

Malivoire

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

2023 Rosé Moira

VQA Beamsville Bench



Composition: 100% Pinot Noir

Impressions:

Bursting with aroma, a glass reveals Maraschino cherry, peach, sugared candy drops and a scent of newly-mown grass.

It's richly fluid in the mouth, and tasting of strawberry jam, raspberry, green apple and melon.

Serving suggestions:

Chill to near 10 ° C and serve with salad Niçoise, pissaladiere, barbequed salmon.

When to drink: now to 2026.

Harvest:

Hand-picked on the cool morning of September 28th from our original Moira Vineyard. Grape sugars averaged 20.8° Brix.

Vinification:

Whole grape clusters were gently pressed for minimal contact between juice and skins. After chilling in a wide profile stainless-steel tank (resembling a dairy tank) and contact with the gross lees or "bourbes", the juice transferred twice to standard steel tanks prior to cool fermentation. The finished wine was bottled in February 2024.

Alcohol:

12.0 %

Residual Sugar:

0.0 grams per Litre

Titrateable Acidity:

6.2 grams per Litre

pH:

3.32

