

ZIRALDO 2007 Riesling Icewine



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I am proud to present this vintage of Riesling Icewine under the Ziraldo label. Canada and Icewine are synonymous. The Niagara Peninsula's unique climate provides the ideal conditions to ripen the fruit. The cold winters naturally freeze the water in the berries to yield an exquisite balance of fruit, acid and an extraordinary array of flavors which results in this fine wine, often called "liquid gold".

The secret to great Icewine is the ideal balance between the intense sweetness and the inherent high acidity from the cool climate region of Niagara. These Riesling grapes, naturally frozen on the vine, were harvested during the middle of the night and pressed in the extreme cold to separate the juice from the ice crystals, followed by fermentation in a special yeast for many months. This remarkable process concentrates the sugar and acids - intensifying the aromatic flavours in the berries. The aromas are reminiscent of white and tropical fruits, with overtones of peach nectar and mango. To ensure that this Icewine achieved the highest quality, I asked Karl Kaiser to supervise its final vinification. Ziraldo Icewine is an expression of the unique terroir of the Niagara Peninsula and is true expression of this unique Canadian icon. You can learn more about Icewine and pairing it with food in my book 'Icewine: Extreme Winemaking'.

Donald J. P. Ziraldo