



ICEWINE

Sparkling Vidal

VQA Niagara Peninsula

2018

HARVEST

After a spectacular warm and dry fall the weather turned sharply cold in November, bringing the first hard frost in the first week of the month and the first freeze/thaw event shortly thereafter allowing the grapes to begin developing all the classic Icewine characteristics. Ready for harvesting in the early morning of December 14 the Cabernet Franc, Cabernet Sauvignon, Riesling and Vidal were harvested over the next few consecutive days, as temperatures were perfect falling between -9°C to -11°C. Thanks to this early harvest, the juice was of the highest quality, with plentiful yields and excellent concentration.

WINEMAKING

The grapes for this Icewine were harvested at an average temperature of -10°C. Pressed immediately upon their arrival at the winery, 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 17°C until it reached an alcohol of 9.5%.

WINEMAKER'S NOTES

Bright aromas and flavours of fresh tropical fruits dominate the nose and palate. This unique styled Icewine is overflowing with notes of ripe peach, candied lemon, juicy pineapple and lychee, and is balanced by the dry sensation brought forth by the effervescence. The juicy and concentrated flavours dance on your palate, through to an extended, fruit filled finish.

FOOD PAIRINGS

Tuna tartar with fresh chili and tempura blue crab with mango and cucumber salsa.
Rich cheeses from brie to blue. Fresh fruit desserts and great with crème brûlée.



PRODUCT INFORMATION

Size	375mL
Winemaker	Bruce Nicholson
Product#	560367

TECHNICAL ANALYSIS

Alcohol/Vol	9.5 %
pH	3.22
Residual Sugar	241 g/l
Total Acidity	10.4 g/l
Oak Ageing	No