



ICEWINE

# Riesling

VQA Niagara Peninsula

2019

### HARVEST

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. At Inniskillin, we opted for more ideal conditions and began harvest on December 18th, when the bulk of our grapes were picked. Our harvest wrapped up on February 8th/9th, 2020.

### 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.

### WINEMAKER'S 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.

### FOOD PAIRINGS

Pear and blue cheese Pizza, lemon tart, or key lime pie.



### PRODUCT INFORMATION

Size	375 mL
Winemaker	Bruce Nicholson
Product#	623835

### TECHNICAL ANALYSIS

Alcohol/Vol	9.6 %
pH	3.26
Residual Sugar	244 g/l
Total Acidity	12.53 g/l
Oak Aging	NO