

Malivoire

Certified Sustainable wines proudly crafted at our family-run winery on the Beamsville Bench since 1998

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2021 Small Lot Chardonnay

VQA Beamsville Bench



Impressions:

Racy green apple, pineapple and grapefruit, with apricot, almond and floral embellishments, illuminate the nose. Citrus characters spread over the palate, enhanced by melon, peach, pear and kiwi. The texture, bright on entry, exhibits a pleasing, long crisp finish.

Serving suggestions:

Chill to near 10 ° C with roast chicken, falafel, tempura, sushi, or mildly spiced Indian foods.

When to drink: now to 2025.

Harvest:

Grapes were hand-picked, 95 % from our original Moira site and 5 % from the winery Estate site on October 3rd, at average grape sugars of 21.8 ° Brix.

Vinification:

After whole-cluster pressing, the juice finished primary fermentation in stainless steel and remained in tank to settle and age. Ten months later, 389 cases were bottled in August 2022.

Alcohol:

12.0 %

Residual Sugar:

3.0 grams per Litre

Titrateable Acidity:

7.43 grams per Litre

pH:

3.27



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