

2020

TRIOMPHE CABERNET FRANC

VINEYARD NOTES

Variety: Cabernet Franc

Appellation: VQA Niagara Peninsula

Brix at Harvest: 23.3°

WINEMAKING NOTES

Harvested on October 11th and 20th, 2020. All clusters were destemmed, leaving many whole, uncrushed berries to ferment in our large oak fermenters. After 21 days maceration time with skins, the wine was pressed and transferred to a mix of French oak barrels for 18 months of aging before bottling.

Alcohol: 13.9%

Titrateable Acidity: 6.2 g/L

pH: 3.7

Residual Sugar: 1.3 g/L

Closure: Screwcap



TASTING NOTES

Fresh and inviting, this ruby-coloured wine shows aromas of black plums, chocolate, and cloves. A dry palate with vibrant acidity fine tannins. This wine shows off the richness of the 2020 vintage with some wild raspberries savoury herbs on the palate.

SOUTHBROOK
ORGANIC VINEYARDS