



**TAWSE WINERY**

## 2023 Grower's Blend Gamay Noir

**Appellation:** VQA Niagara Peninsula

The grapes were largely sourced from a certified organic vineyard, and completed by Estate-Grown fruit. The viticultural practices included vertical shoot thinning, cluster thinning, and hand leaf removal.

**Production:** 5,000 bottles

**Cellaring Potential:** drinking well now, or cellar until 2026.

### Winemaker's Comments

The 2023 vintage was excellent in Niagara, producing wines that show concentration and expressive fruity flavours. Aged for 8 months in French oak barrels, this Gamay pours a brilliant medium purple colour. The nose exudes enticing aromas of ripe blue fruit such as blueberry, as well as violet, anise and a touch of spice. On the palate, it is light to medium-bodied, juicy, delivering flavours of blue fruit, floral, and freshly tilled earth. The finish is very well-balanced and long.

### Food Pairings

Try this wonderful Gamay Noir with charcuterie board, lamb sausage, flat bread with cherry tomato and feta, pork carnitas, etc.

### TECHNICAL NOTES

HARVEST DATE	Oct 3rd, '23
ALCOHOL LEVEL	12
BRIX AT HARVEST	21.2
PH	3.41
TOTAL ACIDITY	6.75
RESIDUAL SUGAR	0.2 g/l