Inniskillin,

`Gold` Niagara Vidal Icewine 2024

Niagara, Ontario, Canada



Grape Varieties	**100% Vidal**
Winemaker	**Nicholas Gizuk**
Closure	**Natural Cork**
ABV	**9.5%**
Residual Sugar	**222g/L**
Acidity	**10.67g/L**
Wine pH	**3.69**
Bottle Sizes	**37.5cl**

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 2024 vintage began with vines in excellent health, entering winter dormancy strong and well-prepared. A warmer-than-usual spring accelerated bud development, setting the pace for an early and even season that saw harvest completed by mid-November. Icewine grapes remained on the vines into the new year and were picked under ideal conditions, with minimal losses to dehydration, wind or birds—rare for the region. As the cycle closed, the vines returned to dormancy in pristine condition, laying a strong foundation for another exceptional vintage ahead.

VINIFICATION

With temperatures falling to – 10°C, the Vidal grapes from the Niagara Peninsula were harvested and pressed immediately upon arrival at the winery. The concentrated juice was cold-settled for three days before being racked clean and inoculated with a selected yeast strain, then fermented in new French oak at around 15°C for 16 days. The wine remained on oak for a further three months to build texture and complexity before final racking.

TASTING NOTES

The 2024 Icewine offers brilliant acidity and layered richness, with vibrant aromatics of peach, mango and orange peel. The palate is generous and concentrated, showing flavours of apricot and citrus woven with subtle clove and spice, delivering a classic expression of Niagara Peninsula Icewine.