

Trius

Sauvignon Blanc 2022



TASTING NOTE

Fresh, bright Canadian Sauvignon Blanc, packed with grapefruit, gooseberry, honeydew melon and passion fruit, with herbs, citrus and lemongrass dancing in the nostrils.

VITICULTURE

Machine harvested from long-standing growers for Trius Winery, located within the VQA Niagara Peninsula appellation.

VINIFICATION

A very gentle pressing, just enough to burst the skins, allows the free run juice to be separated from its skins. 90% of the juice is cool fermented and aged in stainless steel tanks for pure fruit expression, while 10% was fermented in French oak barrels to provide depth and body to the wine.

FOOD MATCHING

Delightful with summer gazpacho, goat cheese and roasted pepper stuffed pitas, summer salads, lemon parsley chicken, delicate fish fillets with fresh herbs, shellfish and sushi.

SIZE	75cl
VINTAGE	2022
ABV	12.5%
GRAPE VARIETIES	Sauvignon Blanc (100%)
CLOSURE	Screw cap
SKU CODE	E9770122
EXPRESSION	White, Aromatic and Dry
COUNTRY	Canada
REGION	Niagara
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Screw cap
TOTAL ACIDITY	5.5g/l Tartaric
RESIDUAL SUGAR	2.4g/l
SKU	E9770122