

HENRY family estate of PELHAM

2019 RIESLING

ICEWINE

95

CAROLYN EVANS HAMMOND,
TORONTO STAR

DESCRIPTION

The most challenging grape variety to make icewine with due to the delicate skins on this grape, the early cold of winter in the Short Hills Bench allows for a consistently high quality Riesling Icewine to be made every year. Perfumed and citrusy with richness. Further aging will develop flavours of dried fruits and honey. Attractive in its youth, this icewine will cellar for at least 15 years.

WINEMAKER'S NOTES

- Estate grown in the Short Hills Bench.
- Botrytis Cinerea affected fruit is removed prior to harvest.
- Made from naturally frozen grapes picked at temperatures -8 to -13 Yields of approximately 15 hL/ha
- Fermented in stainless steel.

FOOD MATCHES

As an aperitif with charcuterie, cheddar or strong blue cheeses. Seared foie gras is a classic, or for dessert with fresh fruit.

Available in: Ontario, Alberta, Belgium, China

SRP: \$49.95 (375ml)



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

VQA Niagara Peninsula

TECH. INFO

Alc.: 9.8%
T.A: 12.3 g/L

CSPC

430561

SCC

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UPC

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