

**Southbrook Vineyards****2007 Triomphe Sauvignon Blanc
(Niagara Peninsula)**

If Ontario winemakers couldn't make good wine in 2007, they might as well pack up their tents and sell insurance. 2007 was the best year Ontario has ever seen - and that's not hyperbole. Given a blazing August with little rain, getting ripeness was not an issue; the only challenge for the winemaker was choosing the optimal harvest dates.

In order to maintain acidity, Ann Sperling, the winemaker for this expressive Sauvignon Blanc, chose two vineyard blocks from slightly cooler parts of the Niagara Peninsula - Vineland Bench and Niagara River Parkway. The grapes came in respectively at 18.2° and 21.3° Brix. Each lot was fermented separately in stainless steel and then blended. The wine was left to soak on the lees and taken off before bottling under Stelvin closures.

The wine is straw coloured with lovely lime, grapefruit and cut grass aromas. It's fresh and lively on the palate with green bean and gooseberry flavors. Medium-bodied with a long finish carried on the citrus acidity. 1300 cases were produced.

Reviewed July 22, 2008 by [Tony Aspler](#).

THE WINE

Winery: [Southbrook Vineyards](#)

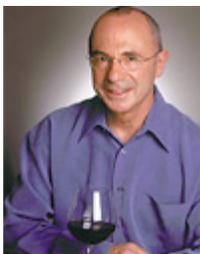
Vintage: 2007

Wine: Triomphe Sauvignon Blanc

Appellation: [Niagara Peninsula](#)

Grape: Sauvignon Blanc

Price: \$18.95

THE REVIEWER**Tony Aspler**

Tony Aspler has been reviewing wines since 1975 and will continue doing so until he gets it right. Although his license plate is *CLARET*, he enjoys all wines except sparkling Retsina. He says he's not a wine critic but a wine evangelist because he wants to turn readers onto wine rather than turn them off. His style is telegraphic rather than poetic because there are only so many ways to say 'mellow tannins'.