

2017 CARRETTO VIDAL ICEWINE



Tasting Notes

A stellar Icewine which encompasses fantastic aromas of floral notes, honey, candied orange peel, peach and apricot. You'll find intense flavours of pineapple, lychee, and honey on your palate, as well as a voluptuous texture, balancing acidity and long finish.

Vintage and Terroir

The 2017 vintage showcased a summer that had both highs and lows-to start, a healthy mix of rain and sun, followed by an extended heat wave as summer turned to fall, allowed time to fully ripen all aromatic varieties. Harvest dates followed a predictable timeline and the cooler nights of the summer helped enhance the aromatic quality of white varieties.

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 temperature.
Topography: Relatively flat topography rising 95m (312 ft) above sea level.

Viticulture

Yield (litres): 900L/acre
Trellising: Pendelbogen
Age of Vines: 15+ years
Vine Density: 1210/acre (3000/ha)

Winemaking

Harvest Date: December 14, 2017
Harvest Temperature: -9° C
Brix at Harvest: 39°Brix
Fermentation: Stainless steel at 15°C (57°F) for approximately 10 weeks
Oak Treatment: None

Technical information

Appellation: VQA Niagara-on-the-Lake
Blend: 100% Vidal Blanc
Alcohol: 11.0% ABV
Residual Sugar: 229.2 g/L
Total Acidity: 8.1 g/L
pH: 3.53

Food pairing

Vidal Icewine pairs well with chocolates and fruit based desserts, as well as strong cheese.

Cellar capacity: Now till 2030+
Service: 7-10° C
Availability: Winery