



2017 Platinum Riesling Icewine

Our 2017 Platinum Riesling Icewine was handpicked in the night on December 27, 2017 at a temperature of -10 C. We gently pressed the fruit over 36 hours, then fermented in large oak vessels.

TASTING NOTES

The oak vessels added spice and complexity to the classic stone fruit and white flower aromas inherent in icewine. This luscious, full dessert wine showcases apricot marmalade, tangerine citrus, honey, and maple characters.

WHAT WE'D PAIR IT WITH

Balance the wine's sweetness with savoury desserts or appetizers: Aged cheese, bacon and blue cheese, charcuterie, foie gras on crostini

TECHNICAL INFORMATION

HARVEST DATE	December 26, 2017
BLEND	100% Riesling
FERMENTATION	47% in German Oak Stuck and 53% in French Oak Barrels
AGING	8 weeks in oak
BOTTLING DATE	April 12, 2018
CASES PRODUCED	547
ALCOHOL	10.0%
TOTAL ACID	8.5 g/l
RESIDUAL SUGAR	229 g/l
PH	2.8
CELLARING	Enjoy now or cellar until 2030

