

2015 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 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 varietals had no issue with the lack of heavy rain and faired 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

Harvest Date: Jan 3, 2016
Harvest Temperature: -9° C
Brix at Harvest: 38° Brix
Fermentation: Stainless steel at 15° C (59° F) for approximately 10 weeks
Oak Treatment: N/A

Technical information

Appellation: VQA Niagara-on-the-Lake
Blend: 100% Vidal
Production: 5000 cases (12x200mL)
Alcohol: 11% ABV
Residual Sugar: 225g/L
Total Acidity: 8.8 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 2022+
Service: 7-10° C (65° F)
Availability: Winery/ Duty-Free