



QUAILS' GATE 2017 RIESLING ICEWINE



WINEMAKING.....

Our small lot production of Icewine was hand harvested overnight at – 11°C on November 7, 2017 at Fipke Vineyard in East Kelowna. Picked at 36.4 brix, the naturally frozen clusters were pressed prior to being fermented in barrel for six weeks.

WINE STYLE.....

A true Canadian treasure, Icewine can only be produced when the temperatures plunge below – 8°C (17.6°F) and the grapes naturally freeze on the vine. The resulting juice is lusciously sweet and balanced, with the vibrant acidity that BC wines are known for.

TASTING NOTES.....

Bright aromas of mango, pear, honey and marzipan lead to a decadently sweet palate of stewed pear and guava. The wine is beautifully balanced with lively acidity and a mouthwatering finish.

PERFECT PAIRINGS.....

Serve well chilled with panna cotta, tarte tatin or a cheese platter with an array of creamy and blue cheeses.

TECHNICAL NOTES

Alc. by volume: 10.5 %
Total acidity: 12.3 g/l
Residual sweetness: 200 g/l
Sweetness code: 10
SKU code: 851337
UPC code: 778856317176
Date bottled: May 2018
Case volume: 694

CELLARING NOTES: Enjoy now through 2027.