Inniskillin,

Niagara Vidal Sparkling Icewine 2018

Niagara, Ontario, Canada



Grape Varieties	**100% Vidal**
Winemaker	**Bruce Nicholson**
Closure	**Natural Cork**
ABV	**9.5%**
Residual Sugar	**241g/L**
Acidity	**10.4g/L**
Wine pH	**3.22**
Notes	**Vegetarian**

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 Niagara Peninsula is considered a cool climate viticulture region, and the mineral-rich soils are the result of melting glaciers that left behind large and varied deposits of gravel, sand and clay, as 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. Vineyards harvested with the Vidal grapes for Sparkling Icewine include Woerthle, Montague and Brae Burn.

VINTAGE

After a spectacular warm and dry autumn, the weather turned sharply cold in November, bringing the first hard frost and the first freeze/thaw event shortly thereafter, allowing the grapes to begin developing all the classic Icewine characteristics. Ready for harvesting in the early morning of mid-December, temperatures were perfect falling 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

The grapes for this Icewine were harvested at an average temperature of -10°C. Pressed immediately, the resulting juice was an ideal 37.7 brix for a sparkling Icewine. Inoculated with a very specific strain of yeast, the juice was allowed to ferment under pressure in a charmat tank at an average temperature of 17°C until it reached an alcohol of 9.5%.

TASTING NOTES

Exotic fruit aromatics as well as peach, orange and honey dominate the nose of this unique Icewine. Citrus, mango, lychee and pineapple on the palate, balanced by a crisp acidity and lively effervescence round out this Inniskillin classic.

AWARDS

Decanter World Wine Awards 2022, Silver
Decanter World Wine Awards 2021, Silver Medal