



ICEWINE

Vidal

VQA NIAGARA PENINSULA 2014

HARVEST

January 5th, 2015 brought ideal temperatures of minus 10 Celsius to begin Inniskillin's thirty-first Icewine harvest. Vineyard Director Gerald Klose and Winemaker Bruce Nicholson, began the harvest under a full moon with Riesling and Vidal grapes at the Pratt Vineyard (Line 4 at Concession 6, Niagara on the Lake, formerly the Woerthle Vineyard). The consistent frigid weather allowed us to reach our optimum harvesting temperature which enables us to maintain our high quality standards with the desired sugar levels and acidities in good balance. Grapes were all mechanically harvested.

WINEMAKING

This unique Canadian product was harvested at the height of Canada's crisp winter. Naturally frozen on the vine and then picked when the temperature drops to a frigid -10°C. Only a small amount of concentrated nectar can be squeezed from each bunch. The juice is then slowly fermented at an average temperature of 15°C to achieve a rich, specialty wine known as Icewine.

WINEMAKER'S NOTES

Aromatics of tropical fruit including mango and orange dominate, on the palate fruit flavours including peach, nectarine and lemon are balanced by crisp, lively acidity.

FOOD PAIRINGS

Think texture not just sweetness! Perfect on its own; a variety of cheeses (blue veined, aged cheddar, rich cream cheeses with dried fruits); seared scallops; lobster; rich pates; fruit based desserts.



PRODUCT INFORMATION

Size 375ml, 200ml, 50ml
Winemaker Bruce Nicholson
Product # 551085, 990887, 559302

TECHNICAL ANALYSIS

Alcohol/Vol 9.5%
pH 3.54
Residual Sugar 240 g/l
Total Acidity 12.08 g/l