

# GAMAY

## NIAGARA PENINSULA 2022

### MALIVOIRE



Alcool 12,5%  
Cépage Gamay  
Couleur Rouge



#### VINIFICATION NOTES

Gamay clusters were sourced from four vineyards, 50% from Wismer Foxcroft, 30% from Huebel Estate, 8% from Genova and 2% from Malivoire Estate.

After primary and malolactic fermentation, 70% of the wine rested in neutral (three or more fills) barrels, while the remainder aged in stainless steel. After six months, the finished product was blended for bottling in May 2023.

At the time of bottling, alcohol was measured at 12%, residual sugar at 1.0 grams per litre; titratable acidity at 8.0 grams per litre and pH at 3.4.

#### TASTING NOTES

Fresh, perky acidity drives the fragrance and flavour of this gregarious gamay. Fruity fragrances reveal cherry, blueberry filling, red licorice and black pepper. The tongue is treated to cherry gelée, strawberry shortcake and raspberry, trailing to a gentle, herbal finish.

Dry: 1.0 g/L residual sugar

Enjoy now through 2027.

#### PAIRING AND SERVING

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



#### CERTIFICATIONS

