



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 wine are sourced from a selection of vineyards within the Niagara River and Four Mile Creek appellations of the Niagara Peninsula. 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.

VINTAGE

The consistently frigid weather provided the optimal harvest temperature, which maintained Inniskillin's high quality standards with the desired sugar levels and well-balanced acidity. The first week of January 2023 brought ideal temperatures of -10°C to begin Inniskillin's Icewine harvest, which was completed by January 11 with the second and final picking. This is historically the best time to pick Icewine before there is any risk of the grapes dehydrating, high winds, or birds feasting on exposed grapes.

VINIFICATION

Harvested at -10°C the frozen bunches were immediately pressed to obtain a viscous and concentrated juice. Allowed to cold settle for 72 hours, the clean juice was racked off, inoculated and fermented at around 15°C for 16 days in new French oak. This icewine was then allowed an additional three months of ageing in French oak before being filtered and bottled.

TASTING NOTES

This rich and concentrated icewine boasts aromas of ripe peach and orange peel with hints of vanilla. On the palate, lively acidity lends excellent balance to the wine's nectar-like sweetness and rich texture. The fruit is well-defined and long.

Grape Varieties	100% Vidal
Winemaker	Nick Gizuk
Closure	Natural Cork
ABV	9.5%
Residual Sugar	239g/L
Acidity	10.5g/L
Wine pH	3.59
Bottle Sizes	37.5cl