

# INNISKILLIN

NIAGARA ESTATE SERIES

## SPARKLING VIDAL ICEWINE

VQA NIAGARA PENINSULA | 2021

### HARVEST

The first week of January 2022 brought ideal temperatures of -10° C to begin Inniskillin's Icewine harvest, which was completed by mid-January with the second and final picking. This is historically the best time to pick Icewine to avoid the risk of fruit dehydration, high winds, and birds feasting on exposed grapes. The consistently frigid weather provided the optimal harvesting temperatures, maintaining Inniskillin's high quality standards of desired sugar levels and well-balanced acidities. At pressing, precious little concentrated juice is extracted from each bunch, roughly 10% of an autumn harvest yield, which contributes to Icewine being a unique and highly sought specialty product.

### WINEMAKING

The grapes for this Icewine were harvested at an average temperature of minus 10C. 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 17C until it reached an alcohol of 9.5%.

### WINEMAKER'S NOTES

This unique icewine boasts aromatics of peach, orange and mango. Flavours of citrus, lychee and pineapple balanced by a energetic acidity and lively effervescence round out this Inniskillin classic.

### FOOD PAIRINGS

This sparkling Icewine pairs well with spicy dishes; sushi; tuna tartar with fresh chili; tempura bluecrab with mango and cucumber salsa; rich cheeses from brie to blue; fresh fruit desserts and great with crème brulee.



### PRODUCT INFORMATION

**Size:** 750mL  
**Winemaker:** Nicholas Gizuk  
**Varietals:** Vidal

### TECHNICAL ANALYSIS

**Alcohol/Vol:** 10.5%  
**PH:** 3.55  
**Residual Sugar:** 214 g/l  
**Total Acidity:** 8.1 g/l  
**Oak Aging:** No

Please drink responsibly.

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