INNISKILLIN

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Sparkling Vidal Icewine

Niagara Peninsula VQA, Canada
Vintage: 2019

VP	94	WE	93

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.

Vidal is a hybrid (Ugni Blanc and Seibel) that has a thick skin suitable for harvesting late in the season. It is the grape grown most for Icewine in Ontario. Its natural acidity gives great structure to the lusciousness of its tropical aromas and flavors of mango and lychee. Inniskillin Vidal Icewine is made in two distinct styles.

Winemaking

The grapes for this Icewine were harvested at an average temperature of -10°C. Pressed immediately the resulting juice was an ideal 37.7 brix for a sparkling Icewine. Inoculated with a very specific strain of yeast the juice was allowed to ferment under pressure in a charmat tank at an average temperature of 17°C until it reached an alcohol of 9.5%.

Tasting Notes

This unique icewine boasts aromatics of peach, orange and mango. Flavors of citrus, lychee and pineapple balanced by an energetic acidity and lively effervescence round out this Inniskillin classic.

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 Inniskillin team 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

This sparkling Icewine offers very versatile food pairings due to the freshness from the bubbles. Pairs well with a variety of appetizers from foie gras to fresh oysters and spicy dishes; sushi; tuna tartar with fresh chili; tempura blue crab with mango and cucumber salsa; rich cheeses from brie to blue; fresh fruit desserts and great with crème brulée.

TECHNICAL INFORMATION

Varietals: 100% Vidal Blanc
Wine Alcohol: 9.5%
Titratable Acidity: 11.4 g/L
pH: 3.53
Residual Sugar: 215.1 g/L