

2022 Rosé

Descriptors: red apple, strawberry-rhubarb

Appellation: VQA Niagara Peninsula

Composition: Cabernet Sauvignon (49.0%), Cabernet Franc (18.7%)

Gamay Noir (18.6%), Pinot Noir (13.7%)

Winemakers: David Johnson, Kevin Chuan Qin

Harvest Dates: October 25th through to November 4th, 2022

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

Cellaring potential: 1-2 years



Bottling date: February 8th, 2023

Total Production: 1148 cases

Wine analysis: pH 3.46; alc./vol; 12.8% TA 5.1 g/L; R.S. 11.8 g/L

Retail Price: \$16.95

Availability: Winery Retail Store, LCBO/Vintages Release Sept, 09 2023 (# 117861); licensees

Lisa Isabelle

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.

