

MAISONS MARQUES & DOMAINES

INNISKILLIN



Inniskillin

Riesling Icewine

Niagara Peninsula VQA, Canada

Vintage: 2021

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

Beautifully balanced and intense. This Inniskillin Riesling Icewine has notes of lemon grass, and honey dew melon on the nose. While on the palate, citrus and lime flavors highlights the fresh acidity.

Harvest Notes

The first week of January 2022 brought ideal temperatures of -10°C to begin Inniskillin's Icewine harvest, which was completed by mid-January with the second and final picking. This is historically the best time to pick Icewine to avoid the risk of fruit dehydration, high winds, and birds feasting on exposed grapes. The consistently frigid weather provided the optimal harvesting temperatures, maintaining Inniskillin's high quality standards of desired sugar levels and well-balanced acidities. At pressing, precious little concentrated juice is extracted from each bunch, roughly 10% of an autumn harvest yield, which contributes to Icewine being a unique and highly sought specialty product.

Food Pairing

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

TECHNICAL INFORMATION

Varietals: 100% Riesling
Wine Alcohol: 9.5%
Titratable Acidity: 10.2 g/L
pH: 3.27
Residual Sugar: 219 g/L

