

# 2012 Reserve Icewine Riesling



## Terroir

The 2012 vintage was of historical proportions. An early spring had buds bursting about 4 weeks earlier than normal, and a steady warm summer period with moderate rain allowed for plenty of time to ripen grapes. Relatively dry conditions continued through the fall keeping the vineyards clean and our grapes for Icewine healthy. Our meticulous selection criteria begins in the vineyard and concludes in the cellar where we examine the final wine's sugar, acidity, pH and alcohol balance to determine if it is worthy of our Reserve Icewine level.

Soil	Predominantly clay loam with glacial sediments over Queenston bedrock
Climate	Full, intense sun exposure and strong radiation cooling results in high differential between day and night time temperatures
Topography	Relatively flat topography rising 95m (312 ft) above sea level

## Viticulture & Winemaking

Yield (litres)	500L/acre (2200/ha)
Trellising	Pendelbogen
Age of Vines	10-20 years
Vine Density	1210/acre (3000/ha)

Harvest Date	December 31, 2012
Harvest Temp.	-10°C
Brix at Harvest	36.7° Brix
Fermentation	Stainless steel at 16°C (59°F) for approximately 10 weeks
Oak Treatment	N/A

## Technical Information

Appellation	VQA Niagara-on-the-Lake
Blend	100% Riesling
Production	1600 cases (200ml)
Alcohol	11.0%
Residual Sugar	182 g/L
Total Acidity	10.4 g/L
pH	3.11

## Tasting Note

This Icewine is dazzling with a radiant light straw color, exudes with lemon rind, melon, walnut with a splash of honey. Flavours of pineapple, Granny Smith apple, and citrus flood the palate leaving you begging for more. So brilliantly balanced with a acidic spine which races throughout the journey and onward to a clean, yet warming, finish.

Drinkability	Now to 2025+
Service	10-12°C (50-54°F)
Food Pairing	Lovely on its own as an aperitif or paired with sponge cake and fruit salad