

Wine Profile



Delaine Vineyard 2007 Riesling Icewine VQA Niagara Peninsula

Harvest

The grapes for this first vintage of Delaine Vineyard Riesling Icewine were harvested on January 3rd, 2007 at between 37.5° - 39.1° Brix, exclusively from the Delaine Vineyard in Niagara-on-the-Lake.

Winemaking

The naturally frozen grapes for this Icewine were pressed at -12 degrees Celsius thus enhancing the Riesling varietal's intense aromatic characteristics, and fermented in stainless steel to preserve the vibrant fruitiness and minerality of this wine.

Winemaker's Notes

The Delaine Vineyard embodies the distinct terroir of the Niagara Peninsula. This wine is luminous gold with a rich viscosity enhanced by intense aromas of spiced orange marmalade, custard cream, and ginger. The luscious texture is poised with a bright acidity and offers a lingering, complex finish.

Food Pairings

Serve chilled on it's own as dessert, or with a fresh fruit tart or pastries, and blue veined cheeses.

Awards and Accolades

This vintage is being entered in upcoming national and international wine competitions.

Product Information

Size	375 ml
UPC#	
SCC	
Product #	981357
Cases Produced	
Price	\$ 79.95
Availability	Niagara Estate winery, select LCBO Vintages

Technical Analysis

Alcohol/Vol:	9.5 %
Residual Sugar:	232 g/l
Total Acidity:	11.1 g/l

Release Date

November 2008