

2020 Jackson-Triggs Grand Reserve White Meritage

Wine Specs

Vintage 2020

Varietal Sauvignon Blanc/Semillon

Appellation Niagara Peninsula



Wine Profile

Tasting Notes

This wine displays aromas of succulent melon, grapefruit, and pineapple. Lively fruit flavours are also expressed in perfect balance on the palate with a soft, creamy texture and refreshing finish. A unique mouth feel is achieved through the harmonious blend of the varietals and barrel aging.

Production Notes

The Sauvignon Blanc component for this wine was picked at optimal ripeness and "cold soaked" on skins for approximately 24hrs to extract aromas, flavours and structure. Both the Semillon and Sauvignon Blanc grapes were gently pressed and fermented separately at cool temperatures with carefully selected yeast in 100% stainless steel tanks. Each wine was aged on lees for 4 months before being expertly blended for maximum aromatic and structural impact and balance. The final wine was bottled young to preserve its fresh aromatics and crisp flavour.

Winemaker Notes

Elegant notes of tropical fruit and savoury herbs balance perfectly on this classic Bordeaux style blend. Juicy mango, guava, passionfruit, and pineapple are complemented by fresh cut grass, citrus peel and nuanced notes of resin and pine. The palate is crisp and fresh with balanced acid, and a bright, lingering-lemon lime finish.

Food Pairing Notes

This crisp white is delightfully approachable. Try it with dishes such as pasta primavera, tuna sashimi, fresh crab, seafood risotto, chicken satay and prawn ravioli. Excellent paired with Gruyere, Ricotta, Pecorino and Gouda cheeses.