

HENRY *family estate* of PELHAM

2017 VIDAL

ICEWINE

DESCRIPTION

Tropical aromas dominated by pineapple and mango. The palate is tart and piquant but very rich, complex, and persistent. A round, rich wine.

WINEMAKER'S NOTES

- Primarily from vineyards planted in 1984.
- Sustainably grown under SWO.
- Yields of 20 hL/ha.
- Made from naturally frozen grapes picked at temperatures from -8 to -13°C.
- Fermented in stainless steel, at cool temperatures

FOOD MATCHES

As an aperitif with salted nuts, charcuterie, brie, or with fresh fruit or fruit based desserts.

Available in: Ontario, Belgium, UK, Vietnam

SRP: \$24.95 (200ml)



ICEWINE

Niagara's seasons are very delineated. Summer is warm with cool nights and the autumn chill is followed by a quick shift to winter's cold; these are the perfect conditions for producing icewine and Late Harvest wines, and especially so in the Short Hills Bench. When winter arrives here it shifts almost overnight. But in the lead up to this the cool of autumn prevents the grapes from breaking down as the fruits' flavours evolve and mature on the vine. Icewine is the fermented nectar of the grape. Harvested when mostly frozen, the grapes come in like little marbles with just a small amount of juice in liquid form that is super-saturated with natural sugars, acids and the aromatics of wine. The berries are typically harvested at night when they are frozen at -8°C (minimum, as we typically target -n°C) and when the juice is at least 36 Brix(% sugar).

GEOGRAPHIC DESIGNATION	TECH. INFO	CSPC	SCC	UPC
VQA Niagara Peninsula	Alc.: 9.4% T.A: 9.0 g/L	897470	1-07-79376-52551-2	7-79376-52551-5