

INNISKILLIN

NIAGARA ESTATE SERIES

SPARKLING, ICEWINE DOSAGE

VQA NIAGARA PENINSULA | 2017

HARVEST

A vintage that started off quite rapidly due to a mild winter and warm start to spring started to slow back to a normal pace in late spring which brought cooler temperatures. The cooler weather remained throughout the summer months with frequent bouts of rain, but was offset by plenty of warm sunny days mixed in. This combination allowed the vines to really flourish with a great blend of sunlight and water. The conditions in September and October were spectacular, with above average temperatures and ample sunshine, providing the 2017 harvest with slightly higher than usual yields of very high-quality fruit in both red and white varieties.

WINEMAKING

The grapes are selected from vineyards in the Niagara Peninsula. Gently crushed and pressed the juice was allowed to cold settle for 48 hrs. before racking clean and fermenting in stainless steel. A yeast and sugar mixture is added to the base in bottle. It's left to undergo its secondary fermentation to develop delicate, fine bubbles. Bottles sit for extended lees aging for a minimum of 4 years prior to being riddled and disgorged. Finally a dosage of our Inniskillin Vidal Icewine is added to each bottle for the final touch.

WINEMAKER'S NOTES

This unique sparkler has intense aromatics of peach, apricots and tropical nuances. A crisp acidity and tight bubbles highlight the lush flavours of quince, brioche, fresh apricots and peach peel. This sparkling is bottle aged for 4 years en tirage and has unmistakable character thanks to our masterly dosage of Inniskillin Icewine.

FOOD PAIRINGS

Triple cream brie with sweet bread, truffle butter popcorn, shrimp, smoked salmon or oysters.

PRODUCT INFORMATION

Size: 750mL
Winemaker: Nicholas Gizuk
Varietals: Pinot Noir,
Chardonnay, Vidal

TECHNICAL ANALYSIS

Alcohol/Vol: 13%
PH: 3.17
Residual Sugar: 24.7 g/l
Total Acidity: 7.6 g/l
Oak Aging: No



Please drink responsibly.

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