

2020 Triomphe Riesling

CERTIFICATION: Certified Organic by Ecocert.
Suitable for vegans and vegetarians.

IN THE VINEYARD:

Varietal : 100% Riesling
Appellation: VQA Niagara Peninsula
Harvested: October 10, 2020
Brix at harvest: 19.4°

IN THE WINERY:

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 in Vinemount sub-appellation of Niagara Peninsula. This planting of clone 21 displays a classic style of Riesling.

Alcohol: 11.0%
Titratable Acidity: 8.3 g/l
ph: 3.03
Residual Sugar: 12 g/L
Bottled: December 10, 2020
Closure: Screwcap
Cases Produced: 256

IN THE GLASS:

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.

