

INNISKILLIN

NIAGARA ESTATE SERIES

VIDAL ICEWINE

VQA NIAGARA PENINSULA | 2023

HARVEST

We had a slower start to the winter season but with healthy grapes and minimal disease pressure icewine grapes hung well into December and January. Cold temperatures started to come around in the start of January and starting to change the skins on the vines. We got -10C temperatures the third week of January where we were able to get all the icewine grapes picked in a 5-day window. Quality was very high and optimal Brix were achieved through pressing and great color was observed in the red varieties. Overall, the v23 icewines and they show great acidity, structure and flavor profiles at this early stage of their life cycles.

WINEMAKING

This unique Canadian product was harvested at the height of Canada's crisp winter. Naturally frozen on the vine and then picked when the temperature drops to a frigid -10C. Only a small amount of concentrated nectar can be squeezed from each bunch. The juice is then slowly fermented at an average temperature of 15 C to achieve a rich, specialty wine known as icewine.

WINEMAKER'S NOTES

This truly iconic icewine has lush aromatics of peach peel, mango, lemon and orange peel. The palate mirrors the nose with more apricot and peach skin. Great natural acidity is evident throughout the mid palate, leading to a long rounded finish.

FOOD PAIRINGS

Think texture not just sweetness! Perfect on its own; a variety of cheeses (blue veined, aged cheddar, rich cream cheeses with dried fruits); seared scallops; lobster; rich pates; fruit based desserts.

PRODUCT INFORMATION

Size: 375mL
Winemaker: Nicholas Gizuk
Varietals: Vidal

TECHNICAL ANALYSIS

Alcohol/Vol: 9.5%
PH: 3.6
Residual Sugar: 224g/l
Total Acidity: 12.2 g/l
Oak Aging: No



Please drink responsibly.

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