

## Niagara Riesling Icewine 2017

### Niagara, Ontario, Canada



### PRODUCER

Inniskillin is now synonymous with top quality Icewine and consistently sets the bar much higher than its competitors. They harvest at a higher brix level than the minimum set by the VQA (Vintners Quality Alliance in Ontario) and their wines have a higher level of residual sugar. This gives richer, more intense wines that merit their higher price. Inniskillin was founded in 1975 by Austrian chemist Karl Kaiser and Italian-Canadian agriculture graduate Donald Ziraldo, who worked tirelessly to introduce better vines and superior winemaking techniques to Niagara. In 1984, to make the most of the extreme Canadian winter, Kaiser produced his first icewine - a pivotal point in garnering attention from the international wine world.

### VINEYARDS

The grapes for this classic icewine were harvested from select vineyards in Niagara-on-the-Lake part of the cool climate Niagara Peninsula. Mineral-rich soils are the result of melting glaciers that left behind large and varied deposits of gravel, sand and clay, when they receded approximately 13,000 years ago. Thanks to the warming influence of Lake Ontario and the Niagara River, the region's temperatures during the fruit-ripening phase are moderate and consistent.

### VINTAGE

After a spectacular warm and dry autumn, the weather turned sharply cold in November. The first hard frost in the first week of the month allowed the grapes to begin developing all the classic icewine characteristics. Ready for harvesting in the early morning of 14th December, the Vidal grapes were picked over the next few consecutive days, as temperatures fell between -9°C to -11°C. Thanks to this early harvest, the juice was of the highest quality, with plentiful yields and excellent concentration.

### VINIFICATION

Picked at -10°C, the frozen grapes were pressed immediately removing the ice crystals to leave a small amount of highly concentrated juice. After cold settling the juice was racked and fermented in stainless steel at a cool 15°C for 26 days.

### TASTING NOTES

This Riesling icewine has an abundance of vibrant lemon, lime and white peach aromas on the nose and palate. Concentrated and richly flavoured the wine is balanced by a crisp lively acidity.

### AWARDS

Sommelier Wine Awards 2019, Gold

|                 |                          |
|-----------------|--------------------------|
| Grape Varieties | <b>100% Riesling</b>     |
| Winemaker       | <b>Bruce Nicholson</b>   |
| Closure         | <b>Natural Cork</b>      |
| ABV             | <b>9.2%</b>              |
| Residual Sugar  | <b>268g/L</b>            |
| Acidity         | <b>9.98g/L</b>           |
| Wine pH         | <b>3.29</b>              |
| Notes           | <b>Vegetarian, Vegan</b> |