



Grape Varieties	100% Riesling
Winemaker	Nicholas Gizuk
Closure	Natural Cork
ABV	9.5%
Residual Sugar	218g/L
Acidity	10.4g/L
Wine pH	3.28
Bottle Sizes	37.5cl
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 grapes for this classic icewine were harvested from select vineyards in the 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

The third week of December 2022 brought ideal temperatures of -10°C to begin Inniskillin's Icewine harvest, which was completed by February 5th with the fourth and final picking. Cabernet Franc and Riesling were off the vines in December, and this is historically the best time to pick Icewine before there is any risk of grapes dehydrate, high winds, and birds feasting on exposed grapes. The consistently frigid weather provided the optimal harvesting temperature, which maintained Inniskillin's high quality standards with the desired sugar levels and well-balanced acidities. At pressing, only a few drops of concentrated juice could be extracted from each bunch, about 10% of a normal fall harvest yield, a scarcity which makes Icewine so unique and highly sought after.

VINIFICATION

Grapes for this Riesling Icewine were harvested at -10°C. After pressing a small amount of concentrated liquid the juice was settled, racked and inoculated. Fermentation was carried out at a cool 15°C for 23 days until a balance of sugar, alcohol and acidity remained.

TASTING NOTES

The Inniskillin Riesling displays intense aromas of lemongrass and honeydew melon, while on the palate citrus flavours of lemon and lime balance the lively, fresh acidity.