

Riesling Icewine 2015

Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	Various
Grape Variety(ies)	100% Riesling
Brix at Harvest	35.3
Alcohol Content	9%
Residual Sugar	195 grams/Litre – sweet
Total Production	50 cases (12x200ml)

TASTING NOTES

Intense Riesling Icewine aromatics jump from the glass with notes of apricot jam, sautéed golden apples and honey. Full-bodied and rich but with amazing balancing acidity. The finish is long with fruity notes lingering on the palate. A dessert unto itself but also an amazing complement with classic sweet caramelly desserts, especially those with tree fruit, such as Tarte Tatin. On the savoury side, this wine is an ideal pairing for seared foie gras, creamy blue cheeses or well-aged Cheddar.

WINEMAKING NOTES

Our 2015 Icewine was harvested in early January 2016 when the weather was cold enough to keep the berries frozen through outdoor pressing. The fruit was still clean so a pure Riesling character is evident in the resulting wine. The juice was slowly fermented over the winter and was kept in tank until spring 2017 when the wine was bottled after light fining and filtration.

VINTAGE NOTES

The winter of 2014/2015 can best be described as extreme with some of the coldest prolonged periods on record throughout the Niagara Peninsula, damaging buds across varieties leading to a naturally low yield for the 2015 vintage. The cold lasted well into early spring which led to a relatively late bud-burst. Luckily once the summer finally started it was warm , sunny and relatively dry. The beautiful weather lasted well into the fall, allowing for even ripening across all varieties. With the naturally low yields from the winter cold, the wines from the vintage show great concentration and varietal correctness, with typical Niagara acidity and freshness, leading to very high quality wines across the portfolio, though produced in extremely limited quantities.