



Inniskillin, 'Gold' Vidal Icewine 2013

PRODUCER

Inniskillin is now synonymous with top quality Icewine and consistently sets the bar at a much greater height than its competitors. They harvest at a higher brix level than the minimum set by the VQA (Vintners Quality Alliance in Ontario) and their wines have a higher level of residual sugar. This gives richer, more intense wines that merit their higher price.

Inniskillin was founded in 1975 by Austrian chemist Karl Kaiser and Italian-Canadian agriculture graduate Donald Ziraldo, who worked tirelessly to introduce better vines and superior winemaking techniques to Niagara. In 1984, to make the most of the extreme Canadian winter, Kaiser produced his first Icewine - a pivotal point in garnering attention from the international wine world.

VINEYARDS

The Niagara Peninsula is a cool climate region and the mineral-rich soils are the result of melting glaciers that left behind large and varied deposits of gravel, sand and clay, as they receded approximately 13,000 years ago. Thanks to the warming influence of Lake Ontario and the Niagara River, the region's temperatures during fruit-ripening are moderate and consistent.

VINTAGE

A frigid week led up to the 14th of December 2013; the start of the 2013 Icewine harvest at Inniskillin Niagara. Vineyard Director Gerald Klose and Inniskillin winemaker Bruce Nicholson started with Cabernet Franc and Riesling Icewine grapes from the Pratt Vineyard and continued into mid December with the harvesting of Vidal grapes at Brae Burn Vineyard. Nicholson's desired minimum of -10°C was met allowing him great balance between the natural sugars and natural acidities. All Icewine grapes for the 2013 vintage were mechanically harvested and picked before Christmas.

VINIFICATION

The removal of ice crystals, separated from the frozen grapes during pressing, concentrated the juice which was then fined, cleaned and settled for eight days. There was no maceration. A selected yeast was used for fermentation for 17 days at a cool 15°C. The wines was then aged for four months in French oak and then in stainless steel until its release.

TASTING NOTES

Aromatics of peach, honey, clove and a touch of vanilla are evident on the nose of this premium and complex icewine. Intense fruit flavours of apricot, orange, lemon and lime balance its crisp acidity.

PRESS AND AWARDS

AWARDS

SILVER - Sommelier Wine Awards 2016

DOUBLE GOLD - San Francisco International Wine Competition 2016



VINTAGE INFORMATION

Vintage	2013
Region	Niagara, Ontario
Grape Varieties	100% Vidal
Winemaker	Bruce Nicholson
Classification	VQA
Features	Sustainable, Vegetarian
Closure	Natural Cork
ABV	9.5%
Residual Sugar	259.3g/L
Acidity	11.3g/L
Wine pH	3.49