

2017 RIESLING ICEWINE | VQA Lincoln Lakeshore | Estate Grown

\$49.95 • 375 ml • 12 bt/cs • Sweet



ABOUT THIS WINE

This wine originates from our vineyards along the south shore of Lake Ontario, where onshore breezes slowly desiccate Riesling grapes in late autumn. Further concentrated as they freeze solid on the vine with the onset of winter, the clusters are selectively harvested and pressed at temperatures of -10°C (14°F), yielding a golden nectar known the world over for its impeccable balance of sweetness and acidity.

VINTAGE

2017 was of vintage of average warmth and ample rainfall. A sunny, dry fall allowed for extended ripening. The late harvest wines are succulent and crisply structured, with long-term ageability.

COMPOSITION

Variety 100% Riesling
Estate Grown 100%

ORIGIN

Sub-Appellation VQA Lincoln Lakeshore
Site Myers Vineyard

TOPOGRAPHY

Elevation 80 m (260 ft)

Slope/Exposure 2% / N

SOIL

Lacustrine clay-loam till composed primarily of red shale and sandstone mixed with limestone

VITICULTURE

Trellis 2-cane Pendelbogen
Clone 21

Density 1,000/ac (2,470/ha)
Avg Vine Age 21 years

HARVEST DATA

Dates Dec 13, 17, 28
Titrateable Acidity 6.9 g/L
Yield 15 hl/ha

Sugar 36.0° Brix
pH 3.18

VINIFICATION

Naturally frozen grapes were selectively harvested at temperatures below -10°C (14°F); fermentation in stainless steel at cellar temperatures over 4 weeks using selected yeasts

BOTTLING DATA

Date May 2018
Residual Sugar 205 g/L
pH 3.27

Alc/Vol 11.0%
Titrateable Acidity 9.3 g/L
Production 1,696 cs

SENSORY PROFILE

Colour Medium amber. **Nose** Intense aromas of spiced pear and orange zest rising atop hints of comb honey and crème brûlée.

Palate Sweet and medium bodied; lusciously sweet with rich sultana raisin tones up front; lavish flavours of orange marmalade and fresh fig in the middle; this mix of fruit is drawn through by a piercing seam of acidity into a concentrated, lingering finish complemented by notes of dried dates and apricots.

AGEABILITY

Best consumed 2020–2030; will cellar through at least 2035

FOOD PAIRINGS

Savoury Lobster terrine, pâté, foie gras, Gorgonzola or Stilton, toasted nuts, dried fruit **Dessert** Crème brûlée, mince pie, baklava, biscotti, panforte

AVAILABILITY

Ontario Winery, Vintages Essentials • 447441