picking. The clusters were foot trodden to gently squeeze about 30% of the berries – everything was then included in open top, stainless steel fermenters. Wild yeast and malolactic fermentation took place simultaneously over an average 22-day skin contact period while being pumped over once a day. Gentle pressing, then settling in outdoor winter temperatures were followed by bottling with the inclusion of some lees.

Alcohol:	10.7%
Titrateable Acidity:	6.59 g/L
pH:	3.38
Residual Sugar:	1.41 g/L
Closure:	Screwcap



### TASTING NOTES

A nose of fresh peach, yellow plums, citrus fruit skins, grapefruit pith with a hint of savory herbs. With no added sulphites, this wine showcases bright acidity and a moderate level of tannins make this a wine to contemplate, share with friends and pair with Mediterranean dishes.

**SOUTHBROOK**  
ORGANIC VINEYARDS