

Malivoire

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

2023 Estate Grown Chardonnay

VQA Beamsville Bench



Composition: 62% Chardonnay, 38% Chardonnay Musqué

Impressions:

The nose abounds with tropical pineapple, mandarin orange, mangosteen, lemon and lime custard.

It's bright and silky-smooth on the palate, with flavours of clementine, golden apple, Bartlett pear, lemon drop and honey, leaving a citrusy, gently spicy finish.

Serving suggestions:

Near 10°C with grilled salmon or pork chops.

When to drink: now to 2030.

Harvest:

Made entirely from hand-picked fruit, the wine consists 68% of chardonnay and chardonnay musque from the Malivoire Estate site, 22% chardonnay from the Moira Vineyard and 10% chardonnay from the Mottiar Vineyard. The average age of all vines was 25 years.

Vinification:

Destemmed grapes were pressed; 70% of the juice underwent primary and partial malolactic fermentation in stainless steel tanks, while the remaining 30% vinified in neutral French oak barrels. After 11 months, the portions were combined and bottled in August 2024.

Alcohol:

12.0 %

Residual Sugar:

0.0 grams per Litre

Titrateable Acidity:

7.0 grams per Litre

pH:

3.48

