

# Malivoire

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

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## 2021 Small Lot Gamay

VQA Beamsville Bench



### Impressions:

Cheerful fruit scents recall wild berry jam, cherry and blueberry, accented by anise, vanilla and a spicy wisp of barbecue smoke. The palate, lively and fresh, is brimming with juicy fruit flavours like raspberry, blackberry and apple, and again, an appetizing hint of smoky meat.

### Serving suggestions:

Chill to near 14 ° C and enjoy alongside fried calamari, chicken tagine with apricots and olives, or roast duck with plum sauce.

**When to drink:** now to 2026.

### Harvest:

Clusters grown on the Malivoire Estate Vineyard were picked by hand October 8th to 13th as grape sugars achieved 22.4° Brix.

### Vinification:

Hand-sorted grapes were divided into three lots to ferment in oak cuve (50 %), concrete vat (25 %) or stainless-steel tank (25 %). In all cases, 22 % of the grapes were retained in whole clusters, layered-in with crushed berries. After pressing, 41 % of the wine went to stainless steel, while the larger portion aged in neutral (average 10-year-old) barrels. The finished wine was bottled six months later, in May 2022.

### Alcohol:

12.0 %

### Residual Sugar:

0.0 grams per Litre

### Titrateable Acidity:

7.4 grams per Litre

### pH:

3.37



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