



SOUTH SHORE WINE COMPANY

Sparkling Zweigelt Red



Vintage: Non-Vintage

Appellation: Lake Erie

Residual Sugar: 0%

Alcohol: 12%

Varieties: Zweigelt (94%), Regent (6%)

Winemaking/Ferment notes: Our Sparkling Zweigelt Red is bottle fermented using the Méthode Champenoise (traditional method). This wine shows the complexity from a red wine aged in French oak barrels plus some time on lees after secondary fermentation in bottle. Its well balanced acidity and tannins support the bubbles and give an elegant and lasting finish.

Cellaring potential: 3-5 years

pH: 3.69

TA: 5.4g/L

Vineyards: Cortenay Semelka Farms

Oak Aging: Aged 5 months in light French Oak from Bel Air, medium French Oak from Tonnellerie De Jarnac, and neutral American Oak from The Oak Cooperage

Harvest Dates: 09/29/2022

Food pairing(s): Brick oven Pizza, BBQ Beef Ribs, Pungent cheeses, Brisket

Dietary Notes: Vegan

Date Edited 8/9/2024



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