Malivoire

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

2022 Cabernet Franc

VQA Twenty Bench

Impressions:

This darkly ruby-hued wine casts aromas of blueberry, raspberry and marigold with an oregano spice undertone. Flavours contrive tart cherry, cranberry and plum, with subtle quince and cocoa holding the finish.

Serving suggestions:

Near 14°C with vegetarian chili, lentil soup, traditional burgers or grilled vegetable sandwiches.

When to drink: now to 2030.

Harvest:

Picked at the Wismer "Cascade" Vineyard October 21st as grape sugars averaged 22 ° Brix.

Vinification:

Freshly-picked grapes were destemmed for primary and full malolactic fermentation. The wine settled and matured in a variety of oak vessels, 28 % going into large format tuns and 13% into first-use barrels. After ten months, the wine was blended for a final six months in mature oak, and 600 cases were bottled in March 2024.

Alcohol:
12.5 %

Residual Sugar:
0.0 grams per Litre

Titratable Acidity:
6.8 grams per Litre

pH:
3.56