



ICEWINE

Riesling

VQA NIAGARA PENINSULA 2014

HARVEST

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

WINEMAKING

The grapes for this classic Icewine were harvested from select vineyards in Niagara on the Lake. Picked at a chilling -10°C the grapes were immediately pressed resulting in a rich concentrated liquid. After cold settling the juice was racked and fermented cool for 18 days.

WINEMAKER'S NOTES

This Riesling Icewine has an abundance of vibrant aromatics including peach, pear, and lime. On the palate, notes of honey, apricot and mango are balanced by a crisp and lively acidity.

FOOD PAIRINGS

Oka, brie with lavender honey; firm aged cheddar or your favourite paté with pear or peach chutney; seared scallops with apple celery slaw; classic baked apples.



PRODUCT INFORMATION

Size	375ml, 200ml, 50ml
Winemaker	Bruce Nicholson
Product #	623835, 987859, 987842

TECHNICAL ANALYSIS

Alcohol/Vol	9.5%
pH	3.19
Residual Sugar	246 g/l
Total Acidity	12.74 g/l