



Riesling Icewine

The Reserve Story

An early pioneer in the Okanagan Valley, today, Mission Hill Family Estate encompasses a broad spectrum of vineyard estates with more than 30 diverse microclimates. Our continual experimentation, understanding of the soil and clones that best perform in specific areas, and technological investment, have led us to precision farming that is both sustainable and delivers ultra-premium grapes.

Our Reserve wines are handcrafted on the premise of "Selection" - selection in the vineyard and the cellar. We source our fruit from the top 15% of our estate vineyards and 75% of the same vineyard blocks are used to ensure consistency vintage to vintage.

The illustration on our label is an original architect sketch from Tom Kundig when he and Proprietor Anthony von Mandl were designing the winery. The renowned Bell Tower is the focal point surrounded by the hillside where our winery sits.

Winemaker Notes

Our 2014 Reserve Riesling Icewine was sourced from our estate vineyards - Black Sage Bench in Oliver and Mission Hill Road in West Kelowna. Black Sage Bench is a diverse vineyard with more than 60 different individual blocks affording us an amazing array of premium quality fruit. Mission Hill Road perched on the brow of Mt. Boucherie, an inactive volcano, with steep hills and stunning views.

Icewine is a labour of love. One has to be patient to wait for the grapes on the vine, and then pick the grapes in below freezing temperatures in the early hours to ensure they are at their optimum. Our Reserve Riesling Icewine has bright aromas of vanilla and citrus fruit announcing flavours of ripe pear, pineapple and hints of orange peel. The sweetness is offset by mouth-watering acidity. A definite treat for the senses.

Vintage Report

The weather in 2014 was pretty close to perfect for grape growing. It began with an early, mild spring, with budburst two weeks early. The mild weather continued and the months of May and June resulted in excellent fruit set. By the time harvest began, the season had broken average heat records! In September, temperatures cooled to near normal, and the rain stayed away providing a long and plentiful harvest which continued into the first couple of weeks of October. Overall, the extended harvest period allowed for uniform ripening and a very nice end to the season.



Wine Information

Varietal: 100% Riesling
Appellation: 100% Okanagan Valley VQA
Estate Vineyards: Mission Hill Road (76%), Oliver (24%)
Aging: Partially fermented in French and American oak (10%), sur lie aged for 2.5 months
Sugar at Harvest: 38.1° Brix | Residual Sugar: 225 g/L
Alc: 8.0% TA: 9.4 g/L pH: 3.00