

Malivoire

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

2023 Gamay VQA Niagara Peninsula



Impressions:

A tempting, translucent garnet hue announced this gamay “gem”. Tart black cherry fills the nose and palate. Juicy, peppery suggestions of blueberry, blackcurrant and plum follow, leaving wisps of vanilla and flint on the finish.

Serving suggestions:

Near 14 ° C with charcuterie, grilled duck in a plum sauce or Korean Pork Bulgogi.

When to drink: now to 2028.

Harvest:

Gamay clusters were sourced from four vineyards: Wismer Foxcroft, Huebel Estate, Keczan and Malivoire Estate.

Vinification:

After primary and complete malolactic fermentation, 67 % of the wine rested in neutral (three fills or more) barrels, while the remainder aged in stainless steel. After seven months, the finished product was blended for bottling in May 2024.

Alcohol:

12.5 %

Residual Sugar:

1.0 grams per Litre

Titrateable Acidity:

7.1 grams per Litre

pH:

3.4

