



Grape Varieties	<b>100% Riesling</b>
Winemaker	<b>Nicholas Gizuk</b>
Closure	<b>Natural Cork</b>
ABV	<b>9.5%</b>
Residual Sugar	<b>221g/L</b>
Acidity	<b>10.5g/L</b>
Wine pH	<b>3.36</b>
Bottle Sizes	<b>37.5cl</b>

## 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 2023 Icewine harvest followed a slow start to winter, but with healthy fruit and minimal disease pressure, grapes remained in excellent condition well into December and January. Cold temperatures finally arrived in early January, beginning to concentrate the skins, and by the third week of the month the vineyards reached - 10°C, allowing all Icewine grapes to be picked within a five-day window. Quality was outstanding, with optimal Brix at pressing and particularly vibrant colour in the red varieties. The 2023 Icewines show impressive acidity, structure and early complexity, indicating strong ageing potential even at this youthful stage.

## VINIFICATION

The Riesling grapes were harvested at - 10°C and pressed to yield a small volume of intensely concentrated juice. After settling and racking, the must was inoculated and fermented at a cool 15°C for 23 days, stopping naturally at the ideal balance of sugar, alcohol and acidity.

## 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.