

2020 Small Lot Gamay



Winemaker's Notes:

The nose is bursting with sweet cherry, cranberry and strawberry aromas, with further accents of white pepper, violet and wood shavings.

On tasting, it is bright and juicy with abundant red fruit, pepper and plum flavours proclaiming a great vintage.

Grapes from the Malivoire Estate Vineyard were picked September 29th at 22.3° Brix.

Hand-sorted grapes were divided into two lots to ferment in concrete (55%) or oak vats (45%). In both cases, one-third of the grapes were retained in whole clusters to be layered-in with crushed berries. After primary and malo-lactic fermentation and blending, 30% of the wine went to stainless steel, while the larger portion aged in neutral barrels.

The finished wine was bottled six months later, in June 2021; Alcohol measured 12%; Titratable Acidity: 7.8 grams per litre; pH: 3.27

Enjoy now through 2025.

Dry: 0.6 g/L residual sugar

Vegan friendly.



Food Companions:

Serve near 14°C and enjoy alongside Charcuterie, Calamari, grilled Salmon with grainy Mustard sauce, Chicken Tagine with Apricots and Olives or festive dishes like turkey with all the trimmings.