



wine

VIDAL ICEWINE

vintage

2021

varietals

100% Vidal

tasting notes

On the nose, you'll find intense notes of ripe apricot, honeyed peach, and candied citrus, complemented by hints of tropical fruits. The palate is rich and luxurious, with concentrated flavours of apricot preserves, golden honey, and marmalade, balanced by vibrant acidity and a silky-smooth texture.

food pairing

Serve it alongside creamy blue cheeses, fruit tarts, or crème brûlée for a luxurious sensory experience. For a refreshing twist, try drizzling it over vanilla ice cream or incorporating it into cocktails and mixed drinks.

growing season & harvest

The Vidal grapes used for this wine were left to ripen on the vine well into the winter months, allowing them to freeze naturally and concentrate their sugars and flavours. Harvest takes place in the early hours of the morning when temperatures drop below freezing, ensuring that the grapes are harvested at the optimal temperature to preserve their natural sweetness and acidity. Each grape is carefully pressed while still frozen, extracting only a small amount of concentrated juice with intense flavours and aromas.

ALCOHOL	SUGAR	TA	PH
11.5%	201.7 g/L	8.49 g/L	3.49

LAKEVIEW
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