

Malivoire

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

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2019 Ladybug Rosé

VQA Niagara Peninsula



Composition: 65 % Cabernet Franc, 27% Gamay, 8% Pinot Noir

Impressions:

Refreshingly dry and crisp with aromas and flavours tracing sliced strawberry, pink grapefruit and a brisk, cherry-watermelon finish.

Serving suggestions:

Chill to near 10 ° C and serve with roast chicken or turkey, spiral ham. Try with hors D'oeuvres or oven-fired pizza,

When to drink: now to 2022

Harvest:

Pressed from grapes grown specifically for this wine, picked as grape sugars averaged 20.4 ° Brix.

Vinification:

The berries were destemmed, crushed, and sent to tank. The mixture of crushed grapes and free-run juice cold-soaked for 24 hours before pressing. Cold-fermentation and stabilization were completed in stainless steel before bottling in March 2020.

Alcohol:

12.0 %

Titrateable Acidity:

8.0 grams per Litre

Residual Sugar:

3.0 grams per Litre

pH:

3.42



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