



LAKEVIEW  
CELLARS

## 2014 Gewurztraminer Icewine

*VQA Niagara Peninsula*

### GROWING SEASON AND HARVEST

- ❖ Weather conditions were unusually cold and snowy during the first few months of 2014. May brought a return to more average temperatures, June and July remained cooler which allowed for slow, steady maturation of the vines and grapes.
- ❖ August was relatively average in temperature and September finally brought enough sun and warm temperatures to push the grapes to maturity.
- ❖ 2014 was an interesting year with some significant weather variations through the growing season however, as is often the case, nature eventually found a balance by the end of the season.

### WINEMAKING TECHNIQUES

The frozen Gewurztraminer grapes were harvested in late December 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 4 months before being filtered and then bottled.

### WINEMAKER'S TASTING NOTES

A unique dessert wine that displays lively characteristics of orange zest, candied mango and floral tones with a rich palate of apple, ginger and cider.

### FOOD SUGGESTIONS

Pair this wine with a lychee flavoured sorbet, or try it with vanilla ice cream topped with mango!

### TECHNICAL DATA

Alcohol by Volume: 11.0%

**SIZE**  
200ml

**SUGAR CODE**  
(20)

