

2016 RIESLING ICEWINE | VQA Niagara Peninsula | Estate Grown

CA \$49.95 • 375 ml • 12 bt/cs • Sweet



ABOUT THIS WINE	This wine originates from Riesling grapes left to raisin on the vine during late autumn, with further concentration occurring when the berries were frozen solid by the onset of winter. Selectively harvested and pressed at temperatures below -10°C , they produced a nectar-like sweet wine with an impeccable balance of acidity.	
VINTAGE	2016 was an extremely warm, dry and ripe vintage with low to moderate yields. The late harvest Rieslings are extremely concentrated, generous and complex with medium-term ageing potential.	
COMPOSITION	<i>Variety</i> 100% Riesling <i>Estate Grown</i> 100%	
ORIGIN	<i>Sub-Appellation</i> VQA Niagara Peninsula <i>Site</i> Myers Vineyard	
TOPOGRAPHY	<i>Elevation</i> 80 m (260 ft)	<i>Slope/Exposure</i> 2% / N
SOIL	Loamy clay till composed primarily of red shale and sandstone mixed with smaller amounts of limestone; soils overlie red shale bedrock; depth ranges from 5 to 8 m	
VITICULTURE	<i>Trellis</i> 2-cane Pendelbogen <i>Clone</i>	<i>Density</i> <i>Avg Vine Age</i>
HARVEST DATA	<i>Date</i> Dec 14 <i>Titrateable Acidity</i> 7.7 g/L <i>Yield</i> 12 hl/ha	<i>Sugar</i> 37.6° Brix <i>pH</i> 3.15
VINIFICATION	Naturally frozen grapes were selectively harvested at temperatures of -10°C . The must was fermented in stainless steel at cool temperatures over a 1 month period using selected yeasts strains.	
BOTTLING DATA	<i>Date</i> Jun 2017 <i>Residual Sugar</i> 180 g/l <i>pH</i> 3.24	<i>Alc/Vol</i> 11.5% <i>Titrateable Acidity</i> 9.3 g/l <i>Production</i> 430 cs
SENSORY PROFILE	The nose is forward and intense with aromas of spiced pear and orange zest rising atop hints of comb honey and crème brûlée. The palate is lusciously sweet with rich sultana raisin tones up front and lavish flavours of orange marmalade and fresh fig in the middle. This cornucopia of fruit is drawn through by a piercing seam of acidity to a concentrated, lingering finish of dried dates and apricots.	
AGEABILITY	Best consumed 2018 through 2025; will hold through at least 2030	
FOOD PAIRINGS	<i>Savoury</i> lobster terrine, pâté, foie gras, Gorgonzola or Stilton, toasted nuts, dried fruit <i>Dessert</i> crème brûlée, mince pie, pecan pie, Baklava, biscotti, panforte	
AVAILABILITY	Ontario Winery, Vintages 'Essentials' • 447441	