



SEASONS

2011 Vidal Icewine

VQA Niagara Peninsula

GROWING SEASON AND HARVEST

Winter and early spring were mild with below average rainfall and snow and slightly higher than average temperatures. The vines buds burst two weeks ahead of schedule with temperatures staying about 2-3 degrees higher than average, breaking several high temperature records. Hot and dry conditions were seen through the later summer months creating ideal conditions for grape maturing and ripening. Low precipitation coupled with these high temperatures paved the way for a high quality vintage. Harvest was begun two weeks ahead of schedule with grapes showing great potential for complex and highly aromatic wines. The last of the grapes for this harvest were taken in, in mid October. The smooth transition from summer to cooler fall and winter temperatures created perfect conditions for Icewine harvest. (www.vqaontario.ca)

WINEMAKING TECHNIQUES

The frozen Vidal grapes were harvested in late December 2011 when temperatures fell between -10°C and -13°C. After settling the juice in stainless steel tanks, cool fermentation was completed in late-February when the wine was placed outdoors to stop fermentation and to complete natural cold stabilization. The wine was stored in solely stainless steel for a period of 8 months before being filtered and then bottled.

WINEMAKER'S TASTING NOTES

Rich apricots and honey on the nose with a lingering aroma of fresh peaches. On the palate more complex flavours of honey, ripe tropical fruits, and lychee are present with a well balanced sweetness. Soft citrus notes are peeking through and complement the balanced acidity in the wine. Serve chilled to approximately 12°C.

FOOD SUGGESTIONS

Pair this Vidal Icewine with rich flavours such as blue cheese, dark chocolate, foie gras, fresh fruits or vanilla ice-cream. This wine may also be served on it's own as dessert.

WINEWRITERS REVIEWS

A lovely dessert wine that offers aromas and flavours of lemon drops and honey. – Natalie Maclean, November 2013

This is a real beauty, offering up classic Vidal aromas and flavours of sweet, ripe peaches. A great value and an excellent example of the style that put Canadian Icewine on the wine world's radar. - Vintages Wine Panel, Aug. 2012

TECHNICAL DATA

Alcohol by volume: 10.5%

SUGAR CODE
(18)

SIZE
375mL



DeSousa Wine Cellars
3753 Quarry Road, Beamsville ON L0R 1B0
Tel: 905-563-7269 ~ www.desousawines.com