

2019 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	2019 was a temperate vintage with average levels of heat, rainfall and yield. A cool, sunny fall resulted in extended ripening. An early harvest for Icewine delivered high acids and long-term ageing potential.	
COMPOSITION	<i>Variety</i> 100% Riesling <i>Estate Grown</i> 100%	
ORIGIN	<i>Sub-Appellation</i> VQA Lincoln Lakeshore <i>Site</i> Myers Vineyard	
TOPOGRAPHY	<i>Elevation</i> 80 m (260 ft)	<i>Slope/Exposure</i> 2% / N
SOIL	Lacustrine clay-loam till composed primarily of red shale and sandstone mixed with limestone	
VITICULTURE	<i>Trellis</i> 2-cane Pendelbogen <i>Clone</i> 21	<i>Density</i> 1,000/ac (2,470/ha) <i>Avg Vine Age</i> 15 years
HARVEST DATA	<i>Dates</i> Nov 14 <i>Titrateable Acidity</i> 15.3 g/L <i>Yield</i> 15 hl/ha	<i>Sugar</i> 37.1° Brix <i>pH</i> 2.70
VINIFICATION	Naturally frozen grapes were selectively harvested at temperatures below -12°C (10°F); fermentation in stainless steel at cellar temperatures over 4 weeks using selected yeasts	
BOTTLING DATA	<i>Date</i> Nov 2020 <i>Residual Sugar</i> 245 g/L <i>pH</i> 2.73	<i>Alc/Vol</i> 9.0% <i>Titrateable Acidity</i> 14.9 g/L <i>Production</i> 665 cs
SENSORY PROFILE	<i>Colour</i> Deep golden straw. <i>Nose</i> Aromas of ripe apricot, poached pear, clove and cinnamon stick, with notes of browned sugar and fresh custard in behind. <i>Palate</i> Sweet and light bodied; luscious in feel up front with concentrated mango fruit; in the middle, a penetrating seam of saline acidity infuses generous flavours of Honey Crisp apple and white raisins; this thread of acidity carries succulent flavours of pineapple, lime and passion fruit into a long, riveting finish.	
AGEABILITY	Best consumed 2022–2030; will cellar through 2035	
FOOD PAIRINGS	<i>Savoury</i> Lobster terrine, pâté, foie gras, Gorgonzola or Stilton, toasted nuts, dried fruit <i>Dessert</i> Crème brûlée, mince pie, baklava, biscotti, panforte	
AVAILABILITY	Ontario Winery, Vintages Essentials • 447441	