

Malivoire

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

2024 Pinot Gris

VQA Beamsville Bench



Impressions:

A delicate coral pink shade tells of the zesty, crisp and playful, it tempts the nose with rumours of lemon curd, green apple, white peach and candied pineapple.

A taste brings thoughts of lemon-lime, tangerine and pear, braced by refreshing mineral notes that hold through a lemony, gingery finish.

Serving suggestions:

Chill near 8°C with fresh Thai spring rolls, fish tacos, or a crisp mandarin orange salad.

When to drink: now to 2028.

Harvest:

Picked by hand in late September from the mature vines of the Malivoire Estate Vineyard, as grape sugars achieved 19.5 ° Brix.

Vinification:

Hand-sorted clusters were destemmed and pressed for primary fermentation in stainless steel. To capture youth and freshness, the new wine was bottled in December 2024, after three months in tank.

Alcohol:

12.5 %

Residual Sugar:

3.0 grams per Litre

Titratable Acidity:

6.9 grams per Litre

pH:

3.2



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