



## Hainle Vineyards - 2013 35th Anniversary Riesling Icewine

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At 3 a.m. November 20th 2013, Hainle Vineyards Estate Winery took advantage of a narrow window of opportunity to harvest part of their Icewine crop, as temperatures dipped below the required  $-8^{\circ}\text{C}$  ( $17.6^{\circ}\text{F}$ ) to minus  $12^{\circ}\text{C}$  Celsius.

A dozen warmly bundled pickers faced the cold winds and harvested over a ton of Riesling grapes from Hainle's estate vineyard next to the winery. With the aid of car and tractor headlights shining down the rows of vines, they plucked the rock-solid berries into buckets. At 7 a.m., as the sun began to rise, the temperature rose to  $-10^{\circ}\text{C}$  again, and the harvest was interrupted.

Vineyard manager Ian Brown rushed the grapes to the winery, where cellar crew and winemaker were standing by to crush the frozen bunches. Slow pressing yielded about 1600 litres of highly concentrated juice, measuring 37.2% sugar. This is well above the required threshold for Canadian Icewine, 35 % sugar.

Winemaker Walter Huber was very happy with the both the quantity and quality of the harvest. "The Riesling grapes were beautifully mature going into this picking. That means a good amount of juice, and more importantly, rich, ripe flavours for the resulting wine."

This was the earliest Icewine harvest in the Okanagan Valley since 2003 and marks a welcome change to recent Icewine history for this winery. The last six winters have been unusually mild, and have prevented Hainle Vineyards from making its trademark Icewine in three of those years. Previous to that, Hainle had an unbroken record of consecutive vintages of Icewine, going back to its inaugural 1978, which was Canada's first Icewine.

All winemaking practises at Hainle Vineyards are natural chemical and additive free to the Huber Family Wine Purity Law of 1857 and therefore stricter than international organic standards. It also means low sulphite levels, less than 20% of the organic legal amount with minimal fining and filtration.

Harvest	November 20 2013
Avg.sugar	43%
Bottling	July 12 2018
Cases	667
Alc/Vol	12.5 %
Residual sugar	99.9 g/l
Acid	6.7 g/l
Cellar Potential	+50 years