



## 2019 Small Lot Gamay

### *Winemaker's Notes:*

For the nose, scents of fresh cherries, and strawberries and a suggestion of white pepper. A taste finds the wine fleshy and medium weight, with flavours of ripe Niagara cherries and raspberries.

Grape clusters grown on the Malivoire Estate and Genova Vineyards were picked at 20.6° Brix.

The newly harvested grapes were sorted by hand. The larger portion (65 %) was gently de-stemmed, while 35% was layered in by whole clusters. After primary and malo-lactic fermentation in concrete tank, stainless steel tank and oak barrel, 70% of the wine was transferred to neutral barrels and the 30% remained in tank. The wine was blended seven months later and bottled in May 2020.

At the time of bottling, alcohol measured 12%, residual sugar: 1 gram per litre titratable acidity: 7.5 grams per litre and pH: 3.41

**Dry: 1 g/L** residual sugar

**Vegan friendly. Certified Sustainable.**



### Food Companions:

Serve near 14°C with ribs, sausage and other barbecued foods.