Malivoire

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

2024 Spritz

VQA Beamsville Bench

Composition: 100% Chardonnay Musqué

Impressions:

Candied aromas reveal glazed pineapple, white peach and lime, decorated by cherry blossom, jasmine and quince. A sip bursts in the mouth, with tingly flavours of honeydew melon, lime cordial and pear nectar, leaving green apple and sugar-dusted ginger on the finish.

Serving suggestions:

Chill to about 5° C and serve with fruit salads, Eggs Benedict, Eggs Florentine, cured meats or soft, piquant cheeses.

When to drink: now to 2026.

Harvest:

Picked September 12th from 25-year-old Estate vines at 20.3° Brix average grape sugar.

Vinification:

After whole-cluster pressing, the juice was sealed inside a pressurized stainless-steel tank. Fermentation-produced CO2 was captured, infusing the wine with sprightly effervescence. Fermentation was halted in time to retain a fruity sweetness, and the wine was transferred to can in September 2024.

Alcohol:
10.0 %

Residual Sugar:
40 grams per Litre

Titratable Acidity:
8.5 grams per Litre

pH:
3.08