

INNISKILLIN

NIAGARA ESTATE SERIES

VIDAL ICEWINE

VQA NIAGARA PENINSULA | 2021

HARVEST

The first week of January 2022 brought ideal temperatures of -10°C to begin Inniskillin's Icewine harvest, which was completed by mid-January with the second and final picking. This is historically the best time to pick Icewine to avoid the risk of fruit dehydration, high winds, and birds feasting on exposed grapes. The consistently frigid weather provided the optimal harvesting temperatures, maintaining Inniskillin's high quality standards of desired sugar levels and well-balanced acidities. At pressing, precious little concentrated juice is extracted from each bunch, roughly 10% of an autumn harvest yield, which contributes to Icewine being a unique and highly sought specialty product.

WINEMAKING

This unique Canadian product was harvested at the height of Canada's crisp winter. Naturally frozen on the vine and then picked when the temperature drops to a frigid -10°C . Only a small amount of concentrated nectar can be squeezed from each bunch. The juice is then slowly fermented at an average temperature of 15°C to achieve a rich, specialty wine known as Icewine.

WINEMAKER'S NOTES

This popular Inniskillin Icewine boasts a variety of tropical fruit including orange peel, mango, lemons and ripe apricots. Flavours of peach and apricot are balanced by a fresh crisp lively acidity. This show stopping Icewine will please the palate for years to come.

FOOD PAIRINGS

Think texture not just sweetness! Perfect on its own; a variety of cheeses (blue veined, aged cheddar, rich cream cheeses with dried fruits); seared scallops; lobster; rich pates; fruit based desserts.

PRODUCT INFORMATION

Size: 375mL
Winemaker: Nicholas Gizuk
Varietals: Vidal

TECHNICAL ANALYSIS

Alcohol/Vol: 9.5%
PH: 3.68
Residual Sugar: 234 g/l
Total Acidity: 9.81g/l
Oak Aging: No

Please drink responsibly.

INNISKILLIN.COM | @INNISKILLINWINES

