

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

2023 Small Lot Gamay

VQA Beamsville Bench



Impressions:

Glowing deep ruby-red in the glass, this cheery Gamay shares red berry aromas of cherry, raspberry and cranberry, anise and vanilla. A taste is juicy, vibrant and rich, bringing flavours of cherry, raspberry and red plum, stretching to lingering cranberry and pepper spice.

Serving suggestions:

Chill to near 14°C and enjoy alongside fried calamari, chicken tagine with apricots and olives, or roast duck with plum sauce.

When to drink: now to 2028.

Harvest:

Clusters from three different blocks of the Malivoire Estate Vineyard were picked by hand, as grape sugars achieved 21.3° Brix.

Vinification:

Hand-sorted grapes were divided, 70% to ferment in a concrete vat and 30% to ferment and age in a neutral oak tank. In both cases, grapes in whole clusters were layered between crushed berries. After pressing, the concrete-fermented wine was portioned to age, 60% in mature oak barrels and 40% in steel tank. After blending, 680 cases were bottled in August 2024.

Alcohol:

12.0 %

Residual Sugar:

0.5 grams per Litre

Titratable Acidity:

6.9 grams per Litre

pH:

3.29

