



Hainle Vineyards - 2003 Riesling Icewine

25th Anniversary Heritage Icewine



At 3 a.m. November 5th 2003, 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 °C (17.6 °F).

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 -8 °C again, and the harvest was interrupted.

Vineyard manager Jordan Clarke rushed the grapes to the winery, where cellar crew Jason Parkes, Chris Shelton and winemaker Tilman Hainle were standing by to crush the frozen bunches. Slow pressing yielded about 400 litres of highly concentrated juice, measuring 37.2% sugar. This is well above the required threshold for Canadian Icewine, 35 % sugar. 2nd Harvest was November 21 and 3rd harvest was December 28. The 2nd and 3rd harvest was well below the required -8 °C. at - 12 °C.

Harvest	November 5, November 21 and December 28
Avg.sugar	39.5
Bottling	December 03, 2004
Cases	600
Alc/Vol	12.0 %
Residual sugar	99.9 g/l
Acid	6.5 g/l
Cellar Potential	50 years

Tilman Hainle 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 in a number of years, 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 then international organic standards. It also means low sulphite levels, less than 20% of the organic legal amount with minimal fining and filtration.

CSPC: 62486201038 Price: Can \$ 388.88