

# Malivoire wine



## 2014 Gamay

### Winemaker's Notes:

The nose will infer cherry, bay leaf, caramel and a meatier hint of smoked summer sausage.

Firmly fruity to taste, this vintage offers flavours that suggest sour cherry, raspberry jam, mint leaf, leaving a pleasantly spicy finish.

Gamay was harvested at 21.7° Brix between October 6<sup>th</sup> and 9<sup>th</sup>. Primary and malo-lactic fermentation were completed in stainless steel. After pressing, 30% of the wine was transferred to neutral (89% French, 11% American) oak barrels to age for 6 months. The larger portion aged in steel tanks to augment the bright fruit flavours. At the time of bottling in June 2015, alcohol was measured at 12%, titratable acidity at 6.5 grams per litre and pH at 3.35.



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for tastings, tours  
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