

2018 Riesling Icewine

Out of Nothing...



WINEMAKING

The grapes were hand harvested, destemmed, and crushed into stainless steel. Fermented slowly over 14 days focused on the perfect balance of acidity and natural sweetness. The wine was clarified naturally over the winter months.

A true Canadian treasure, Icewine can only be produced when the temperatures plunge below -8°C (17.6°F) and the grapes naturally freeze on the vine. The resulting juice is lusciously sweet, but also beautifully balanced with the vibrant natural acidity that BC wines have become known for!

TASTING NOTES

Bright aromas of mango, pear, and honey lead you into a beautifully balanced wine with lively acidity and a mouth-watering finish. Serve with panna cotta, tarte tatin, or a cheese platter with an array of soft and creamy blue cheeses.

APPELLATION: Okanagan Valley

COMPOSITION: 100% Riesling

BOTTLE SIZE: 375mL
200mL

ALCOHOL: 10.1%

RESIDUAL SUGAR: 170 g/L

ACIDITY: 9.6 g/L

HARVEST DATE: November, 2018

NUMBER OF CASES: 283

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VINEYARDS