

Malivoire wine

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Malivoire is one of the Niagara Region's most respected boutique wineries, renowned for its creativity and wine-growing practices. Its carefully crafted VQA wines are made exclusively from grapes grown locally on the Niagara Peninsula.

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2016 Gamay

VQA Niagara Peninsula

Composition: 100 % Gamay

Impressions:

This brilliantly cherry-red wine has a perfumed nose of dark cherry and raspberry with an underlying earthiness. It is lively-textured but surprisingly plush, with flavours of plum and other dark fruits, strawberry jam and minerality.

Serving suggestions:

Chill to near 14 ° C. Serve with baked or grilled salmon or tomato-based pastas.

When to drink: Now through 2020.

Harvest:

Clusters were sourced from five separate vineyards in five sub-appellations within Niagara as grape sugars averaged 21.5 ° Brix.

Vinification:

Three types of fermentation vessels were used. The majority of the must fermented in stainless steel, but for the first time a small portion was treated inside a new concrete tank made from local limestone.

Ageing:

60 % remained in stainless steel while 40 % detoured to older barrel. Most of the barrels used were French oak, with 10 % aged in American oak. After four months, 18 % of the barrel-aged wine returned to stainless steel. The remainder was transferred after six months. Bottled in May 2017.

Alcohol:
12.0 %

Titrateable Acidity:
6.3 grams per litre

Residual Sugar:
5 grams per litre

pH:
3.4



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