



Winemaker

Bruce Nicholson

**Technical Notes:**

Alcohol/Volume:	9.5 %
Dryness:	22
pH level:	3.33
Residual Sugar:	220 g/L
Total Acidity:	10.4 g/L
Release Date:	July 2007
Ageability (Serve Until)	2017
Serving Temperature:	5-8° C
Oak Aging:	No

## 2006 Icewine Riesling

VQA Niagara Peninsula

### Viticulture/Vinification

Inniskillin Icewine, recognized as one of the world's great wines is a gift from winter to wine lovers. Harvested at the pinnacle of Canada's crisp winter, the grapes are naturally frozen on the vine and picked when the temperature drops below -10°. Only a few drops of luscious nectar can be extracted from each bunch, which is expertly guided through fermentation to achieve the rich and alluring specialty known as Icewine.

### Vintage Conditions

After a milder than normal start to winter, 2006 Icewine Harvest started mid January and was completed by the end of January 2007. Winemaker Bruce Nicholson was pleased with the quality which resulted from the concentration from later picking in ideal low temperatures. An excellent balance between acid and sugar means the 2006 icewine vintage could be one of Inniskillin's best.

January 16, 21, 28 completed January 31, 2007.

Brix at harvest: 37.9°

### Tasting Notes

Sublime aromatics of fresh lime, apricot, grapefruit and peach blossom with a slight mineral edge. A racy interplay of sweet and tart offer up echoing balanced flavours of lemon, lime and candied apricot.

### Food Pairing Suggestions

Perfect on its own as a dessert, or an excellent match to fresh fruit, rich pâté or fine blue veined and cream based cheese.

### Wine Details:

Size	375 ml
UPC#	620654023011
SCC	20620654023015
Product #	623835
Cases Produced	
Availability	

\*Please check with your provincial liquor board or wine retailer for current prices and availability. Prices may vary from province to province.