

2020

TRIOMPHE RIESLING

VINEYARD NOTES

Variety:	100% Riesling
Appellation:	VQA Niagara Peninsula
Brix at Harvest:	19.4°

WINEMAKING NOTES

After a short period of skin contact, this wine was fermented in a temperature controlled stainless steel tank. Fermentation temperature was kept cooler to preserve the delicate aromatics of Riesling. Grapes originated from the certified organic Laundry Vineyard. This planting of clone 21 displays a classic style of Riesling.

Alcohol:	11.0%
Titrateable Acidity:	8.3 g/L
pH:	3.03
Residual Sugar:	12 g/L
Closure:	Screwcap



TASTING NOTES

Aromas of Spartan apples, petrol and beeswax. Flavours of apple skin, pears, dried apricot and lemon rind are complemented by fresh acidity that balances out this slightly off-dry style while still retaining a distinctive Niagara Riesling palate.

SOUTHBROOK
ORGANIC VINEYARDS