

# MAISONS MARQUES & DOMAINES

INNISKILLIN



Inniskillin

## Riesling Icewine

Niagara Peninsula VQA, Canada  
Vintage: 2019

### Overview

Though Icewine's roots can be traced to centuries-old German winemakers, there is nothing more quintessentially Canadian than this luscious luxury borne of patience and subzero bravura. Grapes are left on the vine well into the winter months to concentrate and intensify the flavors, as water content freezes, thaws and dehydrates in each precious Icewine grape. Located in Niagara-on-the-Lake at the historic Brae Burn Estate, Inniskillin has been producing world-renowned Icewines from grapes grown in the Niagara Peninsula since 1984.

Riesling is a classic grape variety suitable for Icewine. Its tropical and citrus aromas and flavors offer an elegance that are defined by its natural high acidity.

### Winemaking

Grapes for this Riesling Icewine were harvested at frigid -10°C. After pressing a small amount of concentrated liquid the juice was settled, racked and inoculated. Fermentation was done at a cool 15°C for 23 days until a balance of sugar, alcohol and acidity remained.

### Tasting Notes

The Inniskillin Riesling has intense aromas of apricot and tangerine while on the palate citrus flavours of lemon and lime balance the lively fresh acidity.

### Harvest Notes

With the early onset of below seasonal temperatures, many Niagara wineries took advantage of harvesting Icewine grapes on November 12th, the earliest date recorded by VQA Ontario. The team at Inniskillin opted for more ideal conditions and began harvest on December 18th, when the bulk of the grapes were picked. Harvest wrapped up on February 9th, 2020.

### Food Pairing

Pears beautifully with a variety of desserts including lemon tart, key lime pie, and cheesecake.

### TECHNICAL INFORMATION

Varietals: 100% Riesling  
Wine Alcohol: 9.6%  
Titrateable Acidity: 12.53 g/L  
pH: 3.26  
Residual Sugar: 244 g/L