

2015 RESERVE VIDAL ICEWINE

Tasting Notes

A luscious example of an excellent balanced Icewine; aromas of fresh peach, apricot and lychee compliment a dominant wildflower honey aroma. The palate mirrors the nose, with balanced acid, integrated texture and an extended back-palate, with subtleties of pineapple juice and candied lemon.

Vintage and Terroir

The 2015 vintage was warm and dry with lots of sunshine during the day and cool refreshing nights. There was no sustained heat wave, nor any unusually heavy rains, leading to a slightly warmer than average summer. The well-established varieties had no issue with the lack of heavy rain and fared quite well. These are the typically warm summer we have in Niagara, and aid in developing good, if not great fruit characteristics.

Soil:	Predominantly sandy loam, with clay till over Queenston shale bedrock
Climate:	Full, intense sun exposure with strong radiation-cooling, resulting in high differential between day and night time temperature
Topography:	Relatively flat topography rising 95m (312 ft) above sea level

Viticulture

Yield (litres):	900L/acre (2200L/ha)
Trellising:	4-cane Kniffen
Age of Vines:	15+ years
Vine Density:	1210/acre (3000/ha)

Winemaking

Brix at Harvest:	39.1° C Brix
Oak Treatment:	N/A

Technical information

Appellation:	VQA Niagara-on-the-Lake
Blend:	100% Vidal
Alcohol:	11% ABV
Residual Sugar:	232g/L

Awards

Decanter World Wine Awards, United Kingdom 2017, 2018- Bronze
Great American International Wine Comp, New York 2017- Gold
International Wine and Spirits Competition, United Kingdom 2017, 2018- Silver, Silver Outstanding
International Wine Challenge, United Kingdom 2017- Silver
Vino Ljubljana, Slovenia 2018- Gold

Food pairing: This wine is perfect as an aperitif or digestif. It also can be enjoyed with astringent cheeses (aged cheddar, deep-veined blue cheese, etc.) or desserts less sweet than the Icewine (focus on citrus flavours).

Cellar capacity:	Now till 2030+
Service:	6-8° C
Availability:	Winery/ Duty-Free

