



ICEWINE

Riesling

VQA Niagara Peninsula

2017

HARVEST

After a spectacular warm and dry fall the weather turned sharply cold in November, bringing the first hard frost in the first week of the month and the first freeze/thaw event shortly thereafter allowing the grapes to begin developing all the classic Icewine characteristics. Ready for harvesting in the early morning of December 14 the Cabernet Franc, Cabernet Sauvignon, Riesling and Vidal were harvested over the next few consecutive days, as temperatures were perfect falling between -9°C to -11°C. Thanks to this early harvest, the juice was of the highest quality, with plentiful yields and excellent concentration.

WINEMAKING

Grapes for this Riesling Icewine were harvested at frigid -10°C. After pressing, a very small amount of concentrated juice was settled, racked and inoculated. Fermentation was started using a very select yeast strain and executed at a cool 15°C for a total of 26 days, until a perfect balance of sugar, alcohol and acidity remained.

WINEMAKER'S NOTES

An abundance of lively and fresh aromatics dominate this iconic Icewine including lemon, lime and white peach. A bright and crisp acidity balances the full concentration of flavours which are mirrored from the nose.

FOOD PAIRINGS

- Lemon tart
- Key lime pie
- Cheesecake
- Pear and blue cheese pizza



PRODUCT INFORMATION

Size	375 mL
Winemaker	Bruce Nicholson
Product#	623835

TECHNICAL ANALYSIS

Alcohol/Vol	9.4 %
pH	3.29
Residual Sugar	268 g/l
Total Acidity	9.98 g/l
Oak Aging	NO