



ICEWINE

# Sparkling Vidal

*VQA NIAGARA PENINSULA*

## *HARVEST*

January 5th, 2015 brought ideal temperatures of -10°C allowing us 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 Woerhle Vineyard). The consistent frigid weather allowed us to maintain the optimum harvesting temperature which in turn, enables us to preserve our high quality standards with the desired sugar levels and acidities in good balance.

## *WINEMAKING*

The grapes for this Icewine were harvested at an average temperature of -10°C. Pressed immediately the resulting juice was an ideal 37.7 brix for a sparkling Icewine. Inoculated with a very specific strain of yeast, the juice was allowed to ferment under pressure in a charmat tank at an average temperature of 17°C until it reached an alcohol of 9.5%.

## *WINEMAKER'S NOTES*

Exotic fruit aromatics as well as peach, orange and honey dominate the nose of this unique Icewine. Citrus, mango, lychee and pineapple on the palate, balanced by a crisp acidity and lively effervescence round out this Inniskillin classic.

## *FOOD PAIRINGS*

The bubbles of the Sparkling Vidal Icewine offer a fresh, drier sensation to allow great versatility with food. Endless pairings! The Sparkling Icewine retains good texture and strength of aroma and flavours. Surprise your guests with this delicious reception wine, pairing it with a variety of appetizers from foie gras to fresh oysters! Wonderful with spicy dishes – tuna tartar with fresh chili and tempura bluecrab with mango and cucumber salsa; rich cheeses from brie to blue; fresh fruit desserts and great with crème brulee.



## *PRODUCT INFORMATION*

Size 375ml  
Winemaker Bruce Nicholson

## *TECHNICAL ANALYSIS*

Alcohol/Vol 9.5%  
pH 3.4  
Residual Sugar 275 g/l  
Total Acidity 10.5 g/l