

# Malivoire

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

## 2022 Small Lot Gamay

VQA Beamsville Bench



### Impressions:

Fruit and spice are delivered from fragrance to finish. The nose tells of black cherry, strawberry, green rhubarb, blueberry and red plum, accented by ground pepper medley and a floral trim.

Entry is firm and juicy, with fresh acidity livening the mid-palate. Cherry, strawberry, blueberry, rhubarb and pepper persist in the flavour, finishing with lingering spice

### Serving suggestions:

Chill to near 14 ° C and enjoy alongside fried calamari, chicken tagine with apricots and olives, or roast duck with plum sauce.

**When to drink:** now to 2027.

### Harvest:

Clusters from three different blocks of the Malivoire Estate Vineyard were picked by hand October 3rd to 7th as grape sugars achieved 21.3° Brix.

### Vinification:

Hand-sorted grapes were divided to ferment in either oak or concrete vat. In both cases, grapes in whole clusters were layered between crushed berries. After pressing, the wine was portioned to age for seven months either in stainless steel tanks or neutral (average 10-year-old) oak barrels. After blending, 714 cases were bottled in May 2023.

**Alcohol:**

12.0 %

**Residual Sugar:**

0.5 grams per Litre

**Titrateable Acidity:**

7.0 grams per Litre

**pH:**

3.52



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