

2016 CARRETTO SERIES RIESLING ICEWINE

PILLITTERI
ESTATES
Winery

Terroir

The 2016 Vintage was extremely hot with little rainfall and lots of sunshine. To protect the grapes we left foliage on the vines providing extensive canopy. The soil was able to hold moisture through the season to ensure the vines remained healthy in the heat, producing a crop balanced in sugars, water and acidity- a known Niagara trait.

Soil Predominantly clay loam with glacial sediments over Queenston bedrock
Climate Full, intense sun exposure during the day combined with cool air coming off Lake Ontario at night resulted
Topography Relatively flat topography rising 95m (312 ft) above sea level

Viticulture

Yield (litres) 500L/acre (1200/ha)
Trellising Pendelbogan
Age of Vines 15+ years
Vine Density 1210/acre (3000/ha)

Winemaking

Harvest Date 29 December 2016
Harvest Temp. -9°C
Brix at Harvest 38° Brix
Fermentation Stainless steel at 15°C (59°F) for approximately 10 weeks
Oak Treatment None

Technical Information

Appellation VQA Niagara-on-the-Lake
Blend 100% Riesling
Production 5000 cases
Alcohol 10.0%
Residual Sugar 225 g/L
Total Acidity 7.7 g/L
pH 3.58

Tasting Note

This Riesling Icewine explodes with notes of pineapple, apricot sorbet and a splash of lemon. The well balanced acidity provides a superb, clean finish. Perfect with any desserts or on its own.

Drinkability Now to 2022+
Service 10-12°C (50-54°F)
Food Pairing Riesling Icewine pairs well with salad, seafood, chocolate and just about any dessert you can think of.