

Malivoire

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

2023 Rosé Moira

VQA Beamsville Bench



Composition: 100% Pinot Noir

Impressions:

Bursting with aroma, a glass reveals Maraschino cherry, peach, sugared candy drops and a scent of newly-mown grass.

It's richly fluid in the mouth, and tasting of strawberry jam, raspberry, green apple and melon.

Serving suggestions:

Chill to near 10 ° C and serve with salad Niçoise, pissaladiere, barbequed salmon.

When to drink: now to 2026.

Harvest:

Hand-picked on the cool morning of September 28th and 10th from our original Moira Vineyard. Grape sugars averaged 20.8° Brix.

Vinification:

Whole grape clusters were gently pressed for minimal contact between juice and skins. After briefly chilling in a wide-profile stainless-steel tank (resembling a dairy tank) for optimum lees contact, the juice transferred to a standard steel tank for cool fermentation. The finished wine was bottled in February 2024.

Alcohol:

12.0 %

Residual Sugar:

0.0 grams per Litre

Titrateable Acidity:

6.2 grams per Litre

pH:

3.32

