

2021 Rosé

Descriptors: Candy apple, strawberry-rhubarb jam

Appellation: VQA Niagara Peninsula

Composition: Gamay Noir (60%), Cabernet Sauvignon (33.3%), Pinot Noir 6.7%)

Winemaker: David Johnson **Assistant Winemaker:** Kevin Chuan Qin

Harvest Dates: October 20th through to November 4th, 2021

Fruit Condition: Clean and healthy

Handling:

Fruit was machine harvested and then optically sorted, crushed and de-stemmed. Cold soak maceration on skins for 24 hours and pressed. Juice yield was 660L/tonne; transferred into stainless steel fermentation tanks. 8 hours of juice flotation settling then racked off gross lees.

Fermentation:

Fermented with commercial yeast strain Actiflore Rosé; fermentation temperature was set for 15°C; fermented between October 22nd and November 20th; ferment kept on lees for 4 weeks, until mid-December 2021.

Cellaring potential: 1-2 years

Bottling date: February 8th, 2022

Total Production: 272 cases

Wine analysis: pH 3.29; alc./vol; 12% TA 6.4 g/L; R.S. 10 g/L

Retail Price: \$15.95; **Licensee Price:** \$12.71

Availability: Winery Retail Store, LCBO Vintages (product # 117861)

Lisa Isabelle April 30, 2022 90 points

There's a vivid intensity throughout starting with the medium pink hue and continuing with expressive candy-apple, strawberry-rhubarb jam, watermelon and rose petal aromas. Dry, medium bodied with a generous mouth feel, an array of juicy, red berry flavours flood the palate leaving a hint of sweetness on the lengthy finish."
