

2020

TRIOMPHE GAMAY

VINEYARD NOTES

Variety:	Gamay
Appellation:	VQA Niagara Peninsula
Brix at Harvest:	21.6°

WINEMAKING NOTES

Hand-harvested on Sept 30, 2020. Whole clusters were manually sorted and 33% by weight went straight to the open top oak fermenter. The remaining clusters were destemmed, leaving many whole berries to ferment. The wine was pressed after 14 days maceration time with skins and transferred to a mix of French and American oak barrels for 10 months of aging before bottling.

Alcohol:	13.0%
Titrateable Acidity:	7.2 g/L
pH:	3.3
Residual Sugar:	3.0 g/L
Closure:	Screwcap



TASTING NOTES

Fresh, inviting and clean, this ruby-coloured wine shows aromas of raspberry, cherry blossom candy and Ocean Spray cranberry juice. A dry palate with vibrant acidity that is rich with red cherries, more raspberries and a hint of gamey meat. Pair with grilled foods.

SOUTHBROOK
ORGANIC VINEYARDS