



ICEWINE

Vidal

VQA Niagara Peninsula

HARVEST

Extremely cold temperatures in January and February brought with them some initial challenges, but despite the rough start, the grapes enjoyed a better growing season than expected. Good flavour and brix accumulation occurred in late September and all through October thanks to the warm, dry days and cool evenings. The big temperature shifts between daytime highs and night time lows were perfect for the development of aromatics and flavour compounds in the grapes.

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 few drops of concentrated nectar can be squeezed from each bunch. The juice is then slowly fermented to achieve a rich, specialty wine known as icewine.

WINEMAKER'S NOTES

Aromatics of tropical fruit including mango and orange dominate, while on the palate an abundance of fruit flavours including peach, nectarine and citrus are balanced by crisp, bright acidity.

FOOD PAIRINGS

Blue veined cheese with dried fruit or fresh peaches or pears; roasted chicken with grilled peaches; fresh papaya and lime salsa with grilled white fish; traditional peach pie.



PRODUCT INFORMATION

Size	50, 200, 375 mL
Winemaker	Bruce Nicholson
Product Num-	559302, 990887, 551085

TECHNICAL ANALYSIS

Alcohol/Vol	9.5 %
pH	3.4
Residual Sugar	235 g/l
Total Acidity	10.5 g/l
Oak Aging	NO