



# LAKEVIEW CELLARS

## 2015 Vidal Icewine

VQA Niagara Peninsula

### GROWING SEASON AND HARVEST

2015 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 Vidal grapes were harvested in late November 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

This is a classic Vidal Icewine with notes of peach, honey, lychee, and citrus followed by a complex palate with a balanced, acidic backbone. This fresh and lively Vidal should be served chilled to approximately 12°C.

### FOOD SUGGESTIONS

This classic dessert wine pairs well with light desserts such as fresh fruit and cheeses or try it with an apricot tart topped with whipped cream.

### TECHNICAL DATA

Alcohol by volume: 11.5%  
Residual Sugar: 152 g/L

### PRICE

\$21.95 ON

### SUGAR CODE

(18)

### SIZE

200ml



The Lakeview Wine Co.

(a division of Diamond Estates Wines & Spirits Ltd.)

1067 Niagara Stone Road, Niagara on the Lake, ON L0S 1J0

Tel: 905 641 1042 ~ [www.LakeviewWineCo.com](http://www.LakeviewWineCo.com)