

Malivoire

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

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2021 Moira Chardonnay

VQA Beamsville Bench



Impressions:

Lees-infused aromas recall apple pie, apricot and enticing caramel. A sip feels silky and bright, bearing flavours of green apple, lemon custard, peach, honey and vanilla, leaving a clean, citrusy finish.

Serving suggestions:

Near 10° C with generously flavoured and textured foods such as crispy-skinned roast chicken, turkey pot pie, halibut in a buttery sauce or pumpkin ravioli.

When to drink: now to 2029

Harvest:

Grape clusters from 26-year-old vines were hand-picked on the first two days of October at 21.9° Brix.

Vinification:

Whole-cluster pressed, the wine completed primary wild-yeast fermentation and partial malo-lactic conversion in 300-Litre French oak barrels. After 9 months in barrel on the lees, 125 cases were bottled in July 2022.

Alcohol:

12.5 %

Residual Sugar:

0.0 grams per Litre

Titratable Acidity:

7.3 grams per Litre

pH:

3.25

