

2021

TRIOMPHE CABERNET FRANC ROSÉ

VINEYARD NOTES

Variety:	Cabernet Franc
Appellation:	VQA Niagara Peninsula
Brix at Harvest:	19.3°

WINEMAKING NOTES

Grapes were harvested and loaded directly into the press. Cold juice settling and racking was followed by inoculation with non-aroma enhancing organic yeast and a cool fermentation that spanned four weeks. Fermentation was halted early to leave a slight residual sugar to balance acidity and alcohol. Bentonite clay fining was used prior to sterile filtration and bottling.

Alcohol:	11.8%
Titrateable Acidity:	5.0 g/L
pH:	3.4
Residual Sugar:	7 g/L
Closure:	Screwcap



TASTING NOTES

A medium-pink wine that has a delightful and summery nose of strawberries, cherry, apples and fresh citrus. On the palate: more apple, sour cherry, dried herbs, and a fresh acidity leads to a medium-long finish with a cleansing freshness. Enjoy with light summer fare - salads, grilled fish and poultry.

SOUTHBROOK
ORGANIC VINEYARDS