

HENRY family estate of PELHAM

2018 RED

ICEWINE

92

NATALIE MACLEAN

DESCRIPTION

Intense, vibrant fruit aromas and flavours of strawberry and raspberry above all others define this wine. Age for 1 to 4 years from vintage.

WINEMAKER'S NOTES

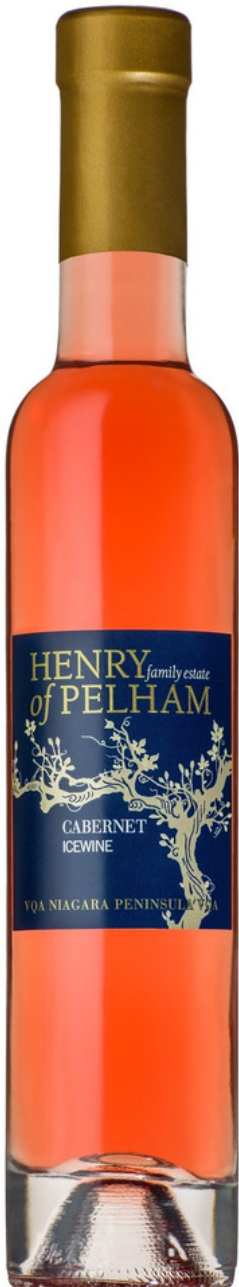
- Estate grown grapes harvested from Henry of Pelham's Short Hills Bench vineyards.
- Made from naturally frozen grapes picked at temperatures from -8 to -13°C .
- Yields are very low for all Icewines, usually around 20 hL/ha or less.
- Fermented and aged in stainless steel.

FOOD MATCHES

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

Available in: Ontario, Saskatchewan

SRP: \$39.95 (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 $-n^{\circ}\text{C}$) and when the juice is at least 36 Brix(% sugar).

**GEOGRAPHIC
DESIGNATION**

VQA Niagara Peninsula

TECH. INFO

Alc.: 9.7%

CSPC

672402

SCC

1-07-79376 -18692-8

UPC

7-79376-18692-1